

DINNERS

APPETIZERS

CLAMS	19.00	STUFFED MUSHROOMS	17.00
In Mediterranean Fumet		Mushroom caps stuffed with a seafood mixture, topped with Creamy Lobster Sauce	
MUSSELS	18.00	GRECIAN BRUSCHETTA	15.00
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	16.00	SMOKED SALMON SPREAD <i>(seasonal)</i>	19.00
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	19.00	BREADED MOZZARELLA	14.00
Prawns in fresh garlic, Lemon Butter Sauce, herbs, and Feta Cheese		Deep fried to a golden brown and served with Marinara Sauce	
TZATZIKI DOLMAS	14.00		
Tzatziki Sauce, stuffed grape leaves, and Pita Bread			

SALADS & SOUPS

CAESAR SALAD	13.00	HOUSE SALAD	7.00
Crispy hearts of Romaine, Croutons, Parmesan Cheese tossed with our Caesar Dressing		Mix of greens, tomatoes, olives, carrots, and red cabbage with your choice of dressings	
Add Chicken Breast	19.00	DRESSINGS: Greek Vinaigrette, French, Ranch, and Creamy Gorgonzola	
Add Halibut <i>(market price)</i>		HOUSE SOUP	
Add Salmon Fillet or Smoked Salmon <i>(market price)</i>		Cup 4.00 Bowl 7.00	
GREEK SALAD		CHOWDER	
Lettuce, tomatoes, onions, Kalamata Olives, Pepperoncini, Feta Cheese and Greek Vinaigrette		Cup 7.00 Bowl 10.00	
SMALL 10.00 LARGE 15.00			
Add Chicken or Gyro Meat	6.00		

OLD WORLD SPECIALTIES

CHICKEN ALA VODKA	24.00	LASAGNA	23.00
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	25.00	GYRO	19.00
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	23.00	ATHENIAN CHICKEN	25.00
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	32.00
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

MARKET PRICE

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 32.00 **SALMON** 28.00 *(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

ASK FOR 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

35.00

PICCATA

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

HALIBUT 34.00 SALMON 31.00 (seasonal)

MONTE MIO

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

HALIBUT 32.00 SALMON 29.00 (seasonal)

SEAFOOD PASTA

FRUTTI DI MARE

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

33.00

SEAFOOD LIVORNEZE

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

34.00

SMOKED SALMON FETTUCCINI

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

33.00 (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 35.00 NEW YORK 32.00

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

Market Price

ALASKA'S BEST TRADITIONAL PIZZAS

Hand Stretched and Tossed

OUR SPECIAL PIZZA DOUGH AND SAUCES ARE MADE FRESH DAILY

PLEASE CHOOSE FROM THE FOLLOWING TOPPINGS:

PEPPERONI, SAUSAGE, CANADIAN BACON, GROUND BEEF, SALAMI, MUSHROOMS, ONIONS, TOMATOES, BLACK OLIVES, GREEN PEPPERS, PINEAPPLE, JALAPENOS

	12"	14"	16"
MOZZARELLA CHEESE	14.00	17.00	19.00
ANY ONE TOPPING	17.00	19.00	21.00
ANY TWO TOPPINGS	19.00	21.00	23.00
APOLLO SPECIAL	21.00	23.00	26.00
Pizza Sauce, Mozzarella, Green Peppers, Black Olives, Mushrooms, Sausage, and Pepperoni			
VEGETARIAN	22.00	25.00	28.00
Pizza sauce, Mozzarella, Black Olives, Mushrooms, Onions, Green Peppers, Fresh Tomatoes			
MAMA MIA SICILIAN	26.00	28.00	31.00
Double Crust, Pizza sauce, Black Olives, Onions, Mushrooms, Green Peppers, Italian Sausage, Canadian Bacon, Pepperoni, Extra cheese, and Fresh Tomatoes			
EXTRA TOPPINGS from above list	2.00	2.50	3.00
SPECIAL TOPPINGS: Feta, American Bacon, and Anchovies	2.50	3.50	4.00

GOURMET PIZZAS

SORRY NO HALF & HALF ON GOURMET PIZZAS

GREEK	21.00	25.00	29.00
Garlic Butter Sauce, Mozzarella, Green Peppers, Onions, Mushrooms, Pepperoni, Feta cheese, Fresh Tomatoes and Greek Seasoning			
GYRO	21.00	25.00	29.00
Garlic Butter Sauce, Mozzarella, Mushrooms, Onions, Gyro Meat, Feta Cheese, Fresh Tomatoes and Tzatziki Sauce			
SPINACH	21.00	25.00	29.00
Garlic Butter Sauce, Mozzarella, Mushrooms, Onions, Spinach, Feta Cheese, Greek Seasoning and Fresh Tomatoes			
CHICKEN SUPREME	21.00	25.00	29.00
Alfredo Sauce, Mozzarella, Onions, Mushrooms, Marinated Chicken Breast, Spinach, Fresh Tomatoes, and Parmesan Basil			
NORTHERN ITALIAN	21.00	25.00	29.00
Garlic Butter Sauce, Pesto Sauce, Sun-dried Tomatoes, Artichokes, Marinated Chicken Breast, Mozzarella, Feta Cheese, and Parmesan Basil			
CLASSIC MEDITERRANEAN	22.00	25.00	29.00
Garlic Butter Sauce, Mozzarella, Mushrooms, Onions, Green Peppers, Pepperoncini, Kalamata Olives, Feta Cheese, Fresh Tomatoes, and Greek Seasonings			
MEAT LOVERS	23.00	27.00	31.00
Pizza Sauce, Mozzarella, Italian Sausage, Ground Beef, Salami, Canadian Bacon, Pepperoni			
SMOKED SALMON PIZZA (seasonal)	23.00	27.00	31.00
Alfredo Sauce, Mozzarella, Apollo's Custom Smoked Salmon, Red Onions			
GARLIC LOVERS	21.00	23.00	27.00
Garlic Butter Sauce, Mozzarella, Pineapple, Pepperoni, Feta Cheese and Fresh Garlic			
RUSTIC HICKORY	23.00	27.00	31.00
Brandy Hickory BBQ Sauce, Mozzarella, Ground Beef, American Bacon, Mushrooms, and Red Onions			

CALZONES BAKED TO A GOLDEN CRUST

MEAT CALZONE	19.00
Pizza Sauce, Pepperoni, Canadian Bacon, Salami, Italian Sausage, Parmesan, and Mozzarella Served with Marinara Sauce	
VEGETARIAN	19.00
Pizza Sauce, Mushrooms, Onions, Green Peppers, Fresh Tomatoes, Black Olives, Parmesan and Mozzarella Served with Marinara Sauce	
GYRO	19.00
Garlic Butter Sauce, Gyro Meat, Mushrooms, Onions, Feta, Fresh Tomatoes, and Mozzarella Served with Tzatziki Sauce	
SPINACH	19.00
Garlic Butter Sauce, Spinach, Mushrooms, Onions, Fresh tomatoes, Peta, Parmesan, and Mozzarella	
GREEK	19.00
Garlic Butter Sauce, Mozzarella, Pepperoni, Mushrooms, Onions, Green Peppers, Fresh Tomatoes, and Feta Cheese Served with Marinara Sauce	
CHICKEN	19.00
Alfredo Sauce, Grilled Chicken Breast, Mushrooms, Onions, and Mozzarella Cheese Served with Marinara Sauce	

WINE LIST

WHITE WINES	GLASS	BOTTLE
Chateau Ste. Michelle, Riesling	7.00	28.00
Nobilo, Sauvignon Blanc	8.00	32.00
Clos du Bois, Chardonnay	7.00	28.00
Chateau, Ste. Michelle "Indian Wells" Chardonnay	8.00	32.00
Ruffino "Lumina" Pino Grigio	7.00	28.00
Kings Estate, Pinot Gris	8.00	31.00
Boutari, Moschofilero	7.00	28.00
Cavit, Moscato	7.00	28.00
Lunetta, Prosecco "Brut"		28.00
RED WINES		
Red Diamond, Cabernet Sauvignon	7.00	28.00
Simi, Cabernet Sauvignon		48.00
Columbia Crest "Grand Estates" Merlot	7.00	28.00
Mark West, Pinot Noir	7.00	28.00
Elk Cove, Pinot Noir		49.00
Dona Paula "Los Carlos" Malbec	7.00	28.00
Ruffino, Chianti	7.00	28.00
Fresobaldi "Castiglioni" Chianti		29.00
Prunotto, Fiulot, Barbera, d'Asti		32.00
14 "Hands to Trot" Blend	7.00	28.00
Fonseca "Finest Reserve, Bin 27" Porto	7.00	

FEATURED COCKTAILS

House Made, White Wine Spritzer	7.50
Cayman Jack, Margaretta, Johnny Apple Seed Cider	5.25

BOTTLED BEER

Budweiser, Budlight, Coors Light, Miller Genuine Draft	4.75
Stella Artois, Heineken, Peroni, Deschutes Porter, Pyramid Hefeweizen	5.25
Alaska Brewing Company Juneau Amber Ale, India Pale Ale White Ale	5.25
KASSIK'S ALES, KENAI 22OZ BOTTLES	
Dolly Varden Nut Brown Ale, Morning Wood IPA, Orion's Red Ale, Beaver Tail Blonde Ale	10.25

OTHER BEVERAGES

FOUNTAIN SODA

Coke, Diet Soda, Root Beer, Sprite, Dr. Pepper	2.00
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CANNED SODA

Coke, Diet Soda, Root Beer, Sprite, Lemonade, Fanta Orange	2.50
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HENRY WIENHARD Vanilla, Orange, Cherry Cream Soda	3.00
Dasani, Bottled Water	2.50
Juice: Apple or Orange	2.50
Hot Chocolate	3.00
Coffee, Tea or Milk	2.00
Pitcher of Fountain soda or Ice Tea Pitcher	6.00