

# 3 COURSE MENU

\$46pp (+tax & gratuity)

SPYROS

Long Island Restaurant Week  
January 26 - February 2  
Dinner Specials

## Appetizers

- |   |  |
|---|--|
| Baked Clams   | Crab Cake  |
| Oysters Rockefeller   | Shepherd Salad   |
| Butternut Squash Soup<br><i>with cinnamon creme fraise and<br/>sweet potato chips</i> | Greek Salad  |
| **Citrus Tuna Tartare   | Grilled Eggplant & Shrimp<br><i>with bleu cheese and pesto</i> |

## Main Course

- 18oz NY Strip Steak\*  
*Topped with feta & bleu cheese. Served with mashed potatoes*
- Mediterranean Grilled Swordfish  
*Topped with Feta, Olives & Cherry Tomatoes. Served with rice*
- Honey Glazed Walnut Crusted Salmon  
*Drizzled with balsamic reduction. Served with rice and asparagus*
- 16oz Grilled Bone-in Pork Chop  
*Topped with sautéed mushrooms & onions. Served with mashed potatoes*
- Baked Chicken Florentine  
*Rolled with spinach and feta. Served with rice*
- Sautéed Shrimp  
*In a ginger garlic sauce with a touch of cream. Served over angel hair*
- Roasted Long Island Duck  
*In an orange chutney sauce. Served with mashed potatoes and asparagus*

## If you'd care to indulge

+\$12

- 2lb Whole Stuffed Lobster  
*Crabmeat stuffing & bay Scallops. Served with asparagus*
- Rack of Lamb\*  
*Served with mashed potatoes*
- Paella  
*Mussels, Scallops, Shrimp, Calamari, and Sausage over rice*

## Dessert

- Chocolate Mousse      NY Style Cheesecake      Rice Pudding

Menu Items Subject to Change

\*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 anyone in your party has food allergies.