

LONG ISLAND



RESTAURANT WEEK

3 Course Restaurant Week Menu

April 27- May 4

(\$46pp + tax & Gratuity)

Appetizers

Baked Clams
Shrimp au Gratin
Soup Du Jour

Crab Cake
Citrus Tuna Tartare*
Wedge Salad

Grilled Eggplant
Ricotta Parmesan
Oysters Rockefeller
Baby Beet Salad Salad

Main Course

Bone-in Shell Steak* (24oz)

Topped with a rich blend of tangy bleu cheese and creamy feta, served with Parmesan-roasted fingerling potatoes for a bold and satisfying meal

Panko Chicken Francese

twist on a classic francese is topped with tender asparagus and melted mozzarella for a crispy, creamy, and utterly delicious bite

Boneless Pork Chop* (16oz)

Juicy, grilled pork chop topped with a vibrant mango pineapple sauce for the perfect balance of sweet and savory, served with creamy mashed potatoes

Honey-Peach Glazed Salmon

Tender salmon fillet brushed with a honey-peach glaze, perfectly balanced with sweetness and flavor. Served with sweet baby carrots for a light and elegant dish

Shrimp & Scallops Scampi

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

Pan Seared Grouper

A seafood masterpiece! Delicately seared grouper topped with tender bay scallops, bathed in a velvety cognac dill sauce, and served over a golden, crispy crab cake.

Lobster Thermidor (+\$12)

filet mignon grilled to perfection, paired with a tender lobster tail generously stuffed with savory crabmeat. Served with rich, buttery mashed potatoes for the perfect indulgence

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!

Roasted Duck (+\$12)

Tender, slow-roasted duck paired with a vibrant orange chutney sauce, served with a flavorful apple raisin stuffing

Rack of Lamb* (+\$12)

Tender, herb-crusted rack of lamb, roasted to perfection and served with creamy mashed potatoes

Dessert

Rice Pudding

Salted Caramel Tartufo

Cheesecake

Chocolate Mousse

SPARO'S Famous Lobster Night
3-Course for just \$55
Monday Night
Every Monday

Menu Items Subject to Change