

The iconic Restaurant Greenspot is still going strong in St. Henri

MtlRestoRap

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In September 2022, Restaurant Greenspot on Notre Dame Street in St. Henri will celebrate its 75th anniversary.

I have heard many things about this iconic dining establishment over the years, having driven and walked by more times I can remember. On one recent Saturday morning I walked through the doors, where I was welcomed by manager Dany Medeiros (no relation to our MtlRestoRap publisher).



Server Danielle is a longtime staffer

The original location was literally across the street, at the corner of Greene and Notre-Dame Ouest. In 1989 they moved to the current space and maintained the original decor from 1947. Nick Ioannidis, Louis Stavropoulos and Stellios Kiliaris are the co-owners.

Greenspot is right out of a movie set. There are a few counter stools and enough vinyl booths to accommodate as many as 140 diners. Each table has jukebox. While the machines no longer function, some people still try



The iconic Greenspot façade on Rue Notre-Dame Ouest

to feed coins inside for some old songs. Music now is piped in via a Bell satellite.

Greenspot has a vast menu, starting with breakfast from 5am to 11am weekdays and 7am to 2pm weekends. I enjoyed a plate of pancakes with syrup, eggs benedict, hash browns, a side of bacon and some fruit. Service was quick as can be. While I will have to go back another time for a full lunch or dinner, Dany also sent me away with a smoked meat sandwich to eat later. I placed it in an icepack and ate it a few hours later – cold and tasty.

The menu is vast, including pizzas, submarine and assorted sandwiches, Italian specialties, salads, burgers, hot dogs, brochettes, steak, seafood, deli and a plethora of poutines.

Dany notes that the clientele comes from all walks of life, from students, retirees and families. It is right next to the Lionel Groulx Metro and Atwater Market, so a prime location on the morning I was there a Westmount resident had breakfast with his young son. He was a regular before the pandemic and this was his first time back in 18 months. When the bill came for \$26, he left the waitress a \$100 tip.



A nice breakfast selection

The Greenspot never did deliveries before the pandemic. “We did not offer it ourselves and continued to turn down the different companies that approached us,” he said. “When COVID hit we had no choice. Take-out and delivery really took off. We could not believe how successful it was. Now we are busy in our dining room each day, but the take-out and delivery option continue as well.

As for the staff, there are several mainstays. Chef Denis Vavougios has been opening the place up at 3:30 each morning for 45 years now.

Restaurant Greenspot is located at 3041 Rue Notre-Dame Ouest. Opening hours are 5am to 10pm Monday, 5am to 11pm Tuesday to Thursday, 5am to 1:00am Fridays, 7am to 1am Saturdays and 7am to 10pm Sundays. Delivery is free for orders of \$15 or more before tax using their own Portal (www.greenspot1947.com), Uber Eats, Skip and DoorDash or you can call 514-931-6473 or 514-932-2340.

You can follow Mike Cohen’s reviews at www.Mtl-RestoRap.com. You can email him at info@mikecohen.ca

Resto Notes: Get into the game at the Station des Sports; and race car driver Tagliani’s fine cuisine

With the NHL, NFL and CFL seasons in full swing, the seven Station des Sports restaurant locations represent the perfect spot to enjoy a good meal with friends and watch the games of the day or night. Restaurateur and businessman Peter Sergakis owns the chain, which has restaurants in West Island, Île-Perrot, Laval, Saint Leonard, two downtown and two in South Shore Brossard.

Each location has multiple flat screen televisions, great finger foods, full course meals and your choice of beer and alcohol. At the Île-Perrot location, manager Costa Soilis aims to please. He has been at this spot since it opened six years ago, having started off as a chef and then taking charge. Throughout the pandemic he kept the place running with take-out and delivery orders. Now he is overseeing the return to in-person dining. The terrasse season has regrettably ended for their patio that can accommodate 90 people. He and wonderful server Sophie, who has also been on staff since the start (in between becoming a mom three times), told me how these days they also must play the role of COVID-19 vaccine passport copies.

I was impressed with the variety on this “fun” menu, featuring appetizers, poutines, burgers and sandwiches, pastas, pizzas, steak, ribs, brochettes, chicken, salmon and desserts. After enjoying a nice appetizer of six

cheese sticks, I was eyeing the AAA 14 ounce rib steak, served with pepper sauce, mushrooms and fries. It came perfectly prepared, medium and cut like butter. I highly recommend it. My friend chose the hamburger steak, with vegetables, sautéed onions, homemade gravy and mashed potatoes that she raved about. For dessert, I took home a decadent piece of sugar pie which I thoroughly enjoyed for lunch the next day.

Some locations serve breakfast. Log on to <https://www.stationdessports.com>.

RACE CAR DRIVER’S CUISINE: Notable Quebec race car driver Alex Tagliani recently opened his new \$18 million TAG E-Karting and Amusement Center at Plaza St. Thérèse. The Center features nine activities including a combination of the multi-level layout of three electric karting tracks, a laser tag game arena, six ax-throwing lanes, six bowling lanes, a Triotech 7D interactive cinema, a multi-sensory virtual reality experience, numerous modern arcades, and an interactive children’s floor - all under one roof. And it was all founded by Tagliani, the owner of TAG Autosport



Some of the fine cuisine at the Tag Resto Bar



Manager Costa Soilis and server Sophie deliver meals at Station des Sports

and a large partnership with a number of entrepreneurs well-known in the business sphere.

Easily accessible via Highway 15, the TAG E-karting & Amusement Centre occupies 65,000 square feet in a brand-new building. This is a place where you can enjoy fine cuisine at the Tag Resto Bar. Executive chef Pinou Thong, previously worked at Restaurant Antonio Park. The Beef Bavette served with mashed sweet potato is out of this world. The menu features chicken wings, nachos, Caesar and Cobb salads, roasted cauliflower, beef and salmon tartare, wraps, sandwiches, burgers, hot dogs, fried chicken, platters to share for four and desserts. Of course, there is a complete cocktail menu and specialty drinks. You can even book a VIP lounge and take advantage of their catering service.

For more information log on to: <https://www.tagekarting.com/en/home.html>