

**~Mediterranean Dishes~**

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|---|--------------|
| <b>Chicken Parmesan</b> .....   | <b>14.99</b> |
| Topped with sweet tomato sauce and cheese, with linguine and cream sauce            |              |
| <b>Grecian Chicken</b> .....  | <b>13.99</b> |
| Half chicken, roasted with herbs and lemon, with rice pilaf                         |              |
| <b>Lamb Shank</b> .....   | <b>17.99</b> |
| Braised lamb shank. Served with rice pilaf  |              |
| <b>Dolmades</b> .....   | <b>12.99</b> |
| Spiced ground lamb and beef stuffed in grape leaves and lemon cream sauce           |              |
| <b>Mousaka</b> .....  | <b>12.99</b> |
| Layered eggplant, ground sirloin, zucchini, fried potatoes and béchamel cream sauce |              |
| <b>Pastichio</b> .....  | <b>12.99</b> |
| Long Macaroni, ground sirloin, béchamel cream sauce and Parmesan cheese             |              |
| <b>Pikilia</b> .....  | <b>17.99</b> |
| Combination of mousaka, dolma, and rack of lamb                                     |              |
| <b>Chicken Piccata</b> .....  | <b>14.99</b> |
| Topped with lemon, white wine, mushroom, and capers, with rice pilaf                |              |
| <b>Beef Souvlaki</b> .....  | <b>15.99</b> |
| Beef-ka-bob tenderloin skewered with vegetables. Served with rice pilaf             |              |
| <b>Chicken Souvlaki</b> .....   | <b>13.99</b> |
| Chicken-ka-bob skewered with vegetables. Served with rice pilaf                     |              |
| <b>Fish Plake (Traditional Greek Way of preparing fish)</b> .....                   | <b>15.99</b> |
| Tilapia baked with vegetables, topped with tomato sauce and feta cheese             |              |
| <b>Veal Piccata</b> .....   | <b>16.99</b> |
| Veal medallions, garlic, white wine, lemon sauce. Served with linguine alfredo      |              |
| <b>Pan Veal</b> .....   | <b>16.99</b> |
| Tender veal medallions with mozzarella cheese, pasta and tomato sauce               |              |

**~Seafood~**

|   |                     |
|---|---------------------|
| <b>Fresh Trout</b> .....  | <b>16.99</b>        |
| Missouri farm raised trout, broiled with lemon and white wine               |                     |
| <b>Salmon Dijon</b> .....   | <b>17.99</b>        |
| Filet of salmon, pan broiled with a dijon seasoning                         |                     |
| <b>Grecian Shrimp</b> .....   | <b>17.99</b>        |
| Jumbo shrimp, sautéed with white wine, cream sauce and mushrooms            |                     |
| <b>Smoked Shrimp</b> .....  | <b>18.99</b>        |
| Six jumbo shrimp, smoked in apple wood, mild dipping sauce                  |                     |
| <b>Shrimp Scampi</b> .....  | <b>18.99</b>        |
| Six jumbo shrimp, pan broiled in lemon, white wine, garlic, with rice pilaf |                     |
| <b>Tilapia</b> .....  | <b>15.99</b>        |
| Fresh water filet of white fish, with seasoned bread crumbs, broiled        |                     |
| <b>Lobster</b> .....  | <b>Market Price</b> |
| Cold water lobster tail, broiled and served with drawn butter               |                     |
| <b>ASK ABOUT THE FRESH FISH OF THE DAY</b> .....                            | <b>Market Price</b> |

*Spiro's*  
St. Charles  
Dinner Menu

**~APPETIZERS~**

|  |              |
|--|--------------|
| <b>Saganaki</b> .....  | <b>5.75</b>  |
| Beer battered kasseri cheese   |              |
| <b>Spanakopita</b> .....   | <b>4.25</b>  |
| Phyllo dough with cheese and spinach   |              |
| <b>Dolma</b> .....   | <b>4.99</b>  |
| Lamb and Beef in Grape Leaves, cream sauce topping                                     |              |
| <b>Stuffed Mushrooms</b> .....   | <b>5.99</b>  |
| Shrimp and bread crumb stuffing  |              |
| <b>Shrimp Dijon</b> .....  | <b>9.99</b>  |
| Four jumbo shrimp in garlic, white wine sauce  |              |
| <b>Smoked Shrimp Appetizer</b> .....   | <b>11.99</b> |
| Four jumbo shrimp seasoned, smoked with apple wood, with spicy remoulade dipping sauce |              |
| <b>Shrimp Cocktail</b> .....   | <b>9.99</b>  |
| Shrimp served with cocktail sauce  |              |
| <b>Toasted Ravioli</b> .....   | <b>4.50</b>  |
| St. Louis Tradition  |              |
| <b>Tzatziki</b> .....  | <b>4.25</b>  |
| Creamy cucumber garlic dip with toasted pita wedges                                    |              |
| <b>Taramosalata</b> .....  | <b>4.99</b>  |
| Classic "Greek Caviar" spread and grilled pita wedges                                  |              |
| <b>Calamari Fritta</b> .....   | <b>6.99</b>  |
| Breaded deep fried with sweet basil marinara dipping sauce                             |              |
| <b>Bruschetta</b> .....  | <b>4.75</b>  |
| Tomato and cucumber relish on toasted bread  |              |
| <b>Mediterranean Combo</b> .....   | <b>11.99</b> |
| <i>(choose hot or cold platter)</i>  |              |
| <b>Hot Platter</b> -saganaki, Italian sausage, spanakopita                             |              |
| <b>Cold Platter</b> -tzatziki, bruschetta, Feta cheese with olives                     |              |

[www.spirosrestaurant.com](http://www.spirosrestaurant.com)  
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