

GREEK WEEK – MARCH 7 - 15

The Cortlandt Colonial Restaurant welcomes renowned Greek chef, Culinary professor, and Culinary Historian, Chef Tony Kavalieros to our stoves as guest chef for these 2 weeks. Chef Tony brings over 45 years of Greek and International cooking experience and spreading the Greek Gastronomic culture around the world. We hope you enjoy the fresh authentic flavors of Greek Cuisine, cooked exclusively in Greek EVOO (Extra Virgin Olive Oil)



APPETIZERS

Saganaki – The Fried Greek Cheese Dish You’ve Heard of and Need to Try 9.50

Shrimp Saganaki – Sautéed shrimp cooked in tomato and flamed with Ouzo.
Topped with Feta 10

Spanikopita – Spinach pies with Feta cheese baked in crispy phyllo 7.50

Tiropita – Cheese pies in crispy phyllo 7.50

Calamarakia – Fried Calamari with tsaziki dip 10

Feta in Fhylo – Feta cheese baked in crisp phyllo,
drizzled with honey and sesame seeds 8.50

Spetzofai – Pork Sausage, sautéed with bell peppers, onions, garlic, wine and tomato 9

Imam Baildi – Baked eggplant stuffed with tomato, onions, garlic, mint, and parsley 9

Fava – Fava split bean spread with scallions, capers, EVOO, and lemon 8

Octopus with Fava – Tender grilled octopus served over fava bean spread 14



Classic Greek Dips – any 1 - \$5 Get a Sampler of 4 for \$12
Great For Sharing with the Whole Table, served with Pita



Tsatziki – Greek yogurt with cucumbers, garlic, vinegar, EVOO, & oregano

Melintzanosalata – Charred eggplant, tahini, garlic, roasted peppers, vinegar, & EVOO

Taramosalata – Caviar & yogurt dip

Tyrokafteri – Spicy Feta dip

CLASSIC GREEK SALADS - Exchange a regular menu salads for one of these salads for just \$3

Horiatiki – Tomatoes, onions, bell peppers, Kalamata olives, feta cheese,
EVOO, red wine vinegar, and oregano. \$13

Cretan Dakos - Whole wheat rusks (Cretan twice baked crunchy bread),
topped with grated tomato, garlic, capers, olives, parsley, oregano, and
crumbled goat cheese. This is a classic dish from the beautiful island of Crete \$13

GREEK COCKTAIL – SAMOS SUNRISE

Metaxa brandy, Cointreau, orange juice, lemonade, and Campari



GREEK WINES Bottle 30/ glass 10

Vilana, Kretikos, Boutari, Greece – Lemon and apple aromas, with pear and citrus flavors
and a bitter lemon rind finish. Rated 89 by the Wine Enthusiast Magazine

Kotisifali, Mandalaria, Kretikos, Boutari, Crete, Greece A blend of indigenous Kotsifali and
Madilaria grapes make for a ruby color, red fruit flavors, smooth tannins, and lingering finish.

GREEK WEEK – MARCH 1 - 15



ENTREES - All Entrees Include a Soup or Regular Menu Salad or upgrade to one of the classic Greek salads for just \$3 more

Lahanontolmades – Stuffed cabbage with meat and rice and served with lemon sauce with fresh dill 17

Pastitsio - The classic Greek “baked pasta” is made with seasoned ground beef and pasta, topped with creamy béchamel sauce and baked 17

Mousakka – Layered potatoes, seasoned beef, eggplant and creamy bechamel sauce baked casserole style 17

Stuffed Peppers – Stuffed with seasoned ground beef and rice 17

Paidakia – Marinated and grilled loin lamb chops, served with vegetables and oven roasted potatoes 24

Souvlaki Mosxarisio – Marinated beef souvlaki, on a skewer with onions and peppers, served with fries, vegetables, and tzatziki dip 21

Pork Chops – Marinated and grilled bone in pork chops, served with vegetables and oven roasted potatoes 19

Lamb Shank Orzo Kapama – Slow braised lamb shank in tomato sauce served over orzo 24

½ Grilled Lemon Chicken – Marinated in oregano, lemon, garlic, and olive oil, served with oven roasted potatoes 24

Whole Bronzino– Grilled whole fish, when available, served with rice and vegetables 28

Bakaliaro Skordalia – Fried salted and battered cod fish, served with a potato garlic dip 22

Snapper Santorini Style – Topped with lemon, tomato, scallions, fresh dill, and feta cheese, served with rice 24

Garidomakaronada – Shrimp cooked with cherry tomatoes, scallions, white wine, and garlic served over pasta – 26

DESSERTS

Galaktoboureko - Baked phyllo filled with a thick vanilla semolina custard soaked in a honey syrup 6

Rice Pudding – Rich and Creamy 4