

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
	<p>29 <u>Entree:</u> Bacon Wrapped Pork Tenderloin w/Mashed Potatoes, Asparagus, Cherry Demi- Glace \$15.95</p> <p><u>Special:</u> Sausage Stuffed Mushrooms with a Bechamel Cream Sauce \$10</p> <p><u>Dessert:</u> French Silk Pie \$6</p>	<p>30 <u>Entree:</u> Grilled Swordfish with a Lemon Burre Blanc, Parmesan herb Risotto, Lemon Grilled Asparagus \$18.95</p> <p><u>Special:</u> Sausage Stuffed Mushrooms with a Bechamel Cream Sauce \$10</p> <p><u>Dessert:</u> French Silk Pie \$6</p>	<p>1 Chef's Exclusive Menu Weekend.</p> <p>Signup with Charlotte in Cafe 100 or Kathryn's</p>	<p>2 Chef's Exclusive Menu Weekend.</p> <p>Signup with Charlotte in Cafe 100 or Kathryn's</p>
<p>5 <u>Entree:</u> Grilled Shrimp Alfredo with Sundried Tomatoes & Broccoli, Over an Herb Parabelle Pasta Served with a Grilled Crostini \$18.95</p> <p>*New* <u>Special:</u> Trio of Duck Confit Potstickers with a Garlic Vinegar Sauce \$10</p> <p><u>Dessert:</u> Classic Creme Brulee with Whip Cream and Berries \$6</p>	<p>6 *Back Again* <u>Entree:</u> Sheppard's Pie with Peas, Carrots and Duchess Potato Topping \$15.95</p> <p>*New* <u>Special:</u> Trio of Duck Confit Potstickers with a Garlic Vinegar Sauce \$10</p> <p><u>Dessert:</u> Classic Creme Brulee with Whip Cream and Berries \$6</p>	<p>7 <u>Entree:</u> Grilled Maryland Striped Bass with Rice Pilaf, Citrus Herb Compound Butter \$16.95</p> <p>*New* <u>Special:</u> Trio of Duck Confit Potstickers with a Garlic Vinegar Sauce \$10</p> <p><u>Dessert:</u> Classic Creme Brulee with Whip Cream and Berries \$6</p>	<p>8 <u>Entree:</u> 12oz. Delmonico Steak topped with a Black Garlic Butter and Frizzled Onions, Baked Potato, Green Beans. \$25.95</p> <p>*New* <u>Special:</u> Trio of Duck Confit Potstickers with a Garlic Vinegar Sauce \$10</p> <p><u>Dessert:</u> Classic Creme Brulee with Whip Cream and Berries \$6</p>	<p>9 <u>Entree:</u> Roasted Rock Lobster Tail with Mashed Potatoes, Asparagus, Drawn Butter \$27.95</p> <p>*New* <u>Special:</u> Trio of Duck Confit Potstickers with a Garlic Vinegar Sauce \$10</p> <p><u>Dessert:</u> Classic Creme Brulee with Whip Cream and Berries \$6</p>
<p>12 <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> Dubai Chocolate Cheesecake \$6</p>	<p>13 <u>Entree:</u> Sous Vide Smoked Flat Iron Steak with Bourbon BBQ Glaze and Frizzled Onions, Mashed Potatoes, Glazed Carrots. \$24.95</p> <p><u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10</p> <p><u>Dessert:</u> Dubai Chocolate Cheesecake \$6</p>	<p>14 <u>Entree:</u> 12oz Grilled NY Strip with Sauteed Mushrooms and Onions, Baked Potato and Sauteed Brussel Sprouts \$24.95</p> <p><u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10</p> <p><u>Dessert:</u> Dubai Chocolate Cheesecake \$6</p>	<p>15 <u>Entree:</u> Blackened Amberjack with a Roasted Corn Salsa and Chimichurri Sauce \$16.95</p> <p><u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10</p> <p><u>Dessert:</u> Dubai Chocolate Cheesecake \$6</p>	<p>16 <u>Entree:</u> Slow Roasted Prime Rib, Twice Baked Potato, Green Beans, Red Wine Au Jus \$25.95</p> <p><u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10</p> <p><u>Dessert:</u> Dubai Chocolate Cheesecake \$6</p>
<p>19 <u>Entree:</u> Lobster Mac and Cheese topped with Crunchy Brown Butter Brioche Crumb \$21.95</p> <p><u>Special:</u> Casino Shrimp with a Garlic Butter Drizzle \$10</p> <p><u>Dessert:</u> Peaches & Cream Bread Pudding \$6</p>	<p>20 <u>Entree:</u> Scallops & Crab Mac & Cheese, Baby Spinach, Scallops, Crab Meat, Tossed in a Creamy Cheese Sauce, Brown Butter Beurre Blanc, Chive Oil \$24.95</p> <p><u>Special:</u> Casino Shrimp with a Garlic Butter Drizzle \$10</p> <p><u>Dessert:</u> Peaches & Cream Bread Pudding \$6</p>	<p>21 Closed For Festival Night !!!!</p> <p>Sign up with Charlotte in Cafe 100!!!</p>	<p>22 <u>Entree:</u> San Francisco Style Cioppino Mussels, Clams, Scallops, Shrimp, Haddock, Tomato Broth, Fresh Herbs, Crostini \$21.95</p> <p><u>Special:</u> Casino Shrimp with a Garlic Butter Drizzle \$10</p> <p><u>Dessert:</u> Peaches & Cream Bread Pudding \$6</p>	<p>23 *New* <u>Entree:</u> Horsey Halibut \$24.95 Broiled Halibut Topped with a Light Bread Crumb, Horseradish Aioli, Plus Two Sides.</p> <p><u>Special:</u> Casino Shrimp with a Garlic Butter Drizzle \$10</p> <p><u>Dessert:</u> Peaches & Cream Bread Pudding \$6</p>
<p>26 <u>Entree:</u> Garlic Herbed Branzino, Saffron Rice Pilaf, Sauteed Spinach \$17.95</p> <p><u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$10</p> <p><u>Dessert:</u> Strawberries & Cream Cake \$6</p>	<p>27 <u>Entree:</u> Bacon Wrapped Pork Tenderloin w/Mashed Potatoes, Asparagus, Cherry Demi- Glace \$15.95</p> <p><u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$10</p> <p><u>Dessert:</u> Strawberries & Cream Cake \$6</p>	<p>28 <u>Entree:</u> Grilled Swordfish with a Lemon Burre Blanc, Rice Pilaf, Lemon Grilled Asparagus \$18.95</p> <p><u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$10</p> <p><u>Dessert:</u> Strawberries & Cream Cake \$6</p>	<p>29 Chef's Exclusive Weekend Menu</p> <p>Signup with Charlotte in Cafe 100 or Kathryn's</p>	<p>30 Chef's Exclusive Weekend Menu</p> <p>Signup with Charlotte in Cafe 100 or Kathryn's</p>