



**Saganaki Flambé** **\$10.99**  
*Pan-fried Kefalotiri Cheese, laced with brandy and set ablaze. OPA!*

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**Ioli-Greek Bottled Mineral Water**

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**Regular .5 L** **\$ 1.99**  
**Sparkling .33 L** **\$ 1.99**

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**Dinner Specials**

*Available February 4, 2011 to February 11, 2011  
 3:00 P.M to 10:00 P.M.*

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**Stuffed Pork Loin Bordolaise** **\$12.99**  
*One centre cut pork loin, stuffed with apple sage dressing, bacon, sun dried tomatoes, spinach and roasted red peppers. Laced with bordolaise sauce. (onions sautéed in demiglaze, mushrooms, and red wine).*

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**Smoked Pork Side Ribs** appr.3 to 4 ribs **\$9.99**  
 10to12 oz **Pork side Ribs, smoked with Hickory wood, in our restaurant & laced with our Louisiana sauce.**

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**Smoked Chicken Louisiana** **\$12.99**  
*Half Chicken, smoked with hickory wood and spices, in our smokaroma unit. Laced with Louisiana sauce.*

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**“ a taste of the south, made in our restaurant”**

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**Above dinners are served with fresh vegetables, choice of potatoes, rice pilaf, roll and butter.**

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**Lamb Capama (Kokkinisto)** **\$15.99**  
 Braised shank of lamb in tomato white wine sauce. Served with Chilopites Greek pasta, vegetable of the day and laced with capama sauce, kefalotiri cheese, roll and butter.

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 Braised shank of lamb in tomato white wine sauce. Served with Chilopites Greek pasta, vegetable of the day and laced with capama sauce, kefalotiri cheese, roll and butter.

**Bakaliaros Scordalia** **\$14.99**  
 Cod fillet breaded in flour batter and pan fried in olive oil. Served with scordalia , (whipped mashed potatoes with garlic, served cold ) fresh vegetables and garnished with lemon. **“ two Greek Cuisine Classics ”**

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**Check our specials daily at**  
**[www.fourseasonsrestaurant .ca](http://www.fourseasonsrestaurant.ca)**  
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**Free wi-fi for our patrons**

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