

Chef and owner, Stavros Kodis, was born and raised in Greece. At the age of 19, he moved to Brussels, Belgium, and attended culinary arts school. In 1984, he opened his first restaurant Bij de Griek, in Aalst, Belgium, where he met his wife, born and raised in Appleton. In 1994 he moved to Wisconsin and opened Apollon where his experience and passion for European cuisine has prospered in the Fox Valley.

☀️ **IF YOU PROVIDE CASH PAYMENT, WE WILL TAKE 5% OFF THE TOTAL OF YOUR BILL.** ☀️

Appetizers and desserts are not available as a main course. Split dinners – 6.50 extra charge.

APPETIZERS

SAGANAKI (FLAMING CHEESE)

Kefalotiri (imported Greek cheese) flamed at your table with brandy. **8.95**

BAKED FETA

Feta cheese baked with tomatoes, onions, bell peppers and oregano. **8.95**

SPINACH TRIANGLES

Six baked triangles of flaky filo pastry layers with spinach and feta cheese. **7.95**

MEZE (SERVES TWO OR MORE)

Selected hors d'oeuvres: feta cheese, tzatziki, kalamari, spinach and cheese triangles, shrimp, and meatballs. **9.45 per person**

HOMEMADE MEATBALLS

Made with lamb, pork, and spices. Served with tzatziki sauce. **6.95**

GRILLED OCTOPUS

Marinated and grilled with extra virgin olive oil, lemon, and oregano. Very tender! **10.95**

DOLMADES

Vine leaves stuffed with ground beef, lamb, and rice, seasoned with onions, parsley, and oregano, served with egg lemon sauce. **7.95**

KALAMARAKIA (SQUID STEAK)

Marinated and grilled, served with tzatziki sauce - very tender. **8.95**

SIGNATURE SALADS

APOLLON SALAD

Topped with sliced chicken breast. **11.95**

CHEF SALAD

Topped with gyros meat. **11.95**

DINNERS (Includes soup, greek village salad and chef choice of accompaniment)

MOUSSAKA

Layers of eggplant, potatoes and sautéed ground lamb and beef topped with béchamel sauce. **17.95**

GYROS DINNER

Lean blend of seasoned beef & lamb, broiled and served with raw onions, tomatoes, and tzatziki sauce. **17.95**

PASTITSIO

Pasta casserole, consisting of long tubular pasta, similar to macaroni, mixed with a combination of ground lamb and beef, tomatoes, nutmeg, and cheese. Topped with béchamel sauce. **17.95**

SPANAKOPITA (SPINACH PIE)

Fresh spinach, feta cheese, green onions, fresh dill and seasoning. Baked in fillo dough. **17.95**

VEGETARIAN

Chef's creation. **16.95**

CHICKEN WITH MUSHROOMS AND FETA

Grilled, then broiled with sautéed onions, fresh Shiitake mushrooms, and feta cheese. **17.95**

SHRIMP FARCIS

Jumbo gulf shrimp stuffed with fresh spinach, feta, saganaki cheese, sun dried tomatos, and fine herbs. **20.95**

SHRIMP SANTORINI

Jumbo gulf shrimp sautéed in olive oil and white wine, served with creamy feta and kefalotyri cheese sauce, and a touch of tomato. **19.95**

GARIDES RIGANATES

Jumbo gulf shrimp sautéed in olive oil, white wine and finished with fresh oregano pesto. **19.95**

VOTED BEST MEDITERRANEAN 2007-2009 BY FOX CITIES MAGAZINE

CHEF'S FEATURED DINNERS

(Includes soup, greek village salad and chef choice of accompaniment)

(State law: there is a risk of food-borne illness when eating foods of animal origin raw or uncooked)

FRESH CHILEAN SEA BASS

Seared and served with a champagne, mustard, cream sauce. **27.95**

FRESH SCALLOPS "ST. JACQUES"

Sautéed jumbo scallops with olive oil and finished with Grand Marnier and Metaxa cream sauce. **25.95**

FRESH WILD SALMON FILLET

Grilled and finished with a champagne citrus vinaigrette. **25.95**

FRESH MEDITERRANEAN GROUPEL FILLET

Baked in our combi-steamer oven and served with a white wine, fresh-roasted tomato and basil sauce. **22.95**

LAMB CHATEAUBRIAND "AU POIVRE"

12 oz. chateaubriand served with a green peppercorn, rosemary cabernet reduction. **27.95**

LAMB TENDERLOIN

Marinated and grilled to mouth-watering perfection. Served with champagne saffron and shiitake mushroom cream sauce. **24.95**

FLAMING RACK OF LAMB

Roast rack of lamb, flamed at your table and served with Metaxa and mushroom cream sauce on the side. **29.95**

LAMB A LA CRÈME

Cubes of tender lamb cooked in a white wine cream cheese sauce. Excellent. **20.95**

LAMB BROCHETTE

Marinated skewered lamb, grilled, and served with red wine demi-glace. **20.95**

FILET MIGNON AU CHOCOLAT

Center-cut tenderloin (Black Angus) sautéed and finished with a chocolate, port wine demi-glace. We suggest medium-rare to medium. **24.95**

FILET MIGNON (SAUCE FLAMBÉ)

Center-cut tenderloin (Black Angus) sautéed and finished with a Metaxa, mushroom, cream sauce. We suggest medium-rare to medium. **24.95**

WINES OF THE MONTH

KOUROS NEMEA 2006

This Nemea is medium-deep in color with rich damsons on a fruity nose. Medium-bodied; the tannins are youthful and vibrant. This wine finishes with fine, sweet oak. Bottle ~~23.00~~ **22.00** Glass **6.00**

CONQUISTA TORRONTES

This wine expresses incredible fruit character and mesmerizing floral notes. It starts with exotic aromas that lead into a mouthful of tropical fruit and melon. Bottle ~~23.00~~ **22.00** Glass **6.00**

For parties of 6 or more, 18% gratuity will be added.