



Voted Best Mediterranean 2007–2011 by Fox Cities Magazine.

APPETIZERS

Saganaki (*Flaming Cheese*)

Flamed at your table with brandy and lemon. 9

Grilled Haloumi

Cheese made from sheep and goat milk. Its creamy texture is infused with chopped mint. A high melting point allows this cheese to be grilled to perfection. 12

Spinach Triangles

Six baked triangles made of flaky filo pastry layered with spinach and feta cheese. 8

Dolmades

Four vine leaves stuffed with ground beef, lamb, rice, seasoned onions, parsley and oregano. Served with egg-lemon sauce. 8

Homemade Meatballs

Made with lamb, pork and fresh spices. Served with tzatziki sauce. 7

Meze (*Serves Two or More*)

Selected hors d'oeuvres: feta cheese, tzatziki, kalamari, spinach and cheese triangles, shrimp and meatballs. 9.5 per person

Octopus

Braised with fresh tomatoes, balsamic vinegar, red wine and honey (very tender). 12

Kalamarakia (*Squid Steak*)

Marinated and grilled, served with tzatziki sauce. Very tender. 9

Roasted Lump Crab Cakes served with a European cocktail sauce. 12

SIGNATURE SALADS

Chef Topped with gyros meat. 12

Apollon Topped with sliced chicken. 12

DINNERS

AVGOLEMONO SOUP, GREEK VILLAGE SALAD AND CHEF CHOICE OF ACCOMPANIMENT INCLUDED

Moussaka Layers of eggplant and potatoes with sautéed beef and lamb. Topped with béchamel sauce. 17

Pastitsio Pasta casserole made of macaroni-like tubular pasta combined with ground beef and lamb, tomatoes, nutmeg and cheese. Topped with béchamel sauce. 17

Gyros Dinner A lean blend of seasoned beef and lamb, broiled and served with raw onions, tomatoes and tzatziki sauce. 18

Spanakopita (*Spinach Pie*) Fresh spinach, feta cheese, green onions, fresh dill and seasoning. Baked in fillo dough. 18

Chicken with Mushrooms & Feta Grilled then broiled with sautéed onions, fresh Shiitake mushrooms and feta cheese. 18

Chicken Crepinette Free range chicken breast stuffed with shrimp, tomatoes, mushrooms, chives, shallots, and served with a Madeira wine reduction. 20

Shrimp Santorini Jumbo gulf shrimp sautéed in olive oil and white wine, finished with a creamy feta, kefalotyri cheese sauce with a hint of tomato. 20

Stuffed Shrimp Stuffed with scallops, white wine, mushrooms, garlic, parsley, celery and parmesan cheese. 22

Vegetarian Chef's creation. 17

Appetizers & desserts are not available as a main course. Split dinners have a 6.50 plate charge.

Chef and owner, Stavros Kodis, was born and raised in Greece. In 1984 he opened his first restaurant, Bij de Griek, in Aalst, Belgium. Ten years later he moved to Wisconsin and opened the Apollon Restaurant where his experience, knowledge, and passion for Mediterranean cuisine has prospered in the Fox Valley.

CHEF'S FEATURED DINNERS

AVGOLEMONO SOUP, GREEK VILLAGE SALAD AND CHEF CHOICE OF ACCOMPANIMENT INCLUDED

Fresh Scallops Gorgonzola Sautéed jumbo sea scallops served with a lobster cream and gorgonzola cheese sauce. 28

Wild Atlantic Salmon Marinier Fresh fillet seared and finished with a roasted bell pepper cream sauce. 24

Stuffed Grouper A fresh 9 oz. fillet stuffed with crab meat, scallions, fresh spinach and feta. 26

Mediterranean Grouper A fresh 9 oz. fillet baked in a combi-steamer with a tomato and moscato wine sauce, capers and artichoke hearts. 24

Mixed Grille Lamb tenderloins, scallops and shrimp served with two sauces. 34

Triumph of the Sea Shrimp, scallops and grouper served with two sauces. 30

Lamb Tenderloin Saffron Marinated and grilled to mouth-watering perfection. Finished with champagne saffron and shiitake mushroom cream sauce. 32

Flaming Rack of Lamb Flamed at your table and served with a Metaxa and mushroom cream sauce (on the side.) 32

Lamb a la Crème Cubes of tender lamb cooked in a white wine cream cheese sauce. Excellent. 23

Lamb Sofrito Seven-hour braised lamb shank with white wine, red wine vinegar, fresh herbs, a touch of honey and fresh vegetables. 25

Filet Mignon *Au brie* 10 oz. USDA Black Angus center-cut tenderloin sautéed and finished with a brie cream sauce 26

Filet Mignon *Au Chocolat* 10 oz. USDA Black Angus center-cut tenderloin. Sautéed and finished with a chocolate, port wine demi-glace. 26

Filet Mignon *Sauce Flambé* 10 oz. USDA Black Angus center-cut tenderloin. Sautéed and finished with a Metaxa, mushroom, cream sauce. 26

Rib-eye Steak 14 oz. *premium* rib-eye steak aged 21 days. Marinated, grilled and served with a roasted wild mushroom cabernet reduction. 28

Lamb Chateaubriand 10 oz. Pan seared and finished with a botanical balsamic demi-glace. 32

STATE LAW THERE IS A RISK OF FOOD-BORNE ILLNESS WHEN EATING FOODS OF ANIMAL ORIGIN RAW OR UNCOOKED.

WINES OF THE MONTH

Ambelos Phos *vintage 2011* This wine is full bodied with a deep red color and a velvety taste. It is quite complex with soft tannins and intense aromas of cherry, red berries and vanilla. **Bottle 25 Glass 6.5**

Symmetry Sauvignon Blanc This wine has crisp acidity. Its aromas are characterized by hints of apple and citrus fruits **Bottle 25 Glass 6.5**
