



Appetizers

- Baked Feta**
Feta cheese wrapped in Phyllo, sprinkled with sesame seeds and smothered in honey 18.95
- Mushrooms**
Sauteed 13.95
- Escargots**
Simmered in garlic butter and finished with white wine 15.95
- Saganaki**
Kefalograviera cheese pan-fried and flambéed, served with lemon.... 18.95
- Calamari**
Served with our own Tzatziki sauce 19.95
- Greek Ribs**
Tender baby back ribs prepared with garlic, lemon and oregano 17.95
- Shrimp a la Mykonos**
In lemon butter wine sauce 18.95
- Breaded Shrimp**
6 deep fried jumbo shrimp served with cocktail sauce..... 14.95
- Cheese Toast**
Triple cheese blend, toasted to perfection on a ciabatta bun.....10.95

Soups

- Soup du Jour**
Hearty, made from scratch daily 8.95
- French Onion**
Au Gratin12.95

Salads

- Greek Salad**
Romaine lettuce topped with feta cheese, cucumber, tomato, Kalamata olives, red onion, green pepper and our special house dressing ... 23.95
- Caesar Salad**
Romaine lettuce with our own Caesar dressing, topped with parmesan cheese and croutons 22.95
- Village Greek Salad**
Tomato, cucumber, Kalamata olives, red onion, green pepper, feta cheese and extra virgin olive oil 24.95
- Add chicken breast to the above salads 9.95
- 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. 32.95
- 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 35.95
- 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..... 34.95

- 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..... 32.95

Accompaniments with all pastas include garlic bread.



from 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**
10 oz. 49.95
- Filet Mignon**
9 oz. 63.95
- Filet Mignon**
6 oz. 49.95
- Filet Mignon & Breaded Shrimp**
6oz. Filet and breaded shrimp(4) 58.95
- T-Bone Steak**
18 oz. 71.95
- Rib Steak**
18 oz.66.95
- Filet Neptune**
6 oz. Filet Mignon topped with asparagus, crab meat, red onion and white wine taragon sauce 60.95
- All steaks served with Sauteed Mushrooms*

from the Sea

- Salmon**
Wild Koho Salmon, pan fried and topped with Greek spices..... 40.95
- Halibut Steak**
Pan-fried and topped with Greek spices 45.95
- Jumbo Shrimp**
Breaded and deep fried, with cocktail sauce 36.95
- Fish and Chips**
8oz Cod filet prepared English style, served with tartar sauce 30.95
- Seafood Platter**
Mouth-watering 8 oz. Rock Lobster tail, along with oven baked jumbo prawns and scallops in lemon butter wine sauce. Poseidon's favorite 82.95
- Lobster**
Two 8 oz. Rock Lobster tails served with drawn butter 89.95
Single 57.95
- Steak and Lobster**
6 oz. Filet Mignon and an 8oz. Rock Lobster tail, a tasty combination from the best of both worlds 87.95

Enhance Your Meal

- Grilled Shrimp **\$10.95** Neptune **\$10.95**
Peppercorn Sauce **\$6.95** Add 4 Shrimp **\$9.95**
Lobster 8 oz. **\$38.00**

Specialties of The Cottage



- Pork Baby Back Ribs**
Prepared in the authentic Greek tradition or glazed with our own barbeque sauce Full Rack 40.95
Half Rack 33.95

- Pepper Steak Sauté**
Beef tenderloin pieces sauteed with onion, mushroom, green pepper and tomato, finished with a red wine reduction 43.95

- Liver**
Tender baby beef liver topped with carmelized onion and/or bacon and mushroom..... 32.95

- Pork Souvlaki**
Cubes of pork tenderloin on skewer with onion, mushroom and green pepper; prepared Greek style 32.95

- Rack of Lamb**
Prepared in the authentic Greek tradition, roasted to perfection with herbs and spices 64.95

- Chicken a la Cottage**
Baked breast of chicken stuffed with mushroom and Swiss cheese, topped with mushroom wine sauce 39.95

- Athenian Chicken**
Boneless half chicken, drummette on, stuffed with feta cheese and topped with Greek spices 39.95

- Chicken Souvlaki**
Tender cubes of chicken breast skewered and prepared Greek style 37.95

- Chicken A La Greek**
8oz. Boneless breast of chicken, charcoal broiled and topped with Feta cheese and finished with Greek spices. 39.95

- Chicken and Ribs**
6oz chicken breast and a half rack of ribs, prepared in authentic Greek tradition or glazed with our own barbeque sauce 46.95

- Chicken Breast**
8oz. Boneless breast of chicken, charbroiled with Greek spices.. 36.95

- Chicken Tenders**
Breaded chicken filets, cooked to a golden brown, served with your choice of dipping sauce 30.95

- Ground Steak**
Ground Filet Mignon topped with carmelized onion and our own gravy 32.95

- Chicken Cordon Bleu**
Breaded chicken breast stuffed with ham and Swiss cheese, topped with mushroom wine sauce39.95

- Shish Kebab**
Choice beef tenderloin on skewer with green pepper, onion, mushroom and tomato 45.95

- Veal Cutlets**
Breaded and topped with our own gravy33.95

Accompaniments with all dinners include house or garden salad or soup, garlic bread, and a choice of potato or rice.



For the Children

Under 12 years.

- Fish and Chips 15.95 Pasta Alfredo 15.95
Lasagna 15.95 Hamburger 15.95
Chicken Fingers 15.95
Superman Steak New York Cut (6 oz) 29.95

Sides

- French Fries10.95 Lemon Roast Potatoes 6.95
Gravy 4.50 Rice 6.95
Dipping Sauces 1.50 Tzatziki 4.50

Beverages

- Coffee or Tea 4.00 Soft Drinks 4.50
Decaffeinated Coffee 4.00 Orange Juice 5.00
Herbal Tea 4.50 Cranberry Juice 5.00
Milk 4.50 Tomato Juice 5.00

Desserts

- Ice Cream 6.95
Sherbet 7.95
Assorted Desserts starting at 10.95
(ask your server)

We have gift certificates for that special occasion.