

# Kathryn's on the Square January Menu

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

Tuesday	Wednesday	Thursday	Friday	Saturday
	<p>1 <b>Closed Today!! Happy New Years</b></p>	<p>2 <u>Entree:</u> Beef Short Rib Ravioli, Short Rib Demi Glace, Sweet Potato Frizzles \$16.95  <u>Special:</u> Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10  Dessert- Gingerbread Trifle \$5</p>	<p>3 <u>Entree:</u> Maine Lobster Pot Pie with Baby Carrots, New Potatoes, Puff Pastry, Brandy Lobster Cream \$21.95  <u>Special:</u> Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10  Dessert- Gingerbread Trifle \$5</p>	<p>4 <u>Entree:</u> Slow Roasted Prime Rib, Twice Baked Potato, Green Beans, Red Wine Au Jus, Horseradish Cream \$23.95  <u>Special:</u> Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10  Dessert- Gingerbread Trifle \$5</p>
<p>7 <u>Entree:</u> Prosciutto Wrapped Monkfish with Parmesan Herb Risotto and Lemon Beurre Blanc \$17.95  <u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8  Dessert- Red Velvet Cake \$5</p>	<p>8 <u>Entree:</u> French Style Airline Chicken Breast with Fingerling Potatoes, Mushrooms, Carrots, Bacon, Pearl Onions \$16.95  <u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8  Dessert- Red Velvet Cake \$5</p>	<p>9 <u>Entree:</u> Lamb Shepherd Pie with Peas, Carrots &amp; Duchess Potato Topping \$15.95  <u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8  Dessert- Red Velvet Cake \$5</p>	<p>10 <u>Entree:</u> Grilled Maryland Striped Bass with Rice Pilaf, Citrus Herb Compound Butter \$16.95  <u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8  Dessert- Red Velvet Cake \$5</p>	<p>11 <u>Entree:</u> 6oz. Filet Mignon Oscar with Crab, Asparagus, Mornay Sauce with Aligote Potatoes \$24.95  <u>Special:</u> Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8  Dessert- Red Velvet Cake \$5</p>
<p>14 <u>Entree:</u> Cajun Pan Seared Red Snapper with Lemon Herb Butter, Grilled Medley of Squash, Served with Wild Rice Pilaf \$16.95  <u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10  Dessert- Peppermint Fudge Cake \$5</p>	<p>15 <u>Entree:</u> Veal Milanese with Baby Arugula, Grape Tomatoes, Olive Oil, Red Pepper Aioli, Charred Lemon \$15.95  <u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10  Dessert- Peppermint Fudge Cake \$5</p>	<p>16 <u>Entree:</u> Maine Sea Scallops with Crab Mac &amp; Cheese, Baby Spinach, Brown Butter Beurre Blanc, Chive Oil \$24.95  <u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10  Dessert- Peppermint Fudge Cake \$5</p>	<p>17 <u>Entree:</u> Pistachio Crusted Sea Bass with a Lemon Beurre Blanc, Kansas Blend Rice Pilaf and Sauteed Spinach. \$25.95  <u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10  Dessert- Peppermint Fudge Cake \$5</p>	<p>18 <u>Entree:</u> Grilled NY Strip with Sauteed Mushrooms and Onions, Baked Potato and Sauteed Brussel Sprouts \$23.95  <u>Special:</u> Steamed Clams in a White Wine Butter Sauce \$10  Dessert- Peppermint Fudge Cake \$5</p>
<p>21 <u>Entree:</u> Lobster Mac and Cheese topped with Crunchy Brown Butter Brioche Crumb \$21.95  <u>Special:</u> Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9  Dessert- Peach Cobbler \$5</p>	<p>22 <u>Entree:</u> Grilled Swordfish, Roasted Fingerling Potatoes, Baby Carrots, Charred Tomato Coulis \$19.95  <u>Special:</u> Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9 Dessert- Peach Cobbler \$5</p>	<p>23 <u>Entree:</u> Veal Piccata with Yukon Gold Mashed Potatoes and Grilled Asparagus \$16.95 <u>Special:</u> Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9  Dessert- Peach Cobbler \$5</p>	<p>24 <u>Entree:</u> Crab Stuffed Shrimp with Wild Rice Pilaf and Grilled Medley of Squash \$19.95  <u>Special:</u> Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9  Dessert- Peach Cobbler \$5</p>	<p>25 <u>Entree:</u> 12oz. Delmonico Steak topped with a Black Garlic Butter and Frizzled Onions, Baked Potato, Green Beans. \$23.95  <u>Special:</u> Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9  Dessert- Peach Cobbler \$5</p>
<p>28 <u>Entree:</u> Sesame Crusted Ahi Tuna Steak with Asian Slaw, Sticky Rice, Soy Butter Sauce \$15.95  <u>Special:</u> Roasted Bone Marrow with Crustini's \$10  Dessert- Banana Pudding Parfait \$5</p>	<p>29 <u>Entree:</u> Bacon Wrapped Pork Tenderloin with Mashed Potatoes, Asparagus, Whole Grain Cream \$14.95 <u>Special:</u> Roasted Bone Marrow with Crustini's \$10  Dessert- Banana Pudding Parfait \$5</p>	<p>30 <u>Entree:</u> Lobster Ravioli tossed in a Rosatella Sauce with Lobster Knuckle Meat. \$24.95  <u>Special:</u> Roasted Bone Marrow with Crustini's \$10  Dessert- Banana Pudding Parfait \$5</p>	<p>31 <u>Entree:</u> Roasted Rock Lobster Tail with Mashed Potatoes, Asparagus, Drawn Butter \$27.95 <u>Special:</u> Roasted Bone Marrow with Crustini's \$10  Dessert- Banana Pudding Parfait \$5</p>	<p>1 <u>Entree:</u> Surf and Turf 5oz. Filet Mignon paired with a Petite Crab Cake, Grilled Asparagus, Starch of your choice. \$27.95 <u>Special:</u> Roasted Bone Marrow with Crustini's \$10 Dessert- Banana Pudding Parfait \$5</p>