



R E S T A U R A N T

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## APPETIZERS

### Stuffed Scallop Shell

Stuffed with scallops, mushrooms, white wine, fennel pollen, goat cheese and kefalograviera served along with crostinis. 10

### Saganaki (*Flaming Cheese*)

Aged Kefalotyri flamed at your table with brandy and lemon. OPA! 10

### Grilled Haloumi

Cheese made from sheep and goat milk. It's creamy texture is infused with mint. Served on an artichoke salad with sun-dried tomatoes. 10

### Tyropitakia

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

### Spanakopitakia

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

### Dolmades

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

### Greek Meatballs

Homemade with lamb, pork and fresh spices. Served with tzatziki sauce. 8

### Meze

Feta cheese, tzatziki, kalamari, spinach and cheese triangles, stuffed shrimp and meatballs. 19(2 people) 28.5(3 people)

### Octopus

Braised with fresh tomatoes, balsamic vinegar, red wine and honey. Served along with crostinis. 12

### Kalamarakia (*Squid steak*)

Marinated and grilled. Served with tzatziki sauce. Very tender! 9

## SIGNATURE SALADS

**Chef** Topped with gyros meat. 13

**Apollon** Topped with sliced chicken. 13

## 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. 17

**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. 22

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

**Vegetarian** Chef's creation.

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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.

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## 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

**Scottish Salmon Concasse** Seared and finished with a tomato/Xinomavro wine reduction and an herbed goat cheese mousse. 22

**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 filet 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. 28

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

**Flaming Rack of Lamb\* 16-18oz** Coated in a house mustard blend, roasted in the oven and then flamed at your table. 30

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

**Lamb Sofrito** Seven-hour braised lamb shank with white wine, red wine vinegar, fresh herbs, a touch of honey and fresh vegetables. 24

**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/Madeira wine reduction with a touch of cream. 32

**Filet Mignon\* Au Chocolat** 8 oz. USDA center-cut tenderloin. Pan seared with a Belgian chocolate, port wine demi-glace. 26

**Fileto Me Manitaria\*** 8 oz. USDA center-cut tenderloin. Grilled to perfection finished with a wild mushroom demi-glace. 26

**Rib-eye Steak\*** 15-16 oz. Choice Iowa Premium Black Angus rib-eye wet aged for 21 days with Greek oregano and then grilled. 28

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

**Kretikos Red** "Born and bred" on the Island of Crete, the grapes that make up this red are indigenous varieties: Kotsifali and Mandilaria. The outcome is a balanced, ready to drink wine with a vivid color and a pleasant aroma.

**Bottle 28 Glass 7**

**Kretikos White** Produced on the Island of Crete, "Vilana" grapes are selected, an indigenous white variety. The result is a fresh, pleasant wine with a brilliant color and strong fruit.

**Bottle 28 Glass 7**

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