



3 Course Restaurant Week Menu

November 2nd to 9th

(\$46pp + tax & Gratuity)

Appetizers

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| Baked Clams | Crab Cake | Grilled Eggplant
Ricotta Parmesan |
| Grilled Shrimp & Eggplant
<i>feta & bleu cheese, pesto sauce</i> | Citrus Tuna Tartare* (+\$3)
<i>mango & avocado</i> | Oysters Rockefeller |
| Soup Du Jour | Wedge Salad | Baby Beet Salad Salad |

Main Course

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| NY Strip Steak* (18oz)
<i>Topped with a rich blend of tangy bleu cheese and creamy feta, served with Parmesan-roasted fingerling potatoes</i> | Chicken Florentine
<i>Tender chicken breast rolled with fresh spinach and creamy feta, topped with a rich tomato reduction and served with fragrant wild rice</i> |
| Panko Veal Francese
<i>Lightly panko-crusted veal in a delicate lemon-butter sauce, layered with prosciutto, tender asparagus, and melted mozzarella</i> | Shrimp & Scallops Scampi
<i>Succulent shrimp and tender scallops sautéed in a rich garlic butter sauce, finished with a touch of cream and served over delicate angel hair pasta</i> |
| Grilled Bone-In Pork Chop (16oz)
<i>Juicy, grilled pork chop topped with a vibrant mango pineapple sauce for the perfect balance of sweet and savory, served with creamy mashed potatoes</i> | Pan Seared Grouper
<i>Delicately seared grouper topped with tender bay scallops, bathed in a velvety cognac dill sauce, and served over a golden, crispy crab cake.</i> |
- Lamb & Tail** (+\$12)
A luxurious pairing of a stuffed lobster tail and a tender half rack of lamb, served with creamy mashed potatoes for an elegant land and sea combination
- 2lb Whole Stuffed Lobster** (+\$12)
*A whole lobster, stuffed with a rich and flavorful crabmeat stuffing, seasoned to perfection.
Paired with tender asparagus for a luxurious seafood indulgence!*
- Bone-In Rib Eye*** (+\$12) (24oz)
Thick-cut, perfectly grilled bone-in ribeye bursting with rich, juicy flavor. Served with creamy, decadent mac and cheese for the ultimate steakhouse comfort meal
- Short Rib Wellington** (+\$12)
Tender, slow-braised short rib wrapped in golden puff pastry, served over velvety mashed potatoes.

Dessert

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|  Rice Pudding | Salted Caramel Tartufo |  White Chocolate Creme Brulee (+\$3) |  Ice Cream Sandwich (+\$3) |
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3-Course for just \$55
SPYROS Famous Lobster Night
Monday Every Monday

Menu Items Subject to Change