

Appetizers

was supported		
Baked Feta Feta cheese wrapped in Phyllo, sprinkled with sesame seeds and		
smothered in honey 15.95 Mushrooms 11.95		
Escargots Simmered in garlic butter and finished with white wine		
Saganaki		
Kefalograviera cheese pan-fried and flambéed, served with lemon 16.95 Calamari		
Served with our own Tzatziki sauce		
Tender baby back ribs prepared with garlic, lemon and oregano		
Shrimp a la Mykonos In lemon butter wine sauce		
Breaded Shrimp		
6 deep fried jumbo shrimp served with cocktail sauce		
Triple cheese blend, toasted to perfection on a ciabatta bun 9.95		
Soups		
Soup du Jour Hearty, made from scratch daily		
French Onion Au Gratin		
Salads		
Greek Salad Romaine lettuce topped with feta cheese, cucumber, tomato, Kalamata		
olives, red onion, green pepper and our special house dressing 19.95 Caesar Salad		
Romaine lettuce with our own Caesar dressing, topped with parmesan cheese and croutons		
Tomato, cucumber, Kalamata olives, red onion, green pepper, feta cheese and extra virgin olive oil19.95		
Add chicken breast to the above salads 8.95		
Caesar Salad Upgrade 8.95		
Pastas		
Fettucine Alfredo Baked flat noodles served in a creamy mild white wine sauce, topped with a blend of Monterey Jack, Parmesan and Mozzarella cheese. 26.95		
Di Gamberetto Baked flat noodles served in a creamy mild white sauce, with shrimp, scallop and crab meat, topped with a blend of monterey jack, parmesan and mozzarella cheese		
Alla Pollo Baked flat noodles served in a creamy mild white sauce with pieces of chicken breast, broccoli and mushroom, topped with a blend of monterey jack, parmesan and mozzarella cheese		
Lasagna a la Forno Made the traditional way, baked lasagna noodles layered with meat sauce and topped with a blend of monterey jack, parmesan and mozzarella cheese		
Accompaniments with all pastas include garlic bread.		

trom Our Broiler
"We are proud to serve our customers Sterling Silver Beef that has been aged a minimum of 21 days and is the top 12% of all beef in Canada.



New York Cut <i>10 oz.</i> 45.95	;
Filet Mignon 9 oz	;
Filet Mignon 6 oz	;
Filet Mignon & Breaded Shrimp 60z. Filet and breaded shrimp(4)	5
T-Bone Steak 18 oz	5
Rib Steak <i>18 oz.</i>	5
Filet Neptune 6 oz. Filet Mignon topped with asparagus, crab meat, red onion and white wine taragon sauce53.9:	

from the Sea

All steaks served with Sauteed Mushrooms

trom the second
Prawns and Scallops
Oven baked in lemon butter wine sauce
Salmon
Wild Koho Salmon, pan fried and topped with Greek spices 33.95
Halibut Steak
Pan-fried and topped with Greek spices
Jumbo Shrimp
Breaded and deep fried, with cocktail sauce
Fish and Chips
80z Haddock filet prepared English style, served with tartar
sauce
Seafood Platter
Mouth-watering 8 oz. Rock Lobster tail, along with oven baked jumbo prawn
and scallops in lemon butter wine sauce. Poseidon's favorite 69.95
Lobster
Two 8 oz. Rock Lobster tails served with drawn butter
Single 49.95
Steak and Lobster
6 oz. Filet Mignon and an 8oz. Rock Lobster tail, a tasty combination
from the best of both worlds

Enhance Your Meal

Grilled Shrimp \$9.95 Neptune \$8.95 Peppercorn Sauce \$5.95 Add 4 Shrimp \$7.95 Lobster 8 oz. **\$35.00**



Specialties of The Cottage

Pork Baby Back Ribs Prepared in the authentic Greek tradition or glazed with our own
barbeque sauce
Half Rack 27.95
Chicken and Ribs 60z chicken breast and a half rack of ribs, prepared in authentic Greek
tradition or glazed with our own barbeque sauce
Pepper Steak Sautée
Beef tenderloin pieces sauteed with onion, mushroom, green pepper and tomato, finished with a red wine reduction
and tomato, jinished with a rea wine reduction
Liver
Tender baby beef liver topped with carmelized onion and/or bacon
and mushroom
Pork Kebab
Cubes of pork tenderloin on skewer with onion, mushroom and
Cubes of pork tenderloin on skewer with onion, mushroom and green pepper, prepared Greek style
8 · · · · · · · · · · · · · · · · · · ·
Veal Cordon Bleu
Veal stuffed with ham and Swiss cheese, topped with
our own gravy
Rack of Lamb
Prepared in the authentic Greek tradition, roasted to perfection
Prepared in the authentic Greek tradition, roasted to perfection with herbs and spices
Chicken a la Cottage
Baked breast of chicken stuffed with mushroom and Swiss cheese,
topped with mushroom wine sauce
Athenian Chicken
Boneless half chicken, drummette on, stuffed with feta cheese
and topped with Greek spices
Chiakan Sauvlaki
Chicken Souvlaki Tender cubes of chicken breast skewered and prepared
Greek style
Chicken Breast
80z. Boneless breast of chicken, charbroiled with Greek spices 32.95
Chicken Tenders
Breaded chicken filets, cooked to a golden brown, served
Breaded chicken filets, cooked to a golden brown, served with your choice of dipping sauce
Ground Steak
Ground Filet Mignon topped with carmelized onion and our own gravy
and our own gravy 20.75
Chicken A La Greek
80z. Boneless breast of chicken, charcoal broiled and topped with
Feta cheese and finished with Greek spices
Chicken Cordon Bleu
Rreaded chicken breast stuffed with ham and Swiss cheese topped
Breaded chicken breast stuffed with ham and Swiss cheese, topped with mushroom wine sauce34.95
Shish Kebab
Choice beef tenderloin on skewer with green pepper, onion, mushroom and tomato
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Veal Cutlets
Breaded and topped with our own gravy26.95
Accompaniments with all dinners include house or garden salad or soup, garlic bread, and a choice of potato or rice.
or soup, garne oread, and a choice of polato or rice.

For the Children

Under 12 years.

Fish and Chips	Pasta Alfredo
Chicken Fingers 12.95	
Supreme Steak New York Cut (6 oz)	18.00

Sides

French Fries	7.95	Lemon Roast Potatoes	4.95
Gravy	2.50	Rice	4.95
Dipping Sauces	1.00	Tzatziki	3.00

Beverages

Coffee or Tea 4.00	Soft Drinks 4.25
Decaffeinated Coffee 4.00	Orange Juice 4.50
Herbal Tea4.50	Cranberry Juice 4.50
Milk	Tomato Juice 4.50

Desserts

Ice Cream	. 5.95
Sherbet	6.95
Assorted Desserts s	tarting at 8.95
(ask your server)	

We have gift certificates for that special occasion.