

NATHANAEL GREENE

LODGE & RECEPTION HALL

Seafood Entrées

Cheddar Crumb Cod or Tilapia

Baked with Cracker Crumbs and Cheese, served with White Wine Butter Sauce

Crab Stuffed Tilapia

New England Crab Cake Filled Tilapia Fillets with Lemon Butter

Swordfish Piccata

Sautéed Medallions of Swordfish with Caper Wine Sauce

Shrimp Creole

Cajun Stew of Shrimp, Tomatoes, and Vegetables

Jerk Grilled Red Snapper

Jamaican Seasonings and Fruit Chutney

Lemon Sole or Cod

Baked with Wine, Lemon, and Herbs

Seafood Diane

Shrimp, Scallops, and Whitefish simmered with Mushrooms, Scallions, and Brandy with Court Bouillon and Cream

Grilled Dill Salmon

Fresh Dill, Lemon, Wine Butter

Southern Fried Catfish

Pan Fried and Served with Creole Apple Tartar Sauce

Butter Crumb Catfish

Our Secret Recipe for Herb Crust with Wine Butter Sauce

Trout ala Menourie

Classic Dish with Brook Trout, Lemon, Herb and Chablis