

# Apollo Grill

85 W Broad St · +16108659600 · Updated: Jan 14, 2026

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## ENTREES 10

### Australian Lamb Shank

\$27.90

slow roasted, merlot sauce

### Szechwan Duck Breast

\$27.90

udon noodles & vegetables, brandy, green peppercorn, cranberry sauce

### Panko Crusted Sea Scallops

\$26.90

orange shallot sauce, jasmine rice with coconut, peas, & cashews

### Crab Cakes

#### AVAILABLE OPTIONS

roasted red pepper sauce, lemon aioli

Half: \$15.90

Full: \$24.90

### Crab Stuffed Shrimp

#### AVAILABLE OPTIONS

tomato herb butter

Half: \$17.90

Full: \$26.90

### Osso Buco

\$25.90

braised veal shank, venetian sauce

### Chicken Breast with Acorn Squash Ravioli

\$24.90

artichokes, roasted tomatoes, marsala cream sauce

### Pork Mignon

\$24.90

herbed spaetzle, asparagus, orange shallot au jus

### Short Ribs

\$24.90

bourbon coffee bbq sauce, sweet corn grits, slaw, candied jalapeños

### Medallions of Veal

\$26.90

portobello mushrooms, roasted tomato, fennel, white wine, garlic butter, lemon zest

## FRESH FISH 3

### Pan Seared Ahi Tuna

#### AVAILABLE OPTIONS

Half: \$17.90

Full: \$25.90

### Grilled Salmon

#### AVAILABLE OPTIONS

Half: \$17.90

Full: \$25.90

## Catch of the Day

### STEAKS 2

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**Ribeye** **\$31.90**

**Filet Mignon**

**AVAILABLE OPTIONS**

5 Oz.: \$23.90

8 Oz.: \$38.90

### SOUP 3

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**Baked French Onion** **\$5.90**

crostini, swiss cheese

**Crab & Asparagus Bisque**

**AVAILABLE OPTIONS**

Cup: \$4.90

Bowl: \$6.90

**Soup Du Jour**

**AVAILABLE OPTIONS**

Cup: \$3.90

Bowl: \$4.90

### SALAD 9

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**Mesclun Greens with Garden Vegetables**

homemade balsamic vinaigrette

**AVAILABLE OPTIONS**

Half Portion: \$3.90

Full Portion: \$6.90

**Apollo Caesar**

garlic croutons, aged parmesan

**AVAILABLE OPTIONS**

Half Portion: \$3.90

Full Portion: \$6.90

**Cobb**

**\$13.90**

blackened chicken, bacon, avocado, cucumber, egg, gorgonzola, romaine, plum tomatoes, red onion, carrots, green goddess dressing

**Apollo Waldorf**

**\$11.90**

apples, toasted walnuts, mandarin oranges, golden raisins, mesclun greens, gorgonzola, balsamic vinaigrette

**Tricolore**

**\$11.90**

belgian endive, radicchio, arugula, goat cheese, mandarin oranges, walnuts, roasted red beets, honey vanilla balsamic vinaigrette

**Quinoa**

**\$11.90**

grape tomatoes, feta, chick peas, avocado, red onion, cilantro, mesclun greens, cucumber, lime vinaigrette

**Nicoise**

**\$13.90**

green beans, egg, roasted potatoes, olives, grape tomatoes, mesclun greens, tarragon-dijon vinaigrette, choice of tuna or salmon

<b>Chopped Kale</b>	<b>\$12.90</b>
kale, blueberries, strawberries, mandarin oranges, gorgonzola, walnuts, orange poppyseed dressing	
<b>Watermelon Feta</b>	<b>\$11.90</b>
mesclun greens, arugula, watermelon, feta, red onion, pistachios, honey vinaigrette	

## SALAD ADDITIONS 5

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<b>Chicken</b>	<b>\$4.00</b>
grilled or blackened	
<b>5 Oz. Tuna</b>	<b>\$11.00</b>
grilled or blackened	
<b>Shrimp</b>	<b>\$7.00</b>
grilled or blackened	
<b>5 Oz. Salmon</b>	<b>\$11.00</b>
grilled or blackened	
<b>Crab Cake</b>	<b>\$10.90</b>

## APPETIZERS 29

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<b>Grilled Peach Caprese</b>	<b>\$10.90</b>
arugula, fresh mozzarella, cumin-cilantro lime vinaigrette, walnut oil drizzle	
<b>Buffalo Beer-Battered Shrimp</b>	<b>\$11.90</b>
blue cheese & celery sticks	
<b>Cashew Chicken Skewers</b>	<b>\$9.90</b>
orange ginger sauce	
<b>Smoked Salmon Crudo</b>	<b>\$10.90</b>
pickled cucumber, jalapeño, ginger, mint, orange chili sauce, blood orange oil drizzle	
<b>Bbq Rubbed Sea Scallops</b>	<b>\$12.90</b>
mango relish, chipotle oil drizzle	
<b>Nachos</b>	<b>\$11.90</b>
cheddar & jack, black bean salsa, sour cream, guacamole	
<b>Quesadillas</b>	<b>\$9.90</b>
cheddar & jack, onions, tomatoes, scallions, sour cream, salsa, guacamole	
<b>Filo Wrapped Asparagus &amp; Prosciutto</b>	<b>\$9.90</b>
parmesan cheese, pesto mayonnaise	
<b>Shrimp Limonciello</b>	<b>\$12.90</b>
garlic butter, lemon, italian bruschetta	

<b>Lobster Ravioli</b>	<b>\$11.90</b>
sweet & spicy honey chipotle sauce	
<b>Mesa Fried Calamari</b>	<b>\$11.90</b>
#1 marinara or #2 tossed with sweet & hot peppers, lemon aioli	
<b>Lump Crab &amp; Avocado Cocktail</b>	<b>\$14.90</b>
sautéed in tequila lime butter	
<b>Shrimp Cocktail</b>	<b>\$12.90</b>
<b>Clams Casino</b>	<b>\$10.90</b>
<b>Lobster Taco</b>	<b>\$11.90</b>
blue corn chip, corn, lobster, cheddar & jack, sweet chili sauce	
<b>Buffalo Wings</b>	<b>\$11.90</b>
blue cheese & celery sticks	
<b>Oysters on the Half Shell</b>	
mignonette, cocktail sauce, wasabi crème fraiche, fish roe, cucumber lime granita	
<b>Asian Lettuce Wraps</b>	<b>\$10.90</b>
beef short rib, scallion, radish, cucumber & red pepper slaw	
<b>Crab Macaroni &amp; Cheese</b>	<b>\$14.90</b>
orzo, lump crabmeat, boursin, parmesan	
<b>Sashimi</b>	<b>\$10.90</b>
sesame crusted rare tuna, soy glaze, sweet chili sauce, won ton crisps	
<b>Garlic Bread</b>	<b>\$7.90</b>
gorgonzola sauce	
<b>Baked Brie En Croute</b>	<b>\$11.90</b>
caramel, walnuts, crackers, apples	
<b>Beef Carpaccio</b>	<b>\$10.90</b>
grilled super rare, capers, red onions, peppercorns, parmesan, mesclun greens, balsamic vinaigrette	
<b>Fresh Tuna Carpaccio</b>	<b>\$10.90</b>
grilled super rare, capers, red onions, black peppercorns, mesclun greens, lemon aioli, wasabi sauce, balsamic vinaigrette	
<b>Black &amp; Blue Tenderloin</b>	<b>\$14.90</b>
blue cheese, grilled bruschetta	
<b>Baby Lamb Chops</b>	<b>\$14.90</b>
minted jalapeño pomegranate glaze	
<b>Cheesesteak Spring Rolls</b>	<b>\$9.90</b>
white cheddar, marinara sauce	

<b>Crispy Cauliflower Cakes</b>	<b>\$9.90</b>
creamy fresh herb sauce	
<b>Beef Negimaki</b>	<b>\$12.90</b>
ribeye, scallions, soy-ginger glaze	

## SANDWICHES, PIZZA & SIDES 17

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<b>Tempura Fish Taco</b>	<b>\$11.90</b>
jicama-purple cabbage slaw, avocado, sriracha aioli, lime vinaigrette	
<b>B. L. A. T.</b>	<b>\$10.90</b>
bacon, lettuce, avocado, tomato, herb aioli, sourdough panini	
<b>Mediterranean Panini</b>	<b>\$9.90</b>
roasted eggplant & tomatoes, spinach, gruyere, tzatziki sauce	
<b>Grilled Tuna Wrap</b>	<b>\$11.90</b>
cucumber radish slaw, arugula, avocado aioli	
<b>Burger</b>	<b>\$9.90</b>
toppings: american, swiss, cheddar, gorgonzola, mozzarella, onions, monterey jack, lettuce, tomato, mushrooms, peppers, bacon	
<b>Grilled Roasted Turkey &amp; Brie</b>	<b>\$10.90</b>
pears, bacon, maple mayonnaise, arugula, wheat bread	
<b>Grilled Corned Beef Reuben</b>	<b>\$10.90</b>
on rye	
<b>Crab Cake</b>	<b>\$11.90</b>
lettuce, tomato, roasted red pepper & lemon aioli, kaiser roll	
<b>Roasted Turkey Club</b>	<b>\$8.90</b>
<b>Grilled Chicken Panini</b>	<b>\$9.90</b>
fresh mozzarella, pesto, arugula, garlic butter, basil, tomatoes, red onion, roasted red pepper	
<b>Beef Brisket</b>	<b>\$10.90</b>
barbecue caramelized onions, cole slaw, pepper jack cheese, sourdough bread	
<b>Beef Short Rib Cheesesteak</b>	<b>\$10.90</b>
sautéed onions, peppers, white cheddar sauce	
<b>French Fries</b>	<b>\$2.90</b>
<b>Sweet Potato Fries</b>	<b>\$3.90</b>
<b>Onion Rings</b>	<b>\$3.90</b>
with honey mustard sauce	
<b>Margarhite Pizza</b>	<b>\$10.90</b>
fresh mozzarella, roasted tomatoes, basil chiffonade	

## Pizza Du Jour

### PASTA 5

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#### Udon Noodle

beef tips, sautéed vegetables, chinese brown sauce

#### AVAILABLE OPTIONS

Half Portion: \$14.90

Full Portion: \$18.90

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#### Penne

shrimp, red onion, asparagus, shaved parmesan, garlic herb butter

#### AVAILABLE OPTIONS

Half Portion: \$14.90

Full Portion: \$18.90

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#### Linguini

herb lemon chicken, asparagus, peas, grape tomato, red onion, arugula, parmesan, white wine, garlic butter

#### AVAILABLE OPTIONS

Half Portion: \$14.90

Full Portion: \$18.90

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#### Orecchiette

roasted kale & cauliflower, grape tomatoes, parmesan, pesto, toasted panko breadcrumbs, garlic butter

#### AVAILABLE OPTIONS

Half Portion: \$13.90

Full Portion: \$17.90

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#### Spaghetti

little neck clams, white wine, oregano, red pepper flakes, garlic butter, touch of cream

#### AVAILABLE OPTIONS

Half Portion: \$13.90

Full Portion: \$17.90

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