

DINNERS

APPETIZERS

CLAMS	17.00	STUFFED MUSHROOMS	16.00
In Mediterranean Fumet		Mushroom caps stuffed with a seafood mixture, topped with Creamy Lobster Sauce	
MUSSELS	17.00	GRECIAN BRUSCHETTA	14.00
In Sherry wine and light herbed Tomato Broth		Oven toasted Crostini topped with a mixture of tomatoes, Kalamata Olives, garlic, Feta Cheese and Olive Oil Vinaigrette	
CALAMARI	15.00	SMOKED SALMON SPREAD <i>(seasonal)</i>	18.00
Lightly breaded, flash fried to a golden brown served with Garlic Lemon Aioli		Apollo's custom smoked delicacy with cream cheese, red onions, herbs, and Pita Bread	
SAGANAKI	18.00	BREADED MOZZARELLA	13.00
Prawns in fresh garlic, Lemon Butter Sauce, herbs, and Feta Cheese		Deep fried to a golden brown and served with Marinara Sauce	
TZATZIKI DOLMAS	13.00		
Tzatziki Sauce, stuffed grape leaves, and Pita Bread			

SALADS & SOUPS

CAESAR SALAD	12.00	PANZANELLA	15.00
Crispy hearts of Romaine, Croutons, Parmesan Cheese tossed with our Caesar Dressing		Spring mix greens, Gorgonzola Crumbles, tomatoes, Pepperoncini, Kalamata olives, bread stick croutons, red onions, roasted almonds, and Balsamic Honey Vinaigrette	
Add Chicken Breast	18.00	HOUSE SALAD	7.00
Add Halibut <i>(market price)</i>		Mix of greens, tomatoes, olives, carrots, and red cabbage with your choice of dressings	
Add Salmon Fillet or Smoked Salmon <i>(market price)</i>		DRESSINGS: Greek Vinaigrette, French, Ranch, and Creamy Gorgonzola	
GREEK SALAD		HOUSE SOUP	
Lettuce, tomatoes, onions, Kalamata Olives, Pepperoncini, Feta Cheese and Greek Vinaigrette		Cup 4.00	Bowl 7.00
SMALL 10.00	LARGE 15.00	CHOWDER	
Add Chicken or Gyro Meat	6.00	Cup 7.00	Bowl 10.00

OLD WORLD SPECIALTIES

CHICKEN ALA VODKA	22.00	LASAGNA	21.00
Sauteed Chicken Breast finished with a creamy Tomato Vodka Sauce tossed with Penne Pasta		House made with our Sicilian special filling and cheese mix between layers of Lasagna Noodles	
CHICKEN PARMESAN	23.00	GYRO	18.00
Hand crusted, pan-seared chicken breast with Marinara Sauce, Mozzarella, Parmesan Cheeses, and oven baked, served with Spaghetti		A delightful mixture of beef and lamb, onions, tomatoes, Tzatziki Sauce, Pita Bread, and Fries	
RAVIOLI AL FORNO	21.00	ATHENIAN CHICKEN	23.00
Oven baked Cheese Ravioli topped with Marinara or Alfredo Sauce, Mozzarella, and Parmesan Cheeses		Char-broiled chicken breast seasoned with Mediterranean blend of herbs, topped with a Garlic Lemon Tarragon Sauce served over Greek Spaghetti	
SPAGHETTI	14.00	SEAFOOD FRA DIABOLA	29.00
Topped with house made Marinara Sauce		Sauteed halibut, prawns, scallops, clams, mussels finished in a spicy Marinara Sauce served over Linguine Pasta	
Add Meat Balls	5.00		

TASTE OF GREECE

DINNER FOR 2 PERSONS

75.00

Char-broiled New Zealand lamb Chops, Marinated Chicken Breast, Gyro Meat, Tzatziki Sauce, Pita Bread, Seasonal Vegetables, and choice of Greek spaghetti or Potatoes

JUST FOR KIDS

MINI PIZZA (one topping)	10.00
SPAGHETTI	8.00
RAVIOLI	8.00

SIDE ORDERS

BREAD STICKS BASKET	6.00
REFILL	3.00
FRENCH FRIES	6.00
SAUCE OR DRESSING	
2oz	1.00
4oz	2.00
8oz	4.00

A gratuity of 18% is included for 6 or more people.

SEAFOOD

FISH & CHIPS

Beer battered and deep fried to a gold brown served with French Fries and Tartar Sauce

HALIBUT 29.00 **SALMON** 26.00 *(seasonal)*

CATCH OF THE DAY

Let us prepare your freshly processed catch of the day. Limited to 1lb per person.

Served with your choice of soup or salad and pasta or potatoes

CURRENT PRICE

THE DISHES BELOW ARE SERVED WITH PASTA OR POTATOES AND VEGETABLES

TASTE OF ALASKA

“The best Seafood Alaska has to offer”

Halibut and Salmon char-broiled finished with Olive Oil Lemon Tarragon Sauce
and a pound of Alaska King Crab Legs

Dinner for 2 persons

(seasonal market price)

ALASKA KING CRAB LEGS

One pound Alaska King Crab Legs

(market price)

CALABRESE

Baked halibut stuffed with seafood mixture wrapped in Phyllo dough topped with Lobster Sauce

32.00

PICCATA

Pan seared with Artichokes hearts, capers, finished with Piccata Sauce

HALIBUT 30.00 SALMON 28.00 (seasonal)

MONTE MIO

Char-broiled with Mediterranean herbs, and finished with Olive Oil, Lemon Garlic Tarragon Sauce

HALIBUT 29.00 SALMON 26.00 (seasonal)

SEAFOOD PASTA

FRUTTI DI MARE

Halibut, Prawns, Scallops, Clams, and Mussels tossed with Alfredo Sauce and Fettuccini Pasta

29.00

SEAFOOD LIVORNEZE

Halibut, Prawns, Scallops, Clams, and Mussels in a Saffron Lobster Fumet over Linguini

29.00

SMOKED SALMON FETTUCCINI

Custom Smoked Salmon, in a Alfredo Sauce tossed with Fettuccini Pasta

28.00 (seasonal)

LOBSTER MAC AND CHEESE

Oven baked Lobster Medallions with cream, Irish Sharp White Cheddar Cheese,
pasta and roasted Macadamia nut Crust

(when available, market price)

MEATS

CERTIFIED ANGUS STEAKS

Char-broiled with a house rub and finished with Olive Oil Garlic Sauce
served with pasta or potatoes and vegetables

RIB EYE 30.00 NEW YORK 29.00

Add beer battered Prawns 7.00 Add 1/2lb King Crab (market price)

LAMB CHOPS

New Zealand Lamb char-broiled with Mediterranean herbs, Olive Oil, and lemon
served with Greek spaghetti or potatoes and vegetables

33.00