



3 Course Restaurant Week Menu

(\$46pp + tax & Gratuity)

April 26 to May 3

Appetizers

Baked Clams

Wedge Salad

Shepherd Salad

Grilled Shrimp & Eggplant

feta & bleu cheese, pesto sauce

Citrus Tuna Tartare* +\$3

mango & avocado

Thai Chili Calamari +\$5

Sweet & spicy chili sauce, jalapenos, scallions

Soup Du Jour

Oysters Rockefeller

Baby Beet Salad Salad

Main Course

NY Strip Steak* (18oz)

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

Chicken & Eggplant Sorrentino

Layers of tender chicken and eggplant with prosciutto and mushrooms, simmered in a rich Marsala wine sauce and finished with melted mozzarella for a hearty, Italian-inspired classic

Panko Veal Francese

Lightly panko-crusted veal in a delicate lemon-butter sauce, layered with prosciutto, tender asparagus, and melted mozzarella

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

Grilled Bone-In 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

Pan Seared Grouper

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

Rack of Lamb +\$15

Prime rack of lamb, oven-roasted to perfection, served with silky mashed potatoes

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!

Lobster Paella* +\$15

Succulent whole lobster paired with fresh mussels, shrimp, and tender calamari, complemented by chorizo sausage Presented over fragrant wild rice delicately infused with Mediterranean spices

Dessert



Rice Pudding

Caramel Tartufo



NY Style Cheesecake



White Chocolate Creme Brulee +\$3

SPYROS' Famous Monday 3-Course for just \$58 Lobster Night

**This menu item may be served raw or rare in the center* This menu item may be cooked to your liking, however please be advised that consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if you or anyone in your party has food allergies.

Menu Items Subject to Change