

GREEK WEEK - OCTOBER 3RD-8TH

The Cortlandt Colonial Restaurant welcomes renowned Greek chef, Demetris Peripanos direct from Athens, Greece to our stoves as guest chef for the week. Demetris brings decades of Greek and International cooking experience including working as an Executive Chef for cruise ships, top Greek resort hotels, and he currently is the president of a culinary school in Greece.



APPETIZERS

- Saganaki** – The Fried Greek Cheese Dish You’ve Heard of and Need to Try 9.50
- Crispy Lamb Meatballs** – Served with tsaziki Greek yogurt sauce and warm pita 10
- Spinach Pie** – Spinach and Feta cheese baked in crispy phyllo 7.50
- Jujukakia** – Cumin-spiced slow cooked beef meatballs 8.50
- Pita and Spread Platter** – Spicy Feta, Taramousalata, Tsaziki, & Hummus with Warm Pita – Great For Sharing with the Whole Table – 10

ENTREES - All Entrees Include our Soup & Salad Bar

MAKE IT A COMPLETE GRECIAN MEAL – For Just \$10 Additional to Any Entrée on this Menu, Get Your Choice of Any Greek Week Appetizer AND Dessert

- Stuffed Cabbage Avgolemono** – Stuffed with meat and rice and cooked in lemon sauce with fresh dill 17
- Chicken Fricasse** – Slow cooked tender chicken braised with leafy greens in a flavorful light wine sauce 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, roasted eggplant and creamy bechamel sauce baked casserole style 17
- The Acropolis Classic Greek Combination** (mousakka, pastitsio, and spinach pie) 20
- Greek Stuffed Crepes** – Thin crepes stuffed with seasoned ground beef and baked in a flavorful light sauce 18
- Beef Youvetsi** – Tomato braised beef stew with orzo 18
- Shrimp Santorini** – Jumbo shrimp baked in an ouzo spiked tomato sauce with feta cheese over rice 24
- Greek Style Grilled Swordfish** – lemon, olive oil, oregano marinade Served atop roasted artichoke and potato stew 26

DESSERTS

- Galaktoboureko** - Baked phyllo filled with a thick vanilla semolina custard soaked in a honey syrup 6
- Revani** – Semolina cake soaked in orange-cinnamon spiced honey syrup 6
- Rice Pudding** – Rich and Creamy 4

GREEK WINES Bottle 30/ glass 10

Moschfilero, Boutari, Mantinia, Geece - With grapes grown in southern Greece, this is a light, crisp, and refreshing white wine with citrus floral, and melon aromas

Kretikos, Boutari, Crete, Greece, 2015 – A blend of indigenous Kotsifali and Madilaria grapes make for a ruby color, red fruit flavors, smooth tannins, and lingering finish.