



**Kathryn's**  
ON THE SQUARE

## Desserts

**Raspberry**  
White Chocolate  
Raspberry Mousse,  
Raspberry Coulis,  
Toasted Pistachios  
(475 Cal) \$6

**Apple**  
Spice Cake, Lemon Creme  
Bourbon Caramel Apples  
( 405 Cal) \$6

## **Homemade Ice Cream / Sorbet**

1 Scoop

**1.50**

2 Scoops

**2.95**

## **Dessert of the Day**

Pastry Chef's Selection

**6**

**Messiah Village Residents  
are welcome to bring and  
pour their own beer and  
wine.**

## Appetizers

**Baked Brie**  
Puff Pastry, Brie Cheese,  
Apricot Jam, Candied Apricots  
Served with Crackers  
(460 Cal)  
**8**

**Pan Seared Scallops**  
Pan Seared Scallops over a  
bed of Creamy Bacon Lentil  
Fondue  
(425 Cal)  
**10**

**Shrimp Cocktail**  
Cocktail Sauce  
Charred Lemon  
(281 Cal)  
**10**

**Herb Fried Calamari**  
Parmesan Cheese  
Pepperoncini Cream  
(314 Cal)  
**9**

## Soups

**French Onion**  
Red Onions, Sweet Onions Veal  
Stock, Sherry, Crostini Provolone  
Cheese  
(397 Cal)  
**5**

**Lobster Bisque**  
Chef's Creamy and Rich  
Bisque with Lumps of Maine  
Lobster  
(340 Cal)  
**5**

**Soup of the Day**  
Chef's Selection  
**5**

## Entrees

### *GF Filet Mignon*

House Demi-Glace or  
Sautéed Mushrooms, Onions  
(498 Cal)  
**28**

### *Veal Frangelico*

Veal Cutlets Pan Seared  
Mango, Hazelnut, Veal  
Stock  
(560 Cal)  
**22**

### *Berkshire Pork Chop*

12oz Bone in Berkshire Pork  
Chop Grilled with a Balsamic  
Peach Compote. (445 Cal)  
**24**

### *Creamy Creole Shrimp & Gnocchi*

Gulf Shrimp, Garlic,  
Spinach, Tomato,  
Gnocchi, Creole Bechamel  
Sauce (460 Cal)  
**18**

### *GF Pan Seared Scallops*

5 of our U-10 Scallops Pan Seared,  
Butternut Squash Puree, Blood  
Orange Drizzle, Beurre Blanc  
(287 Cal)  
**24**

### *Chef Scott's Crab Cake*

Old Bay Tartar Sauce  
(320 Cal)  
**24**

### *GF Pecan-Crusted Salmon Honey Butter Sauce*

(388 Cal)  
**20**

### *GF Spiced Duck Breast Blackberry Gastrique*

(278 Cal)  
**22**



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## Salads

### *Apple Pecan Salad*

Mixed Greens, Sliced Apples,  
Blue Cheese Crumbles,  
Candied Pecans,  
Sherry Vinaigrette  
(433 Cal)  
**8**

### *Roasted Beet & Arugula Salad*

Arugula, Roasted Golden Beets,  
Goat Cheese, Toasted  
Pistachio, Balsamic Fig Vinaigrette  
(384 Cal)  
**8**

### *GF House Salad*

Arcadian Mix, Carrots,  
Cucumbers, Tomato  
Choice of Dressing  
(375 Cal)  
**7**

## Add on Proteins

Jumbo Shrimp (Cal 101) **8**  
Salmon (Cal 292) **7**  
Chicken Breast (Cal 160) **6**  
Crab Cake (Cal 258) **15**  
Beef Tenderloin (Cal 550) **19**

## Includes Choice of Two Sides:

Yukon Mashed Potatoes  
Baked Potato  
Sweet Potato  
French Fries  
Rice Pilaf  
Steamed Broccoli  
Caramelized Brussel Sprouts  
Bourbon Glazed Carrots  
Sauteed Baby Spinach  
Grilled Asparagus

Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk  
of foodborne illness, especially if you have certain  
medical conditions. GF = Gluten Free