

Kathryn’s on the Square April/ May Menu

Dinner Hours 4:00 pm - 7:00 pm | Reservation 717.796.8147, Select Option 1

Tuesday	Wednesday	Thursday	Friday	Saturday
1 Entree: Lobster Ravioli tossed in a Rostella Sauce with Lobster Knuckle Meat. \$24.95 Special: Roasted Bone Marrow with Crostini's \$10 Dessert- Chocolate Pistachio Cake \$5	2 Entree: Soy Ginger Baked Salmon, Sticky Rice, Bok Choy \$16.95 Special: Roasted Bone Marrow with Crostini's \$10 Dessert- Chocolate Pistachio Cake \$5	3 Entree: Grilled Maryland Striped Bass with Rice Pilaf, Citrus Herb Compound Butter \$16.95 Special: Roasted Bone Marrow with Crostini's \$10 Dessert- Chocolate Pistachio Cake \$5	4 New Entrée: 3 Grilled Alligator Kabobs over Long Grain Rice Pilaf. (Kabobs made with Peppers, Onions, Squash)\$18.95 Special: Roasted Bone Marrow with Crostini's \$10 Dessert- Chocolate Pistachio Cake \$5	5 <u>Entree:</u> Hanger Steak n Fries, Choice of Vegetable , House Steak Sauce \$21.95 <u>Special:</u> Roasted Bone Marrow with Crostini's \$10 Dessert- Chocolate Pistachio Cake \$5
8 <u>Entree:</u> Grilled Shrimp Alfredo with Sundried Tomatoes N Broccoli, Over a Herb Paradelle Pasta and Grilled Crostini \$18.95 <u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8 Dessert- Key Lime Bars with Coconut Pecan Crust \$5	9 <u>Entree:</u> Seafood Mixed Grill, Salmon, Scallop, Crab Cake with Rice Pilaf, Green Beans, Brown Butter Beurre Blanc \$19.95 Closed For Chef's Table and Mixer Only!!! Call For Carry Out Dinner or Sign Up For Chef Brian's Chef's Table	10 <u>Entree:</u> Lamb Shepherd Pie with Peas, Carrots & Duchess Potato Topping \$15.95 <u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8 Dessert- Key Lime Bars with Coconut Pecan Crust \$5	11 <u>Entree:</u> 6oz. Filet Mignon Oscar with Crab, Asparagus, Mornay Sauce with Aligoté Potatoes \$24.95 <u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8 Dessert- Key Lime Bars with Coconut Pecan Crust \$5	12 <u>Entree:</u> Crab Stuffed Shrimp with Wild Rice Pilaf and Grilled Medley of Squash \$19.95 <u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8 Dessert- Key Lime Bars with Coconut Pecan Crust \$5
15 <u>Entree:</u> Brown Butter Scallops with Parmesan Risotto and Sauteed Swiss Chard \$23.95 <u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10 Dessert- Banana Foster Cheesecake w/ Rum Sauce \$5	16 <u>Entree:</u> Veal Piccata with Yukon Gold Mashed Potatoes and Grilled Asparagus \$16.95 <u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10 Dessert- Banana Foster Cheesecake w/ Rum Sauce \$5	17 <u>Entree:</u> Grilled NY Strip with Sauteed Mushroom and Onions, Baked Potato and Sauteed Brussel Sprouts \$23.95 <u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10 Dessert- Banana Foster Cheesecake w/ Rum Sauce \$5	18 <u>Entree:</u> Prosciutto Wrapped Monkfish with Parmesan Herb Risotto, Sauteed Carrots with a Lemon Beurre Blanc <u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10 Dessert- Banana Foster Cheesecake w/ Rum Sauce \$5	19 <u>Entree:</u> Maine Sea Scallops with Crab Mac & Cheese, Baby Spinach, Brown Butter Beurre Blanc, Chive Oil \$24.95 <u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10 Dessert- Banana Foster Cheesecake w/ Rum Sauce \$5
22 <u>Entree:</u> Lobster Mac and Cheese topped with Crunchy Brown Butter Brioche Crumb \$21.95 <u>Special:</u> Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9 Dessert- Italian Cream Cake \$5	23 <u>Entree:</u> Ginger-Garlic Swordfish, Rice Pilaf, Lemon Grilled Asparagus \$18.95 <u>Special:</u> Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9 Dessert- Italian Cream Cake \$5	24 Closed For Flavor Fest!!! 4pm-6pm Sign up on Wellzesta	25 <u>Entree:</u> San Francisco Style Cioppino Mussels, Clams, Scallops, Shrimp, Haddock, Tomato Broth, Fresh Herbs, Crostini \$21.95 <u>Special:</u> Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9 Dessert- Italian Cream Cake \$5	26 <u>Entree:</u> 12oz. Delmonico Steak topped with a Black Garlic Butter and Frizzled Onions, Baked Potato, Green Beans. \$23.95 <u>Special:</u> Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9 Dessert- Italian Cream Cake \$5
29 <u>Entree:</u> Sesame Crusted Ahi Tuna Steak with Asian Slaw, Sticky Rice, Soy Butter Sauce \$15.95 <u>Special:</u> Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10 Dessert- Choc. Orange Pot de Creme \$5	30 <u>Entree:</u> Bacon Wrapped Pork Tenderloin w/Mashed Potatoes, Asparagus, Cherry Demi Glace \$14.95 <u>Special:</u> Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10 Dessert- Choc. Orange Pot de Creme \$5	1 <u>Entree:</u> Grilled Shrimp over a Lemon Ricotta Bucatini Pasta, Sauteed Spinach, Extra Virgin Olive Oil \$19.95 <u>Special:</u> Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10 Dessert- Choc. Orange Pot de Creme \$5	2 <u>Entree:</u> Roasted Rock Lobster Tail with Mashed Potatoes, Asparagus, Drawn Butter \$27.95 <u>Special:</u> Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10 Dessert- Choc. Orange Pot de Creme \$5	3 <u>Entree:</u> Surf and Turf 5oz. Filet Mignon paired with a Petite Crab Cake, Grilled Asparagus, Starch of your choice. \$27.95 <u>Special:</u> Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10 Dessert- Choc. Orange Pot de Creme \$5