

**Welcome
to
Apollo Restaurant**

APPETIZERS

CLAMS

In Mediterranean Fumet

19.00

MUSSELS

In Sherry wine and light herbed Tomato Broth

18.00

CALAMARI

Lightly breaded, flash fried to a golden brown
served with Garlic Lemon Aioli

16.00

SAGANAKI

Prawns in fresh garlic, Lemon Butter Sauce,
herbs, and Feta Cheese

19.00

TZATZIKI DOLMAS

Tzatziki Sauce, stuffed grape leaves, and Pita Bread

14.00

STUFFED MUSHROOMS

Mushroom caps stuffed with a seafood mixture,
topped with Creamy Lobster Sauce

17.00

GRECIAN BRUSCHETTA

Oven toasted Crostini topped with a mixture of tomatoes,
Kalamata Olives, garlic, Feta Cheese and Olive Oil Vinaigrette

15.00

SMOKED SALMON SPREAD *(seasonal)*

Apollo's custom smoked delicacy with cream cheese,
red onions, herbs, and Pita Bread

19.00

BREADED MOZZARELLA

Deep fried to a golden brown and served with Marinara Sauce

14.00

**Our dinner Menu is available upon request;
Featuring: King Crab, Steaks, and a variety of House Specialties.**

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

LUNCH

SALADS & SOUPS

CAESAR SALAD	13.00
Crispy hearts of Romaine, croutons, Parmesan Cheese tossed with our Caesar Dressing	
Add Chicken Breast	19.00
Add Halibut	(market price)
Add Salmon Fillet or Smoked Salmon	(seasonal market price)
GREEK SALAD	
Lettuce, tomatoes, onions, Kalamata Olives, Pepperoncini, Feta Cheese and Greek Vinaigrette	
SMALL	10.00
LARGE	15.00
Add Chicken or Gyro Meat	6.00

HOUSE SALAD	7.00
Mix of greens, tomatoes, olives, carrots, and red cabbage with your choice of dressings	
DRESSINGS:	Greek Vinaigrette, French, Ranch, and Creamy Gorgonzola
HOUSE SOUP	
Cup	4.00
Bowl	7.00
CHOWDER	
Cup	7.00
Bowl	10.00

BURGERS ** GYROS ** SANDWICHES

Served with soup or french Fries or for Salad add \$2.00

All Burgers are 1/3lb and come with Mayonnaise, Greens, Onions, Tomatoes, and pickles

CHEESE BURGER on Brioche Bun	14.00
Add Bacon	3.00
BRANDY HICKORY BBQ BURGER	17.00
With Bacon and Pepper Jack Cheese on Brioche Bun	
BALSAMIC POMEGRANATE BURGER	17.00
with Bacon, Gorgonzola, on Brioche Bun	
LAMB BURGER on Brioche Bun	18.00
With sour cream, horseradish spread, roasted red bell pepper, and Provolone Cheese	
GYROS	15.00
A delightful mix of beef and lamb or marinated grilled chicken breast with tomatoes, onions and Tzatziki Sauce wrapped in Pita Bread	
GREEK SUB	15.00
Salami, Pepperoni, Canadian Bacon, Feta Cheese, Greens, Tomatoes, Onions and Greek Vinaigrette on a toasted French Bread	
MEATBALLS	16.00
Meatballs, Mozzarella cheese, Marinara Sauce on toasted french bread	

BEER BATTERED HALIBUT	20.00
Greens, onions, tomatoes, pickles, Havarti Cheese, and Lemon Garlic Aioli on a Brioche Bun	
CHAR BROILED SALMON (seasonal)	18.00
Greens, onions, tomatoes, pickles, Provolone Cheese and Pesto Aioli on a Brioche Bun	
CHICKEN PARMESAN	16.00
With Marinara, Mozzarella Cheese on toasted French Bread	
FRENCH DIP	17.00
Special house roasted beef and Provolone Cheese on toasted French bread and a side of AuJu	
MEDITERRANEAN CHICKEN	17.00
Marinated char-broiled chicken breast with onions, tomatoes, greens, Kalamata Olives, sliced Pepperoncini, Feta, Provolone cheeses, Greek Vinaigrette on toasted Panini Bread	
BLACKENED STEAK SANDWICH	19.00
Blackened and topped with Pepper Jack cheese, red onions, Jalapenos, and roasted red bell peppers, on toasted French Bread	
PHILADELPHIA	16.00
Sauteed beef, onions, mushrooms, green peppers, with Provolone Cheese on toasted French Bread	

SEAFOOD AND PASTA

FISH AND CHIPS	
Beer battered deep fried to golden brown served with French Fries and Tartar Sauce	
HALIBUT	24.00
SALMON (seasonal)	20.00
ALASKAN GOLD MINE	24.00
Beer battered Prawns Scallops, Halibut and Salmon(seasonal) deep fried to golden brown served with French Fries, tartar and cocktail Sauce	
FRUTTI DIMARE	26.00
Sauteed Prawns, Scallops, Halibut, Clams, and Mussels finished in Alfredo Sauce, Tossed with Fettuccini Pasta	
SPAGHETTI	12.00
Topped with house made Marinara Sauce	
Add Meat Balls	5.00

RAVIOLI AL FORNO	19.00
Oven baked Cheese Ravioli Topped with Marinara or Alfredo Sauce, Mozzarella, and Parmesan	
LASAGNA	23.00
House made with our Sicilian special meat filling and cheese mix between layers of lasagna noodles	
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
JUST FOR KIDS	
MINI PIZZA (one topping)	10.00
SPAGHETTI	8.00
RAVIOLI	8.00

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