

Appetizers

WING CONTRACTOR
Baked Feta Feta cheese wrapped in Phyllo, sprinkled with sesame seeds and
smothered in honey 17.95 Mushrooms 3 Sauteed 12.95
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
Tender baby back ribs prepared with garlic, lemon and oregano16.95
Shrimp a la Mykonos In lemon butter wine sauce
Breaded Shrimp 6 deep fried jumbo shrimp served with cocktail sauce
Cheese Toast Triple cheese blend, toasted to perfection on a ciabatta bun10.95
Triple cheese ofend, fousied to perfection on a claudita burn10.25
Soups
Soup du Jour Hearty, made from scratch daily
French Onion Au Gratin
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Salads
Greek Salad Romaine lettuce topped with feta cheese, cucumber, tomato, Kalamata olives, red onion, green pepper and our special house dressing 21.95 Caesar Salad
Romaine lettuce with our own Caesar dressing, topped with parmesan cheese and croutons
feta cheese and extra virgin olive oil
Caesar Salad Upgrade
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. 29.95
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.

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	.95
Filet Mignon 9 oz. 59	.95
Filet Mignon 6 oz. 45	.95
Filet Mignon & Breaded Shrimp 60z. Filet and breaded shrimp(4)	.95
T-Bone Steak 18 oz. 60).95
Rib Steak 18 oz	9.95
Filet Neptune 6 oz. Filet Mignon topped with asparagus, crab meat, red onion and with wine taragon sauce	

18 oz	59.95
Filet Neptune	
6 oz. Filet Mignon topped with asparagus, crab	meat, red onion and white
wine taragon sauce	
All steaks served with Sauteed	Mushrooms
from the S	ea
Salmon	
Wild Koho Salmon, pan fried and topped with C	Greek spices 38.95
Halibut Steak	
Pan-fried and topped with Greek spices	43.95
Jumbo Shrimp	
Breaded and deep fried, with cocktail sauce	35.95
Fish and Chips	
80z Cod filet prepared English style, served with	h tartar
sauce	29.95
Seafood Platter	
Mouth-watering 8 oz. Rock Lobster tail, along with	th oven baked jumbo prawns
and scallops in lemon butter wine sauce. Poseido	n's favorite 72.95
Lobster	
Two 8 oz. Rock Lobster tails served with drawn	butter 80.95
	Single 50.95
Steak and Lobster	
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6 oz. Filet Mignon and an 8oz. Rock Lobster tai	in the contention

Enhance Your Meal

Grilled Shrimp \$10.95 Neptune \$10.95
Peppercorn Sauce \$6.95 Add 4 Shrimp \$9.95
Lobster 8 oz. \$36.00



Specialties of The Cottage

Pork Baby Back Ribs	
Prepared in the authentic Greek tradition or glazed with our or	wn
barbeque sauce Full Rack ?	39.95
Half Rack 3	31.95

Liver Tender baby beef liver topped with carmelized onion and/or bacon

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

Rack of Lamb	
Prepared in the authentic Greek tradition, roasted to perfectio	n
with harbs and spices	50.05

Chicken a la Cottage

Baked breast of chicken s	tuffed with mushroom i	and Swiss cheese,
topped with mushroom w	ine sauce	38.9

Athenian Chicken	
Boneless half chicken, drummette on, stuffed with feta cheese	
and topped with Greek spices	38.9

Chicken Souvlaki	
Tender cubes of chicken breast skewered and prepared	
Greek style	35.95
	35.95

Chicken Breast	
80z. Boneless breast of chicken, charbroiled with Greek spices 3	35.95

Chicken Ten	ders	
	filets, cooked to a golden brown, served	
with your choice	e of dipping sauce	28.95

Ground Steak		
Ground Filet Mignon topped with carmelized onion		
and our own gravy	30.95	

Chicken Cordon Bleu

Breaded chicken breast stuffed with ham and Swiss cheese,	topped
with mushroom wine sauce	38.95

Shish Kebab

Choice beef tenderloin	on skewer with green pepper, onion,	
mushroom and tomato		

Veal Cutlets

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



Under 12 years.

Fish and Chips	Pasta Alfredo				
Supreme Steak New York Cut (6 oz)					
Sides					

. 3.00 Rice

... 1.50 Tzatziki .

..10.95 Lemon Roast Potatoes 5.95

Beverages

French Fries ...

Gravy Dipping Sauces

Coffee or Tea 4.00	Soft Drinks 4.2
Decaffeinated Coffee 4.00	Orange Juice 4.5
Herbal Tea4.50	Cranberry Juice 4.5
Milk 4.50	Tomato Juice 4.5

Desserts

Ice Cream	6.95		
Sherbet	7.95		
Assorted Desserts starting at 9.95			
(ask your server)			

We have gift certificates for that special occasion.