

Appetizers

<b>Saganaki</b> .....	10.5
Kasseri cheese battered and fried then flamed with brandy tableside.	
<b>Spanakopita</b> .....	10.9
Baked spinach and feta wrapped in phyllo.	
<b>Kalamari</b> .....	12.9
Squid lightly breaded and pan fried then tossed in marinara and served with aioli.	
<b>Dolma</b> .....	9.5
Grape leaves filled with ground tenderloin and rice, topped with a lemon cream sauce.	
<b>Garlic Shrimp</b> .....	14.5
Shrimp dusted in bread crumbs and pan broiled with a lemon, white wine and garlic sauce.	
<b>Spiro's Hot Platter</b> .....	19.9
One saganaki, two garlic shrimp and two spanakopita. Serves two.	

<b>Spiro's Cold Platter</b> .....	17.9
Tzatziki, hummus, feta, kalamata olives* and pita bread. Serves two.	

Soup and Salad

<b>Avgolemono</b> .....	6
A creamy lemon, chicken broth and rice soup.	
<b>Soup of the Day</b> .....	6

<b>Greek Salad</b>	
Mixed lettuce, tomato, cucumber, red onions, kalamata olives* and feta tossed in our signature Spiro's Greek dressing.	
+ <i>Small....\$7, Large....\$14</i>	
<b>Spinach Salad</b> .....	15
Baby spinach, hard boiled egg, artichoke hearts, roasted peppers, tomato, cucumber and onion tossed in balsamic vinegar and our signature Spiro's Greek dressing.	

<b>Stuffed Peppers</b> .....	12.5
Baked mini sweet peppers stuffed with kasseri, feta, parmesan and cream cheese then drizzled with garlic and olive oil. Served with pita bread.	
<b>Feta and Olives</b> .....	13.5
Feta cheese and kalamata olives*, red onions, balsamic vinegar and olive oil. Served with pita bread.	
<b>Tzatziki</b> .....	8.9
Sheep's milk yogurt blended with cucumber, garlic, onion and lemon. Served with pita bread.	
<b>Hummus</b> .....	9.9
Chick peas blended with garlic, olive oil, lemon and parsley. Served with pita bread.	

<b>Caesar Salad</b>	
Romaine green leaf lettuce and parmesan tossed in Caesar dressing with homemade croutons	
+ <i>Small....\$6.5, Large....\$13</i>	
<b>Horiatiki</b> .....	13.9
Large cut tomatoes, cucumber, kalamata olives*, red onions, feta and pepperoncini. Seasoned with oregano and tossed with olive oil and vinegar. Seasonal	

\*Our olives have pits.

Mediterranean Favorites

<b>Lamb Shank</b> .....	28.9
Fall-off-the-bone tender lamb shank braised in a rich, deeply flavored wine sauce. Served with rice and fresh vegetables.	
<b>Grecian Chicken (Limited)</b> .....	18.9
Broiled half chicken oreganato, topped with a white wine lemon sauce. Served with rice and vegetables.	
<b>Marides</b> .....	24
Dressed smelts, pan fried and finished with garlic and lemon, with a side of bell pepper aioli. Served with twice baked potato and vegetables.	
<b>Dolmades</b> .....	18.9
Grape leaves filled with ground tenderloin and rice, topped with a lemon cream sauce. Served with vegetables.	
<b>Pastichio</b> .....	17.5
Layers of long macaroni and ground tenderloin, topped with a bechamel cream sauce and baked. Served with vegetables.	
<b>Moussaka</b> .....	18.5
Layers of eggplant, zucchini, potatoes and ground tenderloin, topped with a bechamel cream sauce and baked. Served with vegetables.	
<b>Pikilia</b> .....	25.5
A combination plate with your choice of three of the following: moussaka, pastichio, dolmades or two pieces of rack of lamb. Served with vegetables.	

<b>Chicken Parmesan</b> .....	19.5
Sautéed chicken breast topped with pomodoro sauce and melted mozzarella. Served with white pasta.	
<b>Chicken Marsala</b> .....	20.9
Sautéed chicken breast in an aged marsala wine sauce with roasted red peppers and mushrooms. Served with rice and vegetables.	
<b>Chicken Piccata</b> .....	20.9
Sautéed chicken breast lightly breaded and sautéed with capers in a mushroom, garlic, white wine and lemon sauce. Served with rice and vegetables.	
<b>Chicken Kebab</b> .....	18.9
Tangy citrus marinated chicken, skewered and charbroiled with onions, peppers and mushrooms. Topped with a chardonnay lemon sauce. Served with rice and vegetables.	
<b>Baby Calf's Liver</b> .....	25.5
Sautéed liver and onions topped with a garlic pesto. Served with rice and vegetables.	
<b>Veal Piccata</b> .....	25.9
Tender veal cutlets lightly breaded and sautéed with capers in a garlic, white wine and lemon sauce. Served with white pasta.	
<b>Gyro Platter</b> .....	19.9
Open faced lamb gyro with tzatziki, onions, tomatoes and rice pilaf. Served with rice a small Greek salad.	

Pasta

- Macedonian Pasta** ..... 24.5  
Tender shrimp, plum tomatoes, basil, garlic and olive oil with linguini noodles.
- Pasta a la Greco** ..... 21.9  
Charbroiled chicken with peppers, onions, mushrooms, broccoli and spinach in a cream sauce with linguini noodles.
- Pasta Corfu** ..... 20.9  
Charbroiled chicken, peppers and mushrooms in a pomodoro cream sauce with linguini noodles.

- Pasta Bolognese** ..... 21.9  
Ground tenderloin in a marinara meat sauce and mozzarella with linguini noodles.
- Pasta Primavera** ..... 16.9  
Broccoli, peppers, onions, spinach and mushrooms tossed with garlic and olive oil with linguini noodles.
- Pasta Angelo** ..... 21.9  
Charbroiled chicken, peppers, spinach, artichoke hearts and feta in garlic and olive oil with linguini noodles.

GF Pasta available for extra charge

Seafood

- GF Salmon** ..... 25.9  
Broiled salmon with dijon seasoning. Served with twice baked potato and vegetables.
- Tilapia** ..... 22.5  
Panko breaded and baked plaki style with tomatoes, onions, olives, spinach and artichoke hearts. Served with twice baked potato and vegetables.
- Scallops** ..... 34.9  
Grilled scallops served over a bed of linguini tossed with spinach, artichoke hearts, tomatoes, onions with garlic and olive oil.
- GF Grecian Style Shrimp** ..... 24.5  
Sautéed shrimp with a mushroom, lemon and white wine cream sauce. Served with rice and vegetables.

- Shrimp Scampi** ..... 24.5  
Shrimp dusted in bread crumbs and pan broiled with a lemon, white wine and garlic sauce. Served with rice and vegetables.
- GF Ahi Tuna** ..... 27.5  
Yellow-fin tuna blackened and drizzled with a pesto aioli. Served with rice and vegetables.
- GF Dover Sole** ..... 38.9  
18 oz Dover Sole pan broiled with white wine and lemon. Served with twice baked potato and vegetables. De-boned tableside.
- Lobster Tail** ..... Market Price

From Our Grill

- Souvlaki (Beef Kebab)** ..... 24.5  
Tenderloin of beef skewered with onions, peppers and mushrooms, topped with a mushroom bordelaise sauce. Served with rice and vegetables.
- GF NY Strip** ..... 39.9  
14 oz NY strip charbroiled. Served with twice baked potato and vegetables.
- GF Filet Mignon**  
A choice of two cuts. Served with twice baked potato and vegetables.  
+ 6 oz.....31.9 or 9 oz.....39.9
- Pepperloin a la Tenderloin** ..... 39.9  
9 oz of beef tenderloin rolled in cracked pepper, broiled, sliced and served with a mustard cognac sauce. Served with twice baked potato and vegetables.

- Stuffed Filet Mignon** ..... 43  
9 oz filet stuffed with jumbo shrimp and topped with a tangy cream sauce and mozzarella. Served with twice baked potato and vegetables.
- GF Grecian Style Rack of Lamb** ..... 32.9  
New Zealand spring lamb charbroiled with lemon oreganato. Served with twice baked potato and vegetables.
- Veal Chop** ..... 43.9  
19 oz veal chop charbroiled, topped with a garlic, white wine and lemon sauce. Served with white pasta and vegetables.
- GF Prime Rib**  
Slow roasted and served with au jus. Served with twice baked potato and vegetables. Limited  
+ 10 oz...\$25.9, 16 oz...\$31.9, or 22oz...\$36.9

Spiro's Specialties

- Steak Krasato** 32.9  
Two medallions of beef tenderloin sautéed with onions, peppers, mushrooms and cabernet wine. Served with twice baked potato and vegetables.
- Athenian Broil with Shrimp** 42  
6 oz filet mignon topped with a mustard cognac sauce and feta, with shrimp scampi (3). Served with rice and vegetables.
- Rack of Lamb and Scallops** 39  
Grecian style rack of lamb and scallops(3). Served with rice and vegetables.
- Steak and Lobster** Market Price  
9 oz filet mignon and lobster tail. Served with twice baked potato and vegetables.