

## DINNERS

### APPETIZERS

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

### SALADS & SOUPS

<b>CAESAR SALAD</b>	13.00	<b>HOUSE SALAD</b>	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	<b>DRESSINGS:</b> Greek Vinaigrette, French, Ranch, and Creamy Gorgonzola	
Add Halibut <i>(market price)</i>		<b>HOUSE SOUP</b>	
Add Salmon Fillet or Smoked Salmon <i>(market price)</i>		Cup 4.00 Bowl 7.00	
<b>GREEK SALAD</b>		<b>CHOWDER</b>	
Lettuce, tomatoes, onions, Kalamata Olives, Peppercornini, Feta Cheese and Greek Vinaigrette		Cup 7.00 Bowl 10.00	
<b>SMALL</b> 10.00 <b>LARGE</b> 15.00			
Add Chicken or Gyro Meat	6.00		

### OLD WORLD SPECIALTIES

<b>CHICKEN ALA VODKA</b>	24.00	<b>LASAGNA</b>	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	
<b>CHICKEN PARMESAN</b>	25.00	<b>GYRO</b>	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	
<b>RAVIOLI AL FORNO</b>	23.00	<b>ATHENIAN CHICKEN</b>	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	
<b>SPAGHETTI</b>	14.00	<b>SEAFOOD FRA DIABOLA</b>	32.00
Topped with house made Marinara Sauce		Sauteed halibut, prawns, scallops, clams, mussels finished in a spicy Marinara Sauce served over Linguine Pasta	
<b>Add Meat Balls</b>	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

<b>MINI PIZZA (one topping)</b>	10.00
<b>SPAGHETTI</b>	8.00
<b>RAVIOLI</b>	8.00

### SIDE ORDERS

<b>BREAD STICKS BASKET</b>	6.00
<b>REFILL</b>	3.00
<b>FRENCH FRIES</b>	6.00
<b>SAUCE OR DRESSING</b>	
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"
<b>MOZZARELLA CHEESE</b>	14.00	17.00	19.00
<b>ANY ONE TOPPING</b>	17.00	19.00	21.00
<b>ANY TWO TOPPINGS</b>	19.00	21.00	23.00
<b>APOLLO SPECIAL</b>	21.00	23.00	26.00
Pizza Sauce, Mozzarella, Green Peppers, Black Olives, Mushrooms, Sausage, and Pepperoni			
<b>VEGETARIAN</b>	22.00	25.00	28.00
Pizza sauce, Mozzarella, Black Olives, Mushrooms, Onions, Green Peppers, Fresh Tomatoes			
<b>MAMA MIA SICILIAN</b>	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			
<b>EXTRA TOPPINGS from above list</b>	2.00	2.50	3.00
<b>SPECIAL TOPPINGS: Feta, American Bacon, and Anchovies</b>	2.50	3.50	4.00

## GOURMET PIZZAS

**SORRY NO HALF & HALF ON GOURMET PIZZAS**

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

<b>MEAT CALZONE</b>	19.00
Pizza Sauce, Pepperoni, Canadian Bacon, Salami, Italian Sausage, Parmesan, and Mozzarella Served with Marinara Sauce	
<b>VEGETARIAN</b>	19.00
Pizza Sauce, Mushrooms, Onions, Green Peppers, Fresh Tomatoes, Black Olives, Parmesan and Mozzarella Served with Marinara Sauce	
<b>GYRO</b>	19.00
Garlic Butter Sauce, Gyro Meat, Mushrooms, Onions, Feta, Fresh Tomatoes, and Mozzarella Served with Tzatziki Sauce	
<b>SPINACH</b>	19.00
Garlic Butter Sauce, Spinach, Mushrooms, Onions, Fresh tomatoes, Peta, Parmesan, and Mozzarella	
<b>GREEK</b>	19.00
Garlic Butter Sauce, Mozzarella, Pepperoni, Mushrooms, Onions, Green Peppers, Fresh Tomatoes, and Feta Cheese Served with Marinara Sauce	
<b>CHICKEN</b>	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
<b>RED WINES</b>		
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
<b>KASSIK'S ALES, KENAI</b>	
<b>22OZ BOTTLES</b>	
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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<b>HENRY WIENHARD</b> 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