

WORLDWIDE GREEK DISHES

Lamb Shank 24
 Roasted lamb shank, braised in its own juices with a tangy wine sauce

****Grecian Chicken**..... 15
 Broiled half chicken Oreganato served with roasted potatoes

Marides 17
 Dressed smelts, pan fried and finished with garlic lemon

Three of our delicious stuffed dolma in a dinner portion

Mousaka..... 15
 Layers of eggplant, ground sirloin of beef, lamb, baby zucchini, pan fried potatoes, topped with our béchamel cream sauce

Pastichio..... 15
 Layers of long Macaroni, ground sirloin of beef, béchamel cream sauce and parmesan cheese

****Souvlaki** 18
 Beef-ke-bob, tenderloin of beef skewered with onions, peppers and mushrooms

Pikilia 24
 Combination plate served with your choice of three of the following: Dolma, Pastichio, Mousaka, Charbroiled Lamb Chop (one loin chop per order)

SEAFOOD

****Salmon** 19
 Salmon filet pan broiled with a Dijon seasoning

****Tilapia** 15
 Baked plake' style with tomato, spinach, artichoke hearts, and feta cheese

****Fresh Trout** 19
 Idaho farm raised trout encrusted with a walnut pesto

Scallops 27
 Grilled, with tomato basil and placed on top of fresh tossed olive oil and vegetable linguine

Lobster Tail **Market Price**
 24 oz. Lobster tail, broiled and served with drawn butter

Grecian Style Shrimp 18
 Jumbo shrimp, sautéed with white wine, cream sauce and mushrooms

Shrimp Scampi 18
 Six jumbo shrimp, pan broiled in lemon, white wine, and garlic, served with rice pilaf

Ahi Tuna 26
 Yellowfin Tuna, blackened and served on a bed of rice pilaf

**We recommend these as Heart Smart Entrees when ordered without rice or potato.



www.spirosrestaurant.com

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APPETIZERS

Saganaki 6
 Beer battered kasseri cheese flamed table side

Spanakopita 5
 Phyllo dough with cheese and spinach

Calamari 8
 Lightly breaded and sauteed finished with marinara red wine

Dolma 6
 Grape leaves stuffed with sirloin of beef topped with a bechamel

Stuffed Peppers 7
 An old rustic recipe

Garlic Shrimp 11
 Four jumbo shrimp in garlic, white wine sauce

Feta Cheese and Olives 7
 Cubes of feta cheese, kalamata olives, balsamic vinegar, olive oil

Tzatziki 7
 Creamy cucumber garlic dip with toasted pita wedges

Hummus 6
 A traditional Greek blend of chick peas, garlic, and sesame oil

Spiro's Greek Platter 14
 (choose hot or cold platter)

Hot Platter - saganaki, dolma, and spanakopita **Cold Platter** - tzatziki, hummus, and Feta cheese with olives

(**Our olives have pits)

Banquets / Catering

SOUP & SALAD

Avgolemono 5
Rice with a lemon, chicken broth

Soup of the Day 6
Ask your server

Athenian Salad (House Salad) **small**...6.....**large** 11
Lettuce, tomato, cucumber, onions, feta cheese

Caesar Salad **small**...6.....**large**..... 11
Fresh Romaine lettuce and croutons
With chicken additional 3

Horiatiki 8
Dice of tomato, cucumber, olive, onion, feta cheese, in oregano red wine vinaigrette

Spinach Salad 12
Baby spinach, artichoke hearts, hardboiled egg, roasted peppers, tomato, cucumber, and onion
(*Our olives have pits)

PASTA

Macedonian Pasta 16
Tender Shrimp, whole plum tomatoes, basil, olive oil, and garlic

Pasta Corfu 16
Tender strips of char broiled chicken with red and green peppers, mushrooms, and a tomato cream blush sauce

Pasta ala Greco 16
Tender strips of char broiled chicken and fresh vegetables served on a bed of pasta with cream sauce

****Pasta Angelo** 16
Pasta with charbroiled chicken, spinach, artichokes, Feta cheese with an olive oil broth

****Pasta Primavera**..... 15
Fresh seasonal vegetables tossed with garlic and olive oil

SPIRO'S SPECIALTIES

Athenian Broil with Shrimp...25
6 oz. Athenian Broil Filet served with broiled shrimp scampi

Rack of Lamb with Scallops31
Grecian style rack of lamb served with jumbo scallops

Dover Sole (when available).....Market Price
18 oz. Dover Sole, pan broiled with white wine and lemon

Steal Krasato.....31
Two medallions of beef tenderloin sautéed with onions, peppers, mushrooms, and red wine. Prepared table side during the week.

GRILL

****Sirloin Strip**27
14 oz. strip charbroiled

****Filet Mignon**..... 6 oz...23..... 9 oz.....29
Charbroiled filet mignon, a choice of two cuts

Grecian Style Broiled Rack of Lamb.....31
New Zealand spring lamb char broiled lemon oregano

****Steak and Lobster**.....Market Price
24 oz. Lobster and a 6 oz. Filet of Beef

Pepperloin a la Tenderloin.....29
Tenderloin of beef rolled in cracked pepper, char broiled, sliced and served with cognac sauce

Stuffed Filet Mignon.....31
Filet mignon stuffed with seasoned shrimp and topped with a tangy cream sauce and cheese

Prime Rib.....10 oz...21 | 16 oz...26 | 22 oz...29
Slow roasted, cut and served with au jus

Veal Chop35
19oz. chop, char broiled and served with white wine lemon butter sauce

ask about our famous
ATHENIAN BROIL
your choice of filet, strip, or prime rib, topped with a mustard cognac sauce and feta cheese

ENTREES

Chicken Mavrodaphine...15
Sautéed boneless skinless breast of chicken, roasted red peppers, and mushrooms cooked in a Mavrodaphine red wine

Chicken Piccata15
8 oz. Breast of chicken sautéed with mushrooms in a light white wine sauce

Chicken Parmesan.....15
Breast of chicken, topped with light red sauce and melted mozzarella cheese

****Chicken-Ke-Bob**.....15
Tender char broiled chicken skewered with onions and peppers, marinated in tangy citrus herbs

****Veal Piccata**.....18
Tender veal cutlet sautéed in garlic, white wine and lemon sauce, served with pasta and white cream sauce

Baby Calf's Liver A la Misho.....18
Liver sautéed with onion

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