



FIRST COURSE

CLAM CHOWDER | 6

- New England Style •

ROLLED EGGPLANT | 13

- eggplant, boursin cheese, roasted red pepper, spinach, plum tomato sauce •

HUMMUS & CROSTINI | 14

- Siros homemade hummus, bermuda onion, capers, olives •

FRIED CALAMARI | 14

- tossed with roasted red peppers & banana peppers, side of sweet Thai chili glaze •

CRISPY SHORT RIB | 15

- cornmeal crusted boneless short rib, crispy wonton strings, korean-style bbq sauce •

CRAB CAKE | 18

- (2) pan seared, chipotle & tarragon aioli, fresh parsley •

SHRIMP COCKTAIL | 17

- 4 poached shrimp, spicy cocktail sauce, fresh lemon, horseradish •

SESAME CRUSTED AHI TUNA | 18

- served rare, Asian style slaw, wasabi mayo, black soy reduction •

SHRIMP SCAMPI PIZZA | 17

- Shrimp, Mozzarella Cheese, Garlic •

SALAD COURSE

MEDITERRANEAN | 13

- tomato, red onion, cucumber, olives, feta cheese, balsamic dressing •

CAESAR | 12

- romaine hearts, creamy garlic dressing, parmesan, grilled crouton •

BEET | 13

- roasted beets, grapefruit, red beet purée, candied pecans, goat cheese, arugula •

SANDWICHES

CHICKEN CAESAR WRAP

- grilled marinated chicken breast, zesty caesar dressing, shaved parmesan •

SIROS BURGER

- bacon-tomato relish, fontina cheese, toasted brioche roll, natural cut fries •

CRISPY SESAME GINGER CHICKEN WRAP

- Asian style slaw, sesame dressing, basmati rice •

CHICKEN PARMESAN SANDWICH

- served on grilled Brioche, Siros marinara, Mozzarella •

MAIN COURSE

BEEF TENDERLOIN RISOTTO | 24

- sliced filet, parmesan risotto, spinach, demi glaze •

BOLOGNESE | 22

- traditional Italian meat sauce, fresh cream, Romano cheese, rigatoni pasta •

CHICKEN PARMESAN | 23

- red or white sauce, mozzarella, rigatoni pasta •

CHICKEN MARSALA | 23

- lots of mushrooms, over angle hair pasta •

CHICKEN BROCCOLI | 23

- shallot cream sauce, rigatoni pasta •

PISTACHIO CRUSTED ATLANTIC SALMON | 27

- chive risotto, sautéed baby spinach, caper burre blanc •

SHRIMP SCAMPI | 28

- cherry tomatoes, spinach, garlic chardonnay sauce, angel hair •

GRILLED NY SIRLOIN | 32

- 14oz sirloin, roasted garlic truffle butter, fried leeks, asparagus, creamy garlic mashed potato •

PAN SEARED PORK CHOP | 29

- plum and peach compote, asparagus, creamy garlic mashed potato •

SURF & TURF | 35

- grilled filet, two shrimp scampi style, creamy garlic mashed potato, asparagus •

DESSERT

TUSCAN BREAD PUDDING

- vanilla ice cream •

BELGIAN CHOCOLATE CAKE

- vanilla ice cream •

PETITE CANNOLIS

- sweet ricotta •

TIRAMISU

- homemade •

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GELATO

- Raspberry or Vanilla •

Marc Vierbickas
Executive Chef

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We reserve the right to limit credit cards to three per table.