

Welcome to Apollon

Our kitchen will prepare your favorite dishes with fresh ingredients, which create the best taste—we use them in our homemade sauces, soups, salad dressings, pies, and more. The highest quality meats are served, and our prairie-raised lamb is succulent, tender, and meticulously cut and trimmed in-house. Owner & chef, Stavros Kodis, has selected our restaurant's wines to perfectly accompany your meal. We have an outstanding wine list; ask your server about a suitable wine to complete your dining experience. Kali orexi!

Appetizers & 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. \$7.95

SPINACH TRIANGLES

6 baked triangles of flaky filo pastry layers with spinach and feta cheese. \$5.95

MEZE (Serves 2 or more)

Selected hors d'oeuvres: feta cheese, tzatziki, kalamari, spinach triangles & cheese triangles, shrimp, and meatballs. \$8.95 PER PERSON

HOMEMADE MEATBALLS

Made with lamb, pork, and spices. Served with tzatziki sauce. \$5.95

TYROPITAKIA

6 baked triangles of flaky filo pastry layers with cheese filling. \$5.95

BAKED FETA

A Greek village tradition, baked with chopped onions, peppercini, and tomatoes. \$6.95

DOLMADES

Vine leaves stuffed with ground beef, lamb, and rice, seasoned with onions, parsley, and oregano, served with egg lemon sauce. \$6.95

KALAMARAKIA (Squid Steak)

Marinated and grilled, served with tzatziki sauce - very tender. \$7.95

Signature Salads

Each salad is a mix of lettuce, onions, peppercini, tomatoes, cucumber, olives, feta and kefalotyri cheeses.

APOLLON SALAD

Topped with sliced chicken breast \$11.95

CHEF SALAD

Topped with gyros meat \$11.95

Entrées

Includes soup and Greek Village salad

GYROS DINNER

Lean blend of seasoned beef & lamb, broiled and served with raw onions, tomatoes, tzatziki sauce, choice of potato and vegetables. \$15.95

MOUSSAKA

Layers of eggplant, potatoes and sautéed ground lamb and beef topped with béchamel sauce. \$14.95

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. \$14.95

Dinners

All dinners include soup, Greek Village salad, and chef's choice of accompaniments.
(State Law: there is a risk of food-borne illness when eating foods of animal origin raw or undercooked)

Beef and Chicken

FILET MIGNON (Sauce Flambé)

Center-cut tenderloin (Black Angus) sautéed, covered in a Metaxa and mushroom cream sauce. We suggest having cooked medium-rare to medium. \$22.95

CHICKEN FLORENTINE

Grilled, then broiled with sautéed fresh spinach, onions, feta and kefalotyri cheese. \$14.95

STEAK Au POIVRE

14 oz. Center-cut New York strip (Black Angus), with fresh crushed peppercorns and port wine reduction. \$23.95

CHICKEN WITH MUSHROOMS and FETA

Grilled, then broiled with sautéed onions, fresh Shiitake mushrooms, and feta cheese. \$14.95

Dinners...continued

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Lamb

LAMB TENDERLOIN

Marinated & grilled to mouth-watering perfection. Served with champagne saffron & Shiitake mushroom cream sauce. \$23.95

FLAMING RACK OF LAMB (Serves 2)

Roast rack of 10 chops, flamed at your table and served with Metaxa & mushroom cream sauce on the side. \$57.90

LAMB A LA CRÈME

Cubes of tender lamb cooked in a white wine cream cheese sauce. Excellent. \$18.45

LAMB BROCHETTE

Marinated skewered lamb, grilled, and served with red wine demi-glace. \$18.45

LAMB MEDALLIONS

Marinated and grilled rolled lamb loin (lamb rib eye.) \$23.95

LAMB CHOPS (4)

Grilled to perfection. Tender and juicy. \$26.95

Veal

VEAL MEDALLIONS AU COGNAC

Sautéed in olive oil and finished with a Cognac and white wine & mushroom sauce. \$20.95

VEAL MEDALLIONS FLORENTINE

Sautéed and broiled with fresh spinach, onions, feta and kefalotyri cheese. \$20.95

VEAL MEDALLIONS WITH MUSHROOMS and FETA

Sautéed with garlic, olive oil and topped with onions, fresh Shiitake mushrooms and feta cheese. \$20.95

Seafood

Fresh seafood available daily; ask your server about other entrées

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. \$18.25

SHRIMP DIABOLIQUES

Jumbo gulf shrimp baked in a skillet with olive oil, butter, white wine, fresh tomatoes, green peppers, and garlic. This dish can be made to be spicy hot. \$18.25

Beers

BAVIC (BELGIAN PILSNER) \$4.25

CLAUSTHALER (non-alcoholic) \$3.95

HEINEKEN \$4.25

AMSTEL LIGHT \$4.25

GREEK LAGER \$4.25

CHIMAY \$8.95

ERDINGER (Dark) (25 oz) \$6.75

WITTEKERKE (White Ale) \$4.25

Dessert Menu

*Our dessert menu includes a listing of our port wines
and coffees*