



R E S T A U R A N T

APPETIZERS

Saganaki (*Flaming Cheese*)

Aged Kefalotyri 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. Served on an artichoke salad with sun-dried tomatoes. 11

Spanakopitakia

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

Tyropitakia

Six baked triangles of flaky filo pastry layered with feta, ricotta, and cream cheese. Finished with spiced walnuts and honey. 8

Seafood Katsarola A casserole stuffed with scallops, mushrooms, white wine, fennel, goat cheese and kefalograviera. 12

Meze (*Serves Two or More*)

Selected hors d'oeuvres: feta cheese, tzatziki, kalamari, spinach and cheese triangles, shrimp and meatballs. 19(2 people) 28.5(3 people)

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

Homemade Meatballs

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

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 with sautéed onions, fresh Shiitake mushrooms, enhanced with truffle oil and feta cheese. 19

Chicken Roulade Espanáki Free range chicken breast stuffed with spinach, feta, kefalotyri and fresh dill with an egg-lemon sauce. 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. 23

Stuffed Shrimp Stuffed with scallops, white wine, lobster stock, mushrooms, garlic, parsley, celery, fennel and kefalograviera cheese. 22

Vegetarian Chef's creation.

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. 29

Scottish Salmon Concasse Seared and finished with a tomato/Xinomavro wine reduction and an herbed goat cheese mousse. 24

Stuffed Grouper A fresh 9 oz. fillet stuffed with crab meat, scallions, fresh spinach and feta finished with a roasted bell pepper cream sauce. 26

Mediterranean Grouper A fresh fillet baked with a roasted tomato and piquillo pepper sauce, feta cheese, capers and grilled artichoke hearts. 24

Triumph of the Sea Shrimp and scallops with a roasted bell pepper cream sauce and a portion of Salmon Concasse. 30

Mixed Grille* Lamb tenderloins with a balsamic demi-glace and shrimp and scallops with our lobster gorgonzola cheese sauce. 34

Flaming Rack of Lamb* 16-18oz Flamed at your table and served with a Metaxa and mushroom cream sauce (on the side.) 34

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. 26

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

Lamb Chateaubriand Forestière* 10 oz. Pan seared lamb loin and finished with a roasted oyster mushroom and Madeira wine reduction. 32

Filet Mignon* Au Chocolat 10 oz. USDA center-cut tenderloin. Sautéed and finished with a chocolate, port wine demi-glace. 28

Filet Mignon* Sauce Flambé 10 oz. USDA center-cut tenderloin. Sautéed and finished with a Metaxa, mushroom, cream sauce. 28

Rib-eye Steak* 15-16 oz. Choice Certified Angus Beef® rib-eye steak dry aged for 21 days seasoned with Greek oregano and grilled. 30



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

*: DENOTES FOOD ITEMS THAT MAY BE UNDERCOOKED TO GUESTS ORDER.

WINES OF THE MONTH

Pepperjack Barossa Red 2014 This wine has lots of up-front fruit and a slight hint of oak. The aromas and flavor show fresh berries, plums and vanilla. The palate is rich and plush with soft velvety tannins providing balance and length.

Bottle 27 Glass 7

Zacharias Sauvignon Blanc With its light yellow – green color the nose reveals aromas of exotic fruits, with compounding hints of citron and peach. This wine is well balanced with pleasing freshness and a long gentle aftertaste.

Bottle 27 Glass 7
