

Kathryn's on the Square December Menu

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

Tuesday	Wednesday	Thursday	Friday	Saturday
<p>3 Entree: Pork Osso Bucco with a Cheddar Polenta, Grilled Asparagus, Brown Gravy \$18.95 Special: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10 Dessert- Apple Crisp w/ Vanilla Ice Cream \$5</p>	<p>4 Entree: Grilled Salmon with Parmesan Herb Risotto and Grilled Asparagus Lemon Beurre Blanc \$16.95 Special: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10 Dessert- Apple Crisp w/ Vanilla Ice Cream \$5</p>	<p>5 Entree: Beef Short Rib Ravioli, Short Rib Demi Glace, Sweet Potato Frizzles \$16.95 Special: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10 Dessert- Apple Crisp w/ Vanilla Ice Cream \$5</p>	<p>6 Entree: Maine Lobster Pot Pie with Baby Carrots, New Potatoes, Puff Pastry, Brandy Lobster Cream \$21.95 Special: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10 Dessert- Apple Crisp w/ Vanilla Ice Cream \$5</p>	<p>7 Entree: Slow Roasted Prime Rib, Twice Baked Potato, Green Beans, Red Wine Au Jus, Horseradish Cream \$23.95 Special: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10 Dessert- Apple Crisp w/ Vanilla Ice Cream \$5</p>
<p>10 Entree: Prosciutto Wrapped Monkfish with Parmesan Herb Risotto and Lemon Beurre Blanc \$17.95 Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8 Dessert- Raspberry Oreo Trifle \$5</p>	<p>11 Entree: French Style Airline Chicken Breast with Fingerling Potatoes, Mushrooms, Carrots, Bacon, Pearl Onions \$16.95 Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8 Dessert- Raspberry Oreo Trifle \$5</p>	<p>12 Entree: Lamb Shepherd Pie with Peas, Carrots & Duchess Potato Topping \$15.95 Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8 Dessert- Raspberry Oreo Trifle \$5</p>	<p>13 Entree: Grilled Maryland Striped Bass with Rice Pilaf, Citrus Herb Compound Butter \$16.95 Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8 Dessert- Raspberry Oreo Trifle \$5</p>	<p>14 Entree: 6oz. Filet Mignon Oscar with Crab, Asparagus, Mornay Sauce with Aligote Potatoes \$24.95 Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8 Dessert- Raspberry Oreo Trifle \$5</p>
<p>17 Entree: Cajun Pan Seared Red Snapper with Lemon Herb Butter, Grilled Medley of Squash, Served with Wild Rice Pilaf \$16.95 Special: Steamed Clams in a White Wine Butter Sauce \$10 Dessert- Mint Chocolate Cheesecake \$5</p>	<p>18 Entree: Lobster Mac and Cheese topped with Crunchy Brown Butter Brioche Crumb \$21.95 Special: Steamed Clams in a White Wine Butter Sauce \$10 Dessert- Mint Chocolate Cheesecake \$5</p>	<p>19 Entree: Maine Sea Scallops with Crab Mac & Cheese, Baby Spinach, Brown Butter Beurre Blanc, Chive Oil \$24.95 Special: Steamed Clams in a White Wine Butter Sauce \$10 Dessert- Mint Chocolate Cheesecake \$5</p>	<p>20 Entree: Maine Lobster Pot Pie with Baby Carrots, New Potatoes, Puff Pastry, Brandy Lobster Cream \$21.95 Special: Steamed Clams in a White Wine Butter Sauce \$10 Dessert- Mint Chocolate Cheesecake \$5</p>	<p>21 Entree: Grilled NY Strip with Sauteed Mushrooms and Onions, Baked Potato and Sauteed Brussel Sprouts \$23.95 Special: Steamed Clams in a White Wine Butter Sauce \$10 Dessert- Mint Chocolate Cheesecake \$5</p>
<p>24 CLOSED FOR CHRISTMAS EVE BUFFET</p>	<p>25 CLOSED MERRY CHRISTMAS</p>	<p>26 Entree: Veal Piccata with Yukon Gold Mashed Potatoes and Grilled Asparagus \$16.95 Special: Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9 Dessert- German Chocolate Cake \$5</p>	<p>27 Entree: Crab Stuffed Shrimp with Wild Rice Pilaf and Grilled Medley of Squash \$19.95 Special: Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9 Dessert- German Chocolate Cake \$5</p>	<p>28 Entree: 12oz. Delmonico Steak topped with a Black Garlic Butter and Frizzled Onions, Baked Potato, Green Beans. \$23.95 Special: Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9 Dessert- German Chocolate Cake \$5</p>
<p>31 CLOSED FOR NEW YEARS EVE DINNER</p>	<p>1 CLOSED HAPPY NEW YEAR!!</p>	<p>2 Entree: Lobster Ravioli tossed in a Rosatella Sauce with Lobster Knuckle Meat. \$24.95 Special: Roasted Bone Marrow with Crustini's \$10 Dessert- Bourbon Pecan Pie \$5</p>	<p>3 Entree: Roasted Rock Lobster Tail with Mashed Potatoes, Asparagus, Drawn Butter \$27.95 Special: Roasted Bone Marrow with Crustini's \$10 Dessert- Bourbon Pecan Pie \$5</p>	<p>4 Entree: Surf and Turf 5oz. Filet Mignon paired with a Petite Crab Cake, Grilled Asparagus, Starch of your choice. \$27.95 Special: Roasted Bone Marrow with Crustini's \$10 Dessert- Bourbon Pecan Pie \$5</p>