

NATHANAEL GREENE LODGE & RECEPTION HALL

Beef Entrées

Italian Pepper Steak

Grilled Marinated Sirloin served with Medley of Peppers, Onions, and Mushrooms Sautéed with Garlic, Herbs, and Olive Oil

Roast Sirloin of Beef

Crusted with Kosher Salt and Cracked pepper, roasted and sliced, served with Caramelized Shallot Demi

Short Ribs of Beef

Slow Roasted with Shallot, Plum Tomato and Red Wine Reduction

Philly Cheese Steaks*

Char-grilled Petite Sirloin Topped with Sautéed Mushroom, Onion, Green Pepper and Provolone Cheese

Petite Grilled Sirloin Steaks*

Served with Steak Butter Sauce

Brown Dog Beef Stew

Traditional Home Style Stew

Beef Ragout

Pan Seared Medallions of Sirloin Simmered with Tomatoes, Onion, Squash and Eggplant with Pecorino Cheese

Roast Prime Ribs of Beef**

Served Sliced with Natural Juice

Petite Filet Mignon***

Char-grilled and Served with your choice of Sautéed Mushrooms, Steak Butter Sauce
or Peppercorn Brandy Sauce

Traditional Italian Lasagna

Double Buffalo Lasagna

Ground Bison and Fresh Buffalo Mozzarella layered in Traditional Lasagna with Asiago Cheese and Tomato Sauce

Drunken Beef

Tenderloin Tips Simmered in Red Wine with Onions, Mushrooms and Demi

(* add \$1.00 per asterisk per person for that item)

*All pricing is subject to change and substitutions may be made due to availability or vendor changes.
Service gratuities are not included.*

9/05