

**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

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

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

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

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

## SEAFOOD AND PASTA

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

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