

Kathryn's on the Square March Menu

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

Tuesday	Wednesday	Thursday	Friday	Saturday
				<p>1</p> <p>Entree: Hanger Steak n Fries, Choice of Vegetable , House Steak Sauce \$21.95</p> <p>Special: Roasted Bone Marrow with Crustini's \$10</p> <p>Dessert- Chocolate Raspberry Mousse Cake \$5</p>
<p>4</p> <p>*New* Entree: Grilled Shrimp Alfredo with Sundried Tomatoes N Broccoli, Over a Herb Paradelle Pasta and Grilled Crostini \$18.95</p> <p>Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p>Dessert- Baileys Cheesecake \$5</p>	<p>5</p> <p>Entree: Seafood Mixed Grill, Salmon, Scallop, Crab Cake with Rice Pilaf, Green Beans, Brown Butter Beurre Blanc \$19.95</p> <p>Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p>Dessert- Baileys Cheesecake \$5</p>	<p>6</p> <p>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- Baileys Cheesecake \$5</p>	<p>7</p> <p>Entree: Soy Ginger Baked Salmon, Sticky Rice, Bok Choy \$16.95</p> <p>Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p>Dessert- Baileys Cheesecake \$5</p>	<p>8</p> <p>Entree: 6oz. Filet Mignon Oscar with Crab, Asparagus, Mornay Sauce with Aligoté Potatoes \$24.95</p> <p>Special: Trio of Mini Crab Cakes served with a Cajun Remoulade Sauce \$8</p> <p>Dessert- Baileys Cheesecake \$5</p>
<p>11</p> <p>*New* Entree: Brown Butter Scallops with Parmesan Risotto and Sauteed Swiss Chard \$23.95</p> <p>Special: Steamed Clams in a White Wine Butter Sauce \$10</p> <p>Dessert- Skillet Brownies w/ Ice Cream \$5</p>	<p>12</p> <p>Entree: Veal Piccata with Yukon Gold Mashed Potatoes and Grilled Asparagus \$16.95</p> <p>Special: Steamed Clams in a White Wine Butter Sauce \$10</p> <p>Dessert- Skillet Brownies w/ Ice Cream \$5</p>	<p>13</p> <p>Entree: Maine Sea Scallops with Crab Mac & Cheese, Baby Spinach, Brown Butter Beurre Blanc, Chive Oil \$24.95</p> <p>Special: Steamed Clams in a White Wine Butter Sauce \$10</p> <p>Dessert- Skillet Brownies w/ Ice Cream \$5</p>	<p>14</p> <p>Entree: Prosciutto Wrapped Monkfish with Parmesan Herb Risotto, Sauteed Carrots with a Lemon Beurre Blanc</p> <p>Special: Steamed Clams in a White Wine Butter Sauce \$10</p> <p>Dessert- Skillet Brownies w/ Ice Cream \$5</p>	<p>15</p> <p>Entree: Grilled NY Strip with Sauteed Mushroom and Onions, Baked Potato and Sauteed Brussel Sprouts \$23.95</p> <p>Special: Steamed Clams in a White Wine Butter Sauce \$10</p> <p>Dessert- Skillet Brownies w/ Ice Cream \$5</p>
<p>18</p> <p>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- Mint Oreo Cheesecake \$5</p>	<p>19</p> <p>Entree: Ginger-Garlic Swordfish, Rice Pilaf, Lemon Grilled Asparagus \$18.95</p> <p>Special: Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9</p> <p>Dessert- Mint Oreo Cheesecake \$5</p>	<p>20</p> <p>Entree: Garlic Herbed Branzino, Saffron Rice Pilaf, Sauteed Spinach \$14.95</p> <p>Special: Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9</p> <p>Dessert- Mint Oreo Cheesecake \$5</p>	<p>21</p> <p>*New* Entree: San Francisco Style Cioppino Mussels, Clams, Scallops, Shrimp, Haddock, Tomato Broth, Fresh Herbs, Crostini \$21.95</p> <p>Special: Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9</p> <p>Dessert- Mint Oreo Cheesecake \$5</p>	<p>22</p> <p>Entree: 12oz. Delmonico Steak topped with a Black Garlic Butter and Frizzled Onions, Baked Potato, Green Beans. \$23.95</p> <p>Special: Caribbean Mussels, Pei Mussels sauteed with Toasted Coconut, Heavy Cream, Jalapenos, Cilantro \$9</p> <p>Dessert- Mint Oreo Cheesecake \$5</p>
<p>25</p> <p>Entree: Sesame Crusted Ahi Tuna Steak with Asian Slaw, Sticky Rice, Soy Butter Sauce \$15.95</p> <p>Special: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p>Dessert- Pecan Carmel Crumble Cake \$5</p>	<p>26</p> <p>Entree: Bacon Wrapped Pork Tenderloin w/Mashed Potatoes, Asparagus, Cherry Demi Glace \$14.95</p> <p>Special: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p>Dessert- Pecan Carmel Crumble Cake \$5</p>	<p>27</p> <p>Entree: Grilled Shrimp over a Lemon Ricotta Bucatini Pasta, Sauteed Spinach, Extra Virgin Olive Oil \$19.95</p> <p>Special: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p>Dessert- Pecan Carmel Crumble Cake \$5</p>	<p>28</p> <p>Entree: Roasted Rock Lobster Tail with Mashed Potatoes, Asparagus, Drawn Butter \$27.95</p> <p>Special: Garlic and Herb Marinated Lollipop Lamb Chops with a Tzatziki Sauce \$10</p> <p>Dessert- Pecan Carmel Crumble Cake \$5</p>	<p>29</p> <p>*New* 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- Pecan Carmel Crumble Cake \$5</p>