



Greenfield Farms

clarksville, tennessee

All Natural Beef

No Growth Hormones, No Antibiotics.....All Beef, All Flavor

All entrees come with side item, salad and rolls. Choose a side item from our menu list of sides. All steaks are cut 3/4 inch thick and aged to perfection. Please tell us to what degree of doneness you prefer your steak.

100% All Natural Hamburger.....\$9.49

Comes with lettuce and tomato and your choice of sides from our " Sandwich Sides Options" on the main menu..

~Entrees~

100% All Natural Hamburger Steak.....\$11.99

100% All Natural Sirloin Steak.....\$15.99

100% All Natural Rib Eye Steak.....\$17.99

100% All Natural New York Strip Steak.....\$19.99

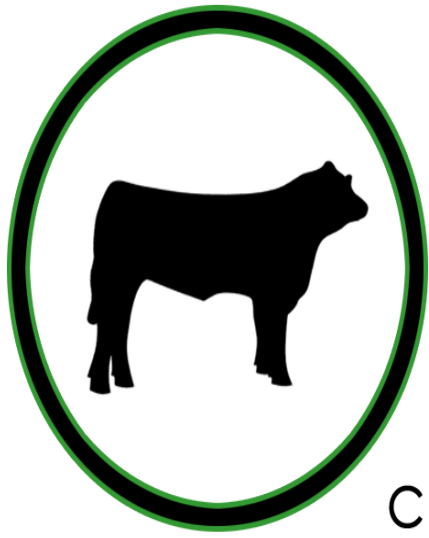
100% All Natural Tenderloin Filet.....\$21.99

All of our beef is Lightly Seasoned so that you can taste what really matters...the BEEF. Steak sizes will vary piece by piece. Greenfield Farm Beef is only available while supplies last.

If you are interested in purchasing beef in quantity please call 931-542-9066 for pricing and information.

For more information on Tennessee All Natural Beef visit www.picktnproducts.org/NaturalBeef





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Greenfield Farms is a small farm located in Southern Montgomery county. We raise beef cattle simply for the love of life on a farm and the lifestyle that comes with raising cattle. We raise a composite breed of beef cattle called Balancers. Balancers are a mix of Gelbvieh and Angus breeds, which are two types of beef cattle. The Gelbvieh breed brings heavy muscling ability to the table, while the Angus breed matches that with the ability to flavor the meat with intramuscular fat. This process is called "Marbling" and is where beef gets its flavor. By not using ANY growth hormones or antibiotics, the beef met the requirements to become Certified Tennessee All Natural. We are sure that you will enjoy.

For information on purchasing beef please call 931-542-9066.

