

Kathryn’s on the Square June/July Menu

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

Tuesday	Wednesday	Thursday	Friday	Saturday
<p>3</p> <p><u>Entree</u> : Lobster Ravioli tossed in a Rostella Sauce with Lobster Knuckle Meat. \$24.95</p> <p><u>Special</u>: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p><u>Dessert</u>- Pistachio Tiramisu \$5</p>	<p>4</p> <p><u>Entree</u>: Soy Ginger Baked Salmon, Sticky Rice, Sesame Roasted Asparagus \$17.95</p> <p><u>Special</u>: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p><u>Dessert</u>- Pistachio Tiramisu \$5</p>	<p>5</p> <p><u>Entree</u>: Grilled Shrimp over a Lemon Ricotta Bucatini Pasta, Sauteed Spinach, Extra Virgin Olive Oil \$19.95</p> <p><u>Special</u>: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p><u>Dessert</u>- Pistachio Tiramisu \$5</p>	<p>6</p> <p><u>Entree</u>: Roasted Rock Lobster Tail with Mashed Potatoes, Asparagus, Drawn Butter \$27.95</p> <p><u>Special</u>: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p><u>Dessert</u>- Pistachio Tiramisu \$5</p>	<p>7</p> <p><u>Entree</u>: Surf and Turf 5oz. Filet Mignon paired with a Petite Crab Cake, Grilled Asparagus, Starch of your choice. \$27.95</p> <p><u>Special</u>: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p><u>Dessert</u>- Pistachio Tiramisu \$5</p>
<p>10</p> <p><u>Entree</u>: Grilled Shrimp Alfredo with Sundried Tomatoes & Broccoli, Over an Herb Paradelle Pasta and Grilled Crostini \$18.95</p> <p><u>Special</u>: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p><u>Dessert</u>- Blackberry Mousse Dome Cake \$5</p>	<p>11</p> <p><u>Entree</u>: Lamb Shepherd Pie with Peas, Carrots & Duchess Potato Topping \$15.95</p> <p>Closed For Chef's Table and Mixer Only!!! Call For Carry Out Dinner or Sign Up For Chef Scott's Chef's Table</p>	<p>12</p> <p><u>Entree</u>: Seafood Mixed Grill, Salmon, Scallop, Crab Cake with Rice Pilaf, Green Beans, Brown Butter Beurre Blanc \$19.95</p> <p><u>Special</u>: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p><u>Dessert</u>- Blackberry Mousse Dome Cake \$5</p>	<p>13</p> <p><u>Entree</u>: Ginger-Garlic Swordfish, Rice Pilaf, Lemon Grilled Asparagus \$18.95</p> <p><u>Special</u>: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p><u>Dessert</u>- Blackberry Mousse Dome Cake \$5</p>	<p>14</p> <p><u>Entree</u>: Crab Stuffed Shrimp with Wild Rice Pilaf and Grilled Medley of Squash \$19.95</p> <p><u>Special</u>: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p><u>Dessert</u>- Blackberry Mousse Dome Cake \$5</p>
<p>17</p> <p><u>Entree</u>: Brown Butter Scallops with Parmesan Risotto and Sauteed Green Beans \$23.95</p> <p><u>Special</u>: Steamed Clams in a White Wine Butter Sauce \$10</p> <p><u>Dessert</u>- Vanilla Bean Creme Brule w/ Fresh Berries \$5</p>	<p>18</p> <p><u>Entree</u>: Veal Piccata with Yukon Gold Mashed Potatoes and Grilled Asparagus \$16.95</p> <p><u>Special</u>: Steamed Clams in a White Wine Butter Sauce \$10</p> <p><u>Dessert</u>- Vanilla Bean Creme Brule w/ Fresh Berries \$5</p>	<p>19</p> <p>Closed For Flavor Fest!!! 4pm-6pm Sign up on Wellzesta</p>	<p>20</p> <p><u>Entree</u>: Maine Sea Scallops with Crab Mac & Cheese, Baby Spinach, Brown Butter Beurre Blanc, Chive Oil \$24.95</p> <p><u>Special</u>: Steamed Clams in a White Wine Butter Sauce \$10</p> <p><u>Dessert</u>- Vanilla Bean Creme Brule w/ Fresh Berries \$5</p>	<p>21</p> <p><u>Entree</u>: Garlic Herbed Branzino, Saffron Rice Pilaf, Sauteed Spinach \$17.95</p> <p><u>Special</u>: Steamed Clams in a White Wine Butter Sauce \$10</p> <p><u>Dessert</u>- Vanilla Bean Creme Brule w/ Fresh Berries \$5</p>
<p>24</p> <p><u>Entree</u>: Lobster Mac and Cheese topped with Crunchy Brown Butter Brioche Crumb \$21.95</p> <p><u>Special</u>: Caribbean Mussels, Pei Mussels Sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9</p> <p><u>Dessert</u>- French Chocolate Silk Pie \$5</p>	<p>25</p> <p><u>Entree</u>: 6oz. Filet Mignon Oscar with Crab, Asparagus, Mornay Sauce with Aligoté Potatoes \$24.95</p> <p><u>Special</u>: Caribbean Mussels, Pei Mussels Sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9</p> <p><u>Dessert</u>- French Chocolate Silk Pie \$5</p>	<p>26</p> <p><u>Entree</u>: Grilled NY Strip with Sauteed Mushroom and Onions, Baked Potato and Sauteed Brussel Sprouts \$23.95</p> <p><u>Special</u>: Caribbean Mussels, Pei Mussels Sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9</p> <p><u>Dessert</u>- French Chocolate Silk Pie \$5</p>	<p>27</p> <p><u>Entree</u>: San Francisco Style Cioppino Mussels, Clams, Scallops, Shrimp, Haddock, Tomato Broth, Fresh Herbs, Crostini \$21.95</p> <p><u>Special</u>: Caribbean Mussels, Pei Mussels Sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9</p> <p><u>Dessert</u>- French Chocolate Silk Pie \$5</p>	<p>28</p> <p><u>Entree</u>: 12oz. Delmonico Steak topped with a Black Garlic Butter and Frizzled Onions, Baked Potato, Green Beans. \$23.95</p> <p><u>Special</u>: Caribbean Mussels, Pei Mussels Sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9</p> <p><u>Dessert</u>- French Chocolate Silk Pie \$5</p>
<p>1</p> <p><u>Entree</u>: Hanger Steak n Fries, Choice of Vegetable , House Steak Sauce \$21.95</p> <p><u>Special</u>: Margarita Shrimp Cocktail served with Tortilla Chips \$10</p> <p><u>Dessert</u>- Hummingbird Cake \$5</p>	<p>2</p> <p><u>Entree</u>: Bacon Wrapped Pork Tenderloin w/Mashed Potatoes, Asparagus, Cherry Demi Glace \$15.95</p> <p><u>Special</u>: Margarita Shrimp Cocktail served with Tortilla Chips \$10</p> <p><u>Dessert</u>- Hummingbird Cake \$5</p>	<p>3</p> <p><u>Entree</u>: Grilled Maryland Striped Bass with Rice Pilaf, Citrus Herb Compound Butter \$16.95</p> <p><u>Special</u>: Margarita Shrimp Cocktail served with Tortilla Chips \$10</p> <p><u>Dessert</u>- Hummingbird Cake \$5</p>	<p>4</p> <p>Closed for 4th of July!!</p>	<p>5</p> <p><u>Entree</u>: Slow Roasted Prime Rib, Twice Baked Potato, Green Beans, Red Wine Au Jus \$24.95</p> <p><u>Special</u>: Margarita Shrimp Cocktail served with Tortilla Chips \$10</p> <p><u>Dessert</u>- Hummingbird Cake \$5</p>