

Kathryn’s on the Square May Menu

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

| Tuesday | Wednesday | Thursday | Friday | Saturday |
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| | | <div>1</div> <div><u>Entree:</u> Grilled Shrimp over a Lemon Ricotta Bucatini Pasta, Sauteed Spinach, Extra Virgin Olive Oil \$19.95</div> <div><u>Special:</u> Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</div> <div>Dessert- Choc. Orange Pot de Creme \$5</div> | <div>2</div> <div><u>Entree:</u> Roasted Rock Lobster Tail with Mashed Potatoes, Asparagus, Drawn Butter \$27.95</div> <div><u>Special:</u> Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</div> <div>Dessert- Choc. Orange Pot de Creme \$5</div> | <div>3</div> <div><u>Entree:</u> Surf and Turf 5oz. Filet Mignon paired with a Petite Crab Cake, Grilled Asparagus, Starch of your choice. \$27.95</div> <div><u>Special:</u> Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</div> <div>Dessert- Choc. Orange Pot de Creme \$5</div> |
| <div>6</div> <div><u>Entree:</u> Grilled Shrimp Alfredo with Sundried Tomatoes N Broccoli, Over an Herb Parabelle Pasta and Grilled Crostini \$18.95</div> <div><u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</div> <div>Dessert- Tiramisu Cheesecake \$5</div> | <div>7</div> <div><u>Entree:</u> Lamb Shepherd Pie with Peas, Carrots & Duchess Potato Topping \$15.95</div> <div>Closed For Chef's Table and Mixer Only!!! Call For Carry Out Dinner or Sign Up For Chef Kyle's Chef's Table</div> | <div>8</div> <div><u>Entree:</u> Seafood Mixed Grill, Salmon, Scallop, Crab Cake with Rice Pilaf, Green Beans, Brown Butter Beurre Blanc \$19.95</div> <div><u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</div> <div>Dessert- Tiramisu Cheesecake \$5</div> | <div>9</div> <div><u>Entree:</u> Ginger-Garlic Swordfish, Rice Pilaf, Lemon Grilled Asparagus \$18.95</div> <div><u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</div> <div>Dessert- Tiramisu Cheesecake \$5</div> | <div>10</div> <div><u>Entree:</u> Crab Stuffed Shrimp with Wild Rice Pilaf and Grilled Medley of Squash \$19.95</div> <div><u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</div> <div>Dessert- Tiramisu Cheesecake \$5</div> |
| <div>13</div> <div><u>Entree:</u> Brown Butter Scallops with Parmesan Risotto and Sauteed Green Beans \$23.95</div> <div><u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10</div> <div>Dessert- Chocolate Raspberry Mousse Cake \$5</div> | <div>14</div> <div><u>Entree:</u> Veal Piccata with Yukon Gold Mashed Potatoes and Grilled Asparagus \$16.95</div> <div><u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10</div> <div>Dessert- Chocolate Raspberry Mousse Cake \$5</div> | <div>15</div> <div><u>Entree:</u> Grilled NY Strip with Sauteed Mushroom and Onions, Baked Potato and Sauteed Brussel Sprouts \$23.95</div> <div><u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10</div> <div>Dessert- Chocolate Raspberry Mousse Cake \$5</div> | <div>16</div> <div><u>Entree:</u> Maine Sea Scallops with Crab Mac & Cheese, Baby Spinach, Brown Butter Beurre Blanc, Chive Oil \$24.95</div> <div><u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10</div> <div>Dessert- Chocolate Raspberry Mousse Cake \$5</div> | <div>17</div> <div><u>Entree:</u> Garlic Herbed Branzino, Saffron Rice Pilaf, Sauteed Spinach \$14.95</div> <div><u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10</div> <div>Dessert- Chocolate Raspberry Mousse Cake \$5</div> |
| <div>20</div> <div><u>Entree:</u> Lobster Mac and Cheese topped with Crunchy Brown Butter Brioche Crumb \$21.95</div> <div><u>Special:</u> Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9</div> <div>Dessert- Strawberry Apple Crisp \$5</div> | <div>21</div> <div><u>Entree:</u> 6oz. Filet Mignon Oscar with Crab, Asparagus, Mornay Sauce with Aligoté Potatoes \$24.95</div> <div><u>Special:</u> Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9</div> <div>Dessert- Strawberry Apple Crisp \$5</div> | <div>22</div> <div>Closed For Flavor Fest!!! 4pm-6pm Sign up on Wellzesta</div> | <div>23</div> <div><u>Entree:</u> San Francisco Style Cioppino Mussels, Clams, Scallops, Shrimp, Haddock, Tomato Broth, Fresh Herbs, Crostini \$21.95</div> <div><u>Special:</u> Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9</div> <div>Dessert- Strawberry Apple Crisp \$5</div> | <div>24</div> <div><u>Entree:</u> 12oz. Delmonico Steak topped with a Black Garlic Butter and Frizzled Onions, Baked Potato, Green Beans. \$23.95</div> <div><u>Special:</u> Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9</div> <div>Dessert- Strawberry Apple Crisp \$5</div> |
| <div>27</div> <div><u>Entree:</u> Hanger Steak n Fries, Choice of Vegetable , House Steak Sauce \$21.95</div> <div><u>Special:</u> Margarita Shrimp Cocktail served with Tortilla Chips \$10</div> <div>Dessert- Blueberry Bread Pudding w/ Vanilla Creme Anglaise \$5</div> | <div>28</div> <div><u>Entree:</u> Bacon Wrapped Pork Tenderloin w/Mashed Potatoes, Asparagus, Cherry Demi Glace \$14.95</div> <div><u>Special:</u> Margarita Shrimp Cocktail served with Tortilla Chips \$10</div> <div>Dessert- Blueberry Bread Pudding w/ Vanilla Creme Anglaise \$5</div> | <div>29</div> <div><u>Entree:</u> Grilled Maryland Striped Bass with Rice Pilaf, Citrus Herb Compound Butter \$16.95</div> <div><u>Special:</u> Margarita Shrimp Cocktail served with Tortilla Chips \$10</div> <div>Dessert- Blueberry Bread Pudding w/ Vanilla Creme Anglaise \$5</div> | <div>30</div> <div><u>Entree:</u> Sesame Crusted Ahi Tuna Steak with Asian Slaw, Sticky Rice, Soy Butter Sauce \$15.95</div> <div><u>Special:</u> Margarita Shrimp Cocktail served with Tortilla Chips \$10</div> <div>Dessert- Blueberry Bread Pudding w/ Vanilla Creme Anglaise \$5</div> | <div>31</div> <div><u>Entree:</u> Slow Roasted Prime Rib, Twice Baked Potato, Green Beans, Red Wine Au Jus \$24.95</div> <div><u>Special:</u> Margarita Shrimp Cocktail served with Tortilla Chips \$10</div> <div>Dessert- Blueberry Bread Pudding w/ Vanilla Creme Anglaise \$5</div> |