

# Apollon

207 N Appleton St, Appleton, WI 54911-4703 · +19207391122 · Updated: Jan 14, 2026

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## APPETIZERS 9

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<b>Saganaki</b>	<b>\$9.00</b>
(flaming cheese) flamed at your table with brandy and lemon	
<b>Homemade Meatballs</b>	<b>\$7.00</b>
made with lamb, pork and fresh spices. served with tzaziki sauce	
<b>Grilled Haloumi</b>	<b>\$12.00</b>
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	
<b>Meze</b>	<b>\$9.50</b>
(serves two or more) selected hors d'oeuvres: feta cheese, tzatziki, kalamari, spinach and cheese triangles, shrimp and meatballs	
<b>Spinach Triangles</b>	<b>\$8.00</b>
six baked triangles made of flaky filo pastry layered with spinach and feta cheese	
<b>Octopus</b>	<b>\$12.00</b>
braised with fresh tomatoes, balsamic vinegar, red wine and honey (very tender)	
<b>Dolmades</b>	<b>\$8.00</b>
four vine leaves stuffed with ground beef, lamb, rice, seasoned onions, parsley and oregano. served with egg-lemon sauce	
<b>Kalamarakia</b>	<b>\$9.00</b>
(squid steak) marinated and grilled, served with tzatziki sauce. very tender	
<b>Roasted Lump Crab Cakes</b>	<b>\$12.00</b>
served with a european cocktail sauce	

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## SIGNATURE SALADS 2

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<b>Chef</b>	<b>\$12.00</b>
topped with gyros meat	
<b>Apollon</b>	<b>\$12.00</b>
topped with sliced chicken	

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## DINNERS 9

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<b>Moussaka</b>	<b>\$17.00</b>
layers of eggplant and potatoes with sauteed beef and lamb. topped with bechamel sauce	

<b>Chicken With Mushrooms &amp; Feta</b>	<b>\$18.00</b>
grilled then broiled with sauteed onions, fresh shiitake mushrooms and feta cheese	
<b>Pastitsio</b>	<b>\$17.00</b>
pasta casserole made of macaroni-like tubular pasta combined with ground beef and lamb, tomatoes, nutmeg and cheese. topped with bechamel sauce	
<b>Chicken Crepinette</b>	<b>\$20.00</b>
free range chicken breast stuffed with shrimp, tomatoes, mushrooms, chives, shallots, and served with a madeira wine reduction	
<b>Gyros Dinner</b>	<b>\$18.00</b>
a lean blend of seasoned beef and lamb, broiled and served with raw onions, tomatoes and tzatziki sauce	
<b>Shrimp Santorini</b>	<b>\$20.00</b>
jumbo gulf shrimp sauteed in olive oil and white wine, finished with a creamy feta, kefalotyri cheese sauce with a hint of tomato	
<b>Spanakopita</b>	<b>\$18.00</b>
(spinach pie) fresh spinach, feta cheese, green onions, fresh dill and seasoning. baked in fillo dough	
<b>Stuffed Prawns Au Saffron</b>	<b>\$22.00</b>
stuffed with scallions, mushrooms, saganaki cheese, shrimp and fresh herbs infused with saffron	
<b>Vegetarian</b>	<b>\$17.00</b>
chefs creation	

## CHEF S FEATURED DINNERS 15

<b>Fresh Scallops Gorgonzola</b>	<b>\$28.00</b>
sauteed jumbo sea scallops served with a lobster cream and gorgonzola cheese sauce	
<b>Wild Atlantic Salmon Marinier</b>	<b>\$24.00</b>
fresh fillet seared and finished with a roasted bell pepper cream sauce	
<b>Stuffed Grouper</b>	<b>\$26.00</b>
a fresh 9 oz. fillet stuffed with crab meat, scallions, fresh spinach and feta	
<b>Mediterranean Grouper</b>	<b>\$24.00</b>
a fresh 9 oz. filet baked in a combi-steamer with a tomato and moscato wine sauce, capers and artichoke hearts	
<b>Mixed Grille</b>	<b>\$32.00</b>
lamb tenderloins, scallops and shrimp served with two sauces	
<b>Triumph Of The Sea</b>	<b>\$30.00</b>
shrimp, scallops and grouper served with two sauces	
<b>Lamb Tenderloin Saffron</b>	<b>\$32.00</b>
marinated and grilled to mouth-watering perfection. finished with champagne saffron and shiitake mushroom cream sauce	
<b>Flaming Rack Of Lamb</b>	<b>\$32.00</b>
flamed at your table and served with a metaxa and mushroom cream sauce (on the side.)	

<b>Lamb A La Creme</b>	<b>\$23.00</b>
cubes of tender lamb cooked in a white wine cream cheese sauce. excellent	
<b>Lamb Sofrito</b>	<b>\$25.00</b>
seven-hour braised lamb shank with white wine, red wine vinegar, fresh herbs and vegetables	
<b>Filet Mignon Au Brie</b>	<b>\$26.00</b>
10 oz. usda black angus center-cut tenderloin sauteed and finished with a brie cream sauce	
<b>Filet Mignon Au Chocolat</b>	<b>\$26.00</b>
10 oz. usda black angus center-cut tenderloin. sauteed and finished with a chocolate, port wine demi-glace	
<b>Filet Mignon Sauce Flambe</b>	<b>\$26.00</b>
10 oz. usda black angus center-cut tenderloin. sauteed and finished with a metaxa, mushroom, cream sauce	
<b>Rib-eye Steak</b>	<b>\$28.00</b>
14 oz. premium rib-eye steak aged 21 days. marinated, grilled and served with a roasted wild mushroom cabernet reduction	
<b>Lamb Chateaubriand Balsamico</b>	<b>\$32.00</b>
10 oz. pan seared and finished with a botanical balsamic demi-glace	