

Where traditions begin



Tradition is important to Spiro's owners and staff, but it might be even more so to the restaurant's loyal customers.

From generation to generation, customers know they can count on Spiro's to deliver authentic Grecian and Mediterranean fare alongside perfectly prepared steaks and seafood. Its signature entrées include Steak Krasato and a Grecian-style Rack of Lamb with Scallops. The Steak Krasato features medallions of beef tenderloin sautéed with onions, peppers, mushrooms and cabernet

wine. While both are served with vegetables, the steak is paired with another Spiro's tradition – its twice-baked potato. The potatoes are so popular that Spiro's makes over 2,400 of them each week.

"We make everything from scratch, even our sauces and stocks because doing so makes food taste richer. You can't get that from a package," explained Spiro's general manager Stacy McCullison.

One of its customers' favorite dishes is simple but spectacular: Saganaki. Kasseri cheese is battered and fried, then flamed with brandy tableside. It's a special way to begin any meal, but especially a meal that celebrates an anniversary or birthday. The best way to end a meal is a traditional dessert such as Baklava; Galactobouriko, a Mediterranean-style flan; or Tiramisu Cheesecake, a reimagining of two classics.

For over 50 years, Spiro's has served the highest quality Mediterranean food, drinks, and catering.

"We never settle for second best," Stacy said. "The satisfaction of our customers is always our top priority. It's who we are, and we are proud of it."



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