

Appetizers

Thherisera
Baked Feta Feta cheese wrapped in Phyllo, sprinkled with sesame seeds and smothered in honey
Mushrooms Sauteed 12.95
Escargots Simmered in garlic butter and finished with white wine
Saganaki Kefalograviera cheese pan-fried and flambéed, served with lemon 18.95
Calamari Served with our own Tzatziki sauce
Greek Ribs Tender baby back ribs prepared with garlic, lemon
and oregano
In lemon butter wine sauce
Cheese Toast Cheese Toast
Triple cheese blend, toasted to perfection on a ciabatta bun10.95
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 22.95 Caesar Salad
Romaine lettuce with our own Caesar dressing, topped with parmesan cheese and croutons
Village Greek Salad Tomato, cucumber, Kalamata olives, red onion, green pepper, feta cheese and extra virgin olive oil
Add chicken breast to the above salads
Caesar Salad Upgrade8.95
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. 30.95
Di Gamberetto Baked flat noodles served in a creamy mild white sauce, with shrimp, scallop and crah 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	48.95
Filet Mignon	
9 oz	60.95
Filet Mignon 6 oz	46.95
Filet Mignon & Breaded Shrimp Soz. Filet and breaded shrimp(4)	55.95
I-Bone Steak 18 oz.	68.95
Rib Steak	63.05
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Filet Neptune 6 oz. Filet Mignon topped with asparagus, crab meat, red own wine taragon sauce	
All steaks served with Sauteed Mushrooms	
from the Sea	
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Salmon Vild Koho Salmon, pan fried and topped with Greek spices	39.95
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Salmon Wild Koho Salmon, pan fried and topped with Greek spices Halibut Steak ^D an-fried and topped with Greek spices	
Salmon Vild Koho Salmon, pan fried and topped with Greek spices Halibut Steak Pan-fried and topped with Greek spices Jumbo Shrimp	44.95
Salmon Vild Koho Salmon, pan fried and topped with Greek spices Halibut Steak Pan-fried and topped with Greek spices Jumbo Shrimp Breaded and deep fried, with cocktail sauce	44.95
Salmon Wild Koho Salmon, pan fried and topped with Greek spices Halibut Steak Pan-fried and topped with Greek spices Jumbo Shrimp Breaded and deep fried, with cocktail sauce Fish and Chips Boz Cod filet prepared English style, served with tartar	44.95
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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 a barbeque sauceFull R Half R	<i>ur own</i> ack 39.9 ack 32.9
Pepper Steak Sautée Beef tenderloin pieces sauteed with onion, mushroom, gree and tomato, finished with a red wine reduction	n pepper 42.9:
Liver Tender baby beef liver topped with carmelized onion and/o and mushroom	r bacon 30.9
Pork Souvlaki Cubes of pork tenderloin on skewer with onion, mushroom green pepper, prepared Greek style	
Rack of Lamb Prepared in the authentic Greek tradition, roasted to perfewith herbs and spices	ction 60.9
Chicken a la Cottage Baked breast of chicken stuffed with mushroom and Swiss of opped with mushroom wine sauce	cheese, 38.9
Athenian Chicken Boneless half chicken, drummette on, stuffed with feta chec and topped with Greek spices	
C hicken Souvlaki Tender cubes of chicken breast skewered and prepared Greek style	36.9
Chicken A La Greek 8oz. Boneless breast of chicken, charcoal broiled and topp Feta cheese and finished with Greek spices	oed with 38.9
Chicken and Ribs foz chicken breast and a half rack of ribs, prepared in authenti tradition or glazed with our own barbeque sauce	c Greek 45.9
Chicken Breast 80z. Boneless breast of chicken, charbroiled with Greek spic	es 36.9
Chicken Tenders Breaded chicken filets, cooked to a golden brown, served with your choice of dipping sauce	29.9
Ground Steak Ground Filet Mignon topped with carmelized onion and our own gravy	31.9
Chicken Cordon Bleu Breaded chicken breast stuffed with ham and Swiss cheese with mushroom wine sauce	
Shish Kebab Choice beef tenderloin on skewer with green pepper, onio. mushroom and tomato	n, 44.9
Veal Cutlets	31.9

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

For the Children

Inder 12 years.

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Fish and Chips 14.95 .asagna 14.95 Chicken Fingers 14.95	Pasta Alfredo			
Superman Steak New York Cut (6 oz)	26.95			
Sides				
French Fries10.95	Lemon Roast Potatoes 5.95			
Gravy 3.50	Rice 5.95			
Dipping Sauces 1.50	Tzatziki 4.50			

Beverages

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Coffee or Tea 4.00	Soft Drinks 4.25
Decaffeinated Coffee 4.00	Orange Juice 4.50
Herbal Tea 4.50	Cranberry Juice 4.50
Milk4.50	Tomato Juice 4.50

Desserts

We have gift certificates for that special occasion.