

Kathryn's on the Square November Menu

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

Tuesday	Wednesday	Thursday	Friday	Saturday
<p>5 Entree: Pork Osso Bucco with a Cheddar Polenta, Grilled Asparagus, Brown Gravy \$18.95</p> <p>Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p>Dessert- Pecan Pie Bread Pudding \$5</p>	<p>6 Entree: Lobster Ravioli tossed in a Rosatella Sauce with Lobster Knuckle Meat. \$24.95</p> <p>Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p>Dessert- Pecan Pie Bread Pudding \$5</p>	<p>7 Entree: Lamb Shepherd Pie with Peas, Carrots & Duchess Potato Topping \$15.95</p> <p>Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p>Dessert- Pecan Pie Bread Pudding \$5</p>	<p>8 Entree: Garlic and Herb Pan Seared Airline Chicken Breast with Fingerling Potatoes, Mushrooms, Carrots, Bacon, Pearl Onions \$16.95</p> <p>Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p>Dessert- Pecan Pie Bread Pudding \$5</p>	<p>9 Entree: 6oz. Filet Mignon Oscar with Crab, Asparagus, Mornay Sauce with Aligote Potatoes \$24.95</p> <p>Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p>Dessert- Pecan Pie Bread Pudding \$5</p>
<p>12 Entree: Beef Short Rib Ravioli, Short Rib Demi Glace, Sweet Potato Frizzles \$16.95</p> <p>Special: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p>Dessert- Bourbon Apple Cider Cake \$5</p>	<p>13 Entree: Prosciutto Wrapped Monkfish with Parmesan Herb Risotto and Lemon Beurre Blanc \$17.95</p> <p>Special: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p>Dessert- Bourbon Apple Cider Cake \$5</p>	<p>14 Entree: Grilled Salmon with Parmesan Herb Risotto and Grilled Asparagus Lemon Beurre Blanc \$16.95</p> <p>Special: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p>Dessert- Bourbon Apple Cider Cake \$5</p>	<p>15 Entree: Maine Lobster Pot Pie with Baby Carrots, New Potatoes, Puff Pastry, Brandy Lobster Cream \$21.95</p> <p>Special: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p>Dessert- Bourbon Apple Cider Cake \$5</p>	<p>16 Entree: Surf and Turf 5oz. Filet Mignon paired with a Petite Crab Cake, Grilled Asparagus, Starch of your choice. \$27.95</p> <p>Special: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p>Dessert- Bourbon Apple Cider Cake \$5</p>
<p>19 Entree: Lobster Mac and Cheese topped with Crunchy Brown Butter Brioche Crumb \$21.95</p> <p>Special: Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9</p> <p>Dessert- Skillet Brownie w/ Vanilla Ice Cream \$5</p>	<p>20 Entree: Cottage Pie with Peas, Carrots and Duchess Potato Topping \$14.95</p> <p>Special: Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9</p> <p>Dessert- Skillet Brownie w/ Vanilla Ice Cream \$5</p>	<p>21 Entree: Bacon Wrapped Pork Tenderloin with Mashed Potatoes, Asparagus, Whole Grain Cream \$15.95</p> <p>Special: Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9</p> <p>Dessert- Skillet Brownie w/ Vanilla Ice Cream \$5</p>	<p>22 Entree: Maryland Striped Bass with Rice Pilaf, White Wine Caper Butter Sauce \$16.95</p> <p>Special: Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9</p> <p>Dessert- Skillet Brownie w/ Vanilla Ice Cream \$5</p>	<p>23 Entree: Slow Roasted Prime Rib, Twice Baked Potato, Green Beans, Red Wine Au Jus, Horseradish Cream \$23.95</p> <p>Special: Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9</p> <p>Dessert- Skillet Brownie w/ Vanilla Ice Cream \$5</p>
<p>26 Entree: Veal Piccata with Yukon Gold Mashed Potatoes and Grilled Asparagus \$16.95</p> <p>Special: Roasted Bone Marrow with Crustini's \$10</p> <p>Dessert- Italian Cream Cake \$5</p>	<p>27 Entree: Cajun Pan Seared Red Snapper with Lemon Herb Butter, Grilled Medley of Squash, Served with Wild Rice Pilaf \$16.95</p> <p>Special: Roasted Bone Marrow with Crustini's \$10</p> <p>Dessert- Italian Cream Cake \$5</p>	<p>28 Closed for Thanksgiving Buffet</p>	<p>29 Entree: Grilled NY Strip with Sauteed Mushrooms and Onions, Baked Potato and Sauteed Brussel Sprouts \$23.95</p> <p>Special: Roasted Bone Marrow with Crustini's \$10</p> <p>Dessert- Italian Cream Cake \$5</p>	<p>30 Entree: Roasted Rock Lobster Tail with Mashed Potatoes, Asparagus, Drawn Butter \$27.95</p> <p>Special: Roasted Bone Marrow with Crustini's \$10</p> <p>Dessert- Italian Cream Cake \$5</p>