



Dinner Menu

APPETIZERS

Saganaki \$ 5.99

Kasseri cheese dipped in beer batter and then fried

Spanakopita \$ 4.50

Phillo dough stuffed with cheese and spinach

Calamari \$ 6.99

Lightly breaded and sautéed

Dolma (two pieces) \$ 5.99

Grape leaves stuffed with lamb and beef, topped with a cream sauce

Stuffed Mushrooms \$ 6.99

A shrimp and bread crumb stuffing

Shrimp Dijon \$ 9.99

Four jumbo shrimp served in a garlic, white wine sauce

Shrimp Cocktail \$ 9.99

Shrimp served with cocktail sauce

Toasted Ravioli \$ 6.99

A St. Louis Tradition

Feta Cheese and Olives \$ 6.99

Cubes of feta cheese, kalamata olives, balsamic vinegar, and olive oil

Tzatziki \$ 4.99

Greek yogurt with garlic and cucumber, served with toasted pita bread

Hummus \$ 5.99

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

Spiro's Greek Platter (choose hot or cold platter) \$ 11.99

(for two) hot platter includes saganaki, dolma and spanakopita. Cold platter includes tzatziki, hummus and feta cheese with olives.

SOUP & SALAD

Athenian Salad (House Salad) \$ 4.25

Lettuce, tomatoes, cucumbers, onions, peppers, Feta cheese

Caesar Salad \$ 4.50

Fresh Romaine lettuce and croutons

With Chicken: additional \$ 3.00

Horiatiki \$ 5.99

A large dice of fresh tomato, cucumber, olive, onions and feta cheese in an oregano red wine vinaigrette

Spinach Salad \$ 10.99

Baby Spinach, artichoke hearts, hard boiled egg, roasted peppers, tomato, cucumber and onion

Avgolemono \$ 3.99

Rice with a lemon, chicken broth

Soup of the Day \$ 3.99

Ask your server

PASTA

Your choice of linguini or bowtie noodles on any of the pasta items below

Macedonian Pasta \$ 16.99

Tender shrimp, fresh vegetables, and marinara sauce served over a bed of linguine.

Pasta Corfu \$ 15.99

Tender strips of chicken, fresh vegetables, and red tomato sauce served on a bed of linguine.

Pasta Pesce \$ 16.99

Tender shrimp and fresh vegetables served on a bed of pasta with garlic cream sauce.

Pasta ala Greco \$ 15.99

Tender strips of char broiled chicken breast and fresh vegetables served on a bed of pasta with cream sauce

Pasta Angelo \$ 15.99

Linguine pasta with char broiled chicken, spinach, artichokes, and feta cheese with an olive oil broth.

Past Primavera \$ 13.99

Fresh seasonal vegetables tossed with garlic and olive oil

SEAFOOD

Most of the following items are served with fresh vegetables, rice or potato

Salmon \$ 17.99

Salmon filet pan broiled with Dijon seasoning.

Tilapia \$ 16.99

Baked plake style with tomato sherry au jus.

Fresh Trout \$ 18.99

Idaho farm raised trout encrusted in a walnut pesto.

Scallops \$ 23.99

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

Twin Lobster Tails (Market Price).

Grecian Style Shrimp \$ 18.50

Lightly breaded and broiled, served with a lemon, white wine and cream sauce.

Broiled Shrimp Scampi \$ 18.50

Shrimp, pan broiled with lemon, white wine and garlic. Served with rice pilaf.

Ahi Tuna \$ 18.50

Yellowfin tuna, blackened and served on a bed of rice pilaf.

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

WORLDWIDE GREEK DISHES

Most of the following items are served with rice pilaf and fresh vegetables.

Lamb Shank \$ 17.99

Roasted lamb shank braised in its own juices with a tangy wine sauce.

Grecian Chicken \$ 14.99

Broiled half chicken Oreganato served with roasted potatoes.

Marides \$ 16.99

Dressed smelts, pan fried and finished with garlic lemon.

Dolmades \$ 14.99

Three of our delicious stuffed dolma in a dinner portion.

Mousaka \$ 14.99

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

Pastichio \$ 14.99

Layers of long macaroni, ground sirloin of beef, bechamel cream sauce, and parmesan cheese.

Souvlaki \$ 18.99

Beef-Ke-Bob, tender portions of beef skewered with onions, peppers, and mushrooms

Pikilia (combination) \$ 18.99

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

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

ENTREES

Chicken Mavrodaphne \$ 14.99

Sauteed boneless skinless breast of chicken, roasted red peppers and mushrooms, cooked in a Mavrodaphne red wine.

Chicken Piccata \$ 14.99

8 oz. Breast of chicken sauteed with mushrooms in a light white wine sauce.

Chicken Parmesan \$ 14.99

8 oz. Breast of chicken char broiled and topped with a light red sauce and melted mozzarella cheese.

Chicken-Ke-Bob \$ 14.99

Char broiled chicken tenders skewered with onions and peppers, marinated in tangy citrus herbs.

Veal Piccata \$ 17.99

Tender veal cutlet sauteed in garlic, white wine and lemon sauce, served with pasta and white cream sauce.

Baby Calf's Liver ala Misho \$ 16.99

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

FROM OUR GRILL

Most of the following items are served with fresh vegetables and potato.

Broiled Double Spring Lamb Chops \$ 24.99

Two loin chops char broiled lemon oreganato.

Sirloin Strip \$ 25.99

14 oz. Strip char broiled.

Filet Mignon 6 oz. \$ 19.99 / 9 oz \$ 26.99

A choice of two cuts

Center Cut Top Sirloin \$ 18.99

8 oz. Center cut top sirloin

Grecian Style Broiled Rack of Lamb \$ 28.00

New Zealand spring lamb char broiled lemon oreganato.

Steak and Lobster (Market Price)

Pepperloin a la Tenderloin \$ 26.99

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

Stuffed Filet Mignon \$ 26.99

Filet stuffed with seasoned shrimp and topped with a tangy creme sauce and cheese.

Prime Rib 10 oz. \$ 19.99 / 16 oz. \$ 24.99 / 22 oz. \$ 27.99

Slow roasted, cut and served with au jus.

Veal Chop \$ 26.99

19 oz. Chop char broiled and served with white wine lemon butter sauce.

Athenian Broil

Ask your Server about our Famous ATHENIAN BROIL: Your choice of Filet, Strip, or Prime Rib, Topped with our mustard cognac sauce and feta cheese

SPIRO SPECIALTIES

Athenian Broil with Shrimp \$ 25.99

6 oz. Athenian Broil Filet served with broiled scampi.

Rack of Lamb with Scallops \$ 27.99

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

Steak Krasato \$ 25.99

Two medallions of beef tenderloin sautéed with onions, bell pepper, mushrooms and red wine.
Prepared tableside during weekdays

DESSERTS

Baklava, Galactobouriko and Gadaif \$ 4.00

Special Greek Dessert (ask your Waiter) \$ 4.50

Special American Dessert (ask your Waiter) \$ 6.00

Ice Cream and Sherbet \$ 3.75

1054 North Woodsmill Road
Chesterfield, MO 63017
PHONE (314) 878-4449 - FAX (314) 878-1090

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