



Entrees (Available after 5pm)

AUSTRALIAN LAMB SHANK slow roasted, merlot sauce		\$27.90
SZECHWAN DUCK BREAST udon noodles & vegetables, brandy, green peppercorn, cranberry sauce		\$27.90
PANKO CRUSTED SEA SCALLOPS orange shallot sauce, jasmine rice with coconut, peas, & cashews		\$26.90
CRAB CAKES roasted red pepper sauce, lemon aioli	\$15.90 half	\$24.90 full
CRAB STUFFED SHRIMP tomato herb butter	\$17.90 half	\$26.90 full
OSSO BUCO braised veal shank, venetian sauce		\$25.90
CHICKEN BREAST WITH ACORN SQUASH RAVIOLI artichokes, roasted tomatoes, marsala cream sauce		\$24.90
PORK MIGNON herbed spaetzle, asparagus, orange shallot au jus		\$24.90
SHORT RIBS bourbon coffee bbq sauce, sweet corn grits, slaw, candied jalapeños		\$24.90
MEDALLIONS OF VEAL portobello mushrooms, roasted tomato, fennel, white wine, garlic butter, lemon zest.		\$26.90

Fresh Fish

PAN SEARED AHI TUNA	\$17.90 half	\$25.90 full
GRILLED SALMON	\$17.90 half	\$25.90 full
CATCH OF THE DAY		market price

CHOICE OF SAUCE

Black & White Sesame Seed Crusted, Soy Glaze ~ Wasabi Sauce
Blackened ~ Herb Crusted with Citrus Butter ~ Roasted Red Pepper

Steaks

RIBEYE		\$31.90
FILET MIGNON	5 oz. \$23.90	8 oz. \$38.90

CHOICE OF SAUCE

roasted shallot au jus ~ horseradish crusted with garlic butter
blackened ~ au poivre ~ bearnaise ~ red wine shallot

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.



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Soup

BAKED FRENCH ONION - crostini, swiss cheese		\$5.90
CRAB & ASPARAGUS BISQUE	cup \$4.90	bowl \$6.90
SOUP DU JOUR	cup \$3.90	bowl \$4.90

Salad

MESCLUN GREENS WITH GARDEN VEGETABLES homemade balsamic vinaigrette	half portion \$3.90	full portion \$6.90
APOLLO CAESAR garlic croutons, aged parmesan	\$3.90 half	\$6.90 full
COBB blackened chicken, bacon, avocado, cucumber, egg, gorgonzola, romaine, plum tomatoes, red onion, carrots, green goddess dressing		\$13.90
APOLLO WALDORF apples, toasted walnuts, mandarin oranges, golden raisins, mesclun greens, gorgonzola, balsamic vinaigrette		\$11.90
TRICOLORE belgian endive, radicchio, arugula, goat cheese, mandarin oranges, walnuts, roasted red beets, honey vanilla balsamic vinaigrette		\$11.90
QUINOA grape tomatoes, feta, chick peas, avocado, red onion, cilantro, mesclun greens, cucumber, lime vinaigrette		\$11.90
NICOISE green beans, egg, roasted potatoes, olives, grape tomatoes, mesclun greens, tarragon-dijon vinaigrette, choice of tuna or salmon		\$13.90
CHOPPED KALE kale, blueberries, strawberries, mandarin oranges, gorgonzola, walnuts, orange poppyseed dressing		\$12.90
WATERMELON FETA mesclun greens, arugula, watermelon, feta, red onion, pistachios, honey vinaigrette		\$11.90

ADD TO ANY SALAD:

chicken (grilled or blackened) \$4.00 5 oz. tuna (grilled or blackened) \$11.00
shrimp (grilled or blackened) \$7.00
5 oz. salmon (grilled or blackened) \$11.00 crab cake \$10.90

HOMEMADE DRESSINGS

honey vanilla vinaigrette ~ chipotle buttermilk ranch ~ balsamic vinaigrette
honey vinaigrette ~ blue cheese ~ 1000 island
green goddess ~ lime vinaigrette ~ fat-free orange poppy seed ~ tarragon-dijon vinaigrette

Appetizers

GRILLED PEACH CAPRESE – arugula, fresh mozzarella, cumin–cilantro lime vinaigrette, walnut oil drizzle.....	\$10.90
BUFFALO BEER–BATTERED SHRIMP – blue cheese & celery sticks.....	\$11.90
CASHEW CHICKEN SKEWERS – orange ginger sauce.....	\$9.90
SMOKED SALMON CRUDO – pickled cucumber, jalapeño, ginger, mint, orange chili sauce, blood orange oil drizzle.....	\$10.90
BBQ RUBBED SEA SCALLOPS – mango relish, chipotle oil drizzle	\$12.90
NACHOS – cheddar & jack, black bean salsa, sour cream, guacamole	\$11.90
QVESADILLAS – cheddar & jack, onions, tomatoes, scallions, sour cream, salsa, guacamole	\$9.90
FILO WRAPPED ASPARAGUS & PROSCIUTTO – parmesan cheese, pesto mayonnaise	\$9.90
SHRIMP LIMONCIELLO – garlic butter, lemon, italian bruschetta	\$12.90
LOBSTER RAVIOLI – sweet & spicy honey chipotle sauce	\$11.90
MESA FRIED CALAMARI – #1 marinara or #2 tossed with sweet & hot peppers, lemon aioli	\$11.90
LUMP CRAB & AVOCADO COCKTAIL – sautéed in tequila lime butter.....	\$14.90
SHRIMP COCKTAIL	\$12.90
CLAMS CASINO	\$10.90
LOBSTER TACO – blue corn chip, corn, lobster, cheddar & jack, sweet chili sauce.....	\$11.90
BUFFALO WINGS – blue cheese & celery sticks.....	\$11.90
OYSTERS ON THE HALF SHELL – mignonette, cocktail sauce, wasabi crème fraîche, fish roe, cucumber lime granita.....	MARKET PRICE
ASIAN LETTUCE WRAPS – beef short rib, scallion, radish, cucumber & red pepper slaw	\$10.90
CRAB MACARONI & CHEESE – orzo, lump crabmeat, boursin, parmesan	\$14.90
SASHIMI – sesame crusted rare tuna, soy glaze, sweet chili sauce, won ton crisps	\$10.90
GARLIC BREAD – gorgonzola sauce	\$7.90
BAKED BRIE EN CROUTE – caramel, walnuts, crackers, apples.....	\$11.90
BEEF CARPACCIO – grilled super rare, capers, red onions, peppercorns, parmesan, mesclun greens, balsamic vinaigrette	\$10.90
FRESH TUNA CARPACCIO – grilled super rare, capers, red onions, black peppercorns, mesclun greens, lemon aioli, wasabi sauce, balsamic vinaigrette.....	\$10.90
BLACK & BLUE TENDERLOIN – blue cheese, grilled bruschetta.....	\$14.90
BABY LAMB CHOPS – minted jalapeño pomegranate glaze	\$14.90
CHEESESTEAK SPRING ROLLS – white cheddar, marinara sauce.....	\$9.90
CRISPY CAULIFLOWER CAKES – creamy fresh herb sauce	\$9.90
BEEF NEGIMAKI – ribeye, scallions, soy–ginger glaze	\$12.90

Sandwiches, Pizza & Sides

TEMPURA FISH TACO – jicama–purple cabbage slaw, avocado, sriracha aioli, lime vinaigrette.....	\$11.90
B.L.A.T. – bacon, lettuce, avocado, tomato, herb aioli, sourdough panini.....	\$10.90
MEDITERRANEAN PANINI – roasted eggplant & tomatoes, spinach, gruyere, tzatziki sauce	\$9.90
GRILLED TUNA WRAP – cucumber radish slaw, arugula, avocado aioli.....	\$11.90
BURGER.....	\$9.90
TOPPINGS – american, swiss, cheddar, gorgonzola, mozzarella, onions, monterey jack, lettuce, tomato, mushrooms, peppers, bacon	
GRILLED ROASTED TURKEY & BRIE – pears, bacon, maple mayonnaise, arugula, wheat bread.....	\$10.90
GRILLED CORNED BEEF REUBEN – on rye.....	\$10.90
CRAB CAKE – lettuce, tomato, roasted red pepper & lemon aioli, kaiser roll	\$11.90
ROASTED TURKEY CLUB	\$8.90
GRILLED CHICKEN PANINI – fresh mozzarella, pesto, arugula, garlic butter, basil, tomatoes, red onion, roasted red pepper.....	\$9.90
BEEF BRISKET – barbecue caramelized onions, cole slaw, pepper jack cheese, sourdough bread.....	\$10.90
BEEF SHORT RIB CHEESESTEAK – sautéed onions, peppers, white cheddar sauce	\$10.90
FRENCH FRIES	\$2.90
SWEET POTATO FRIES	\$3.90
ONION RINGS – with honey mustard sauce.....	\$3.90
MARGARHITE PIZZA – fresh mozzarella, roasted tomatoes, basil chiffonade	\$10.90
PIZZA DU JOUR	market price

Pasta

	half portion	full portion
UDON NOODLE beef tips, sautéed vegetables, chinese brown sauce	\$14.90 half	\$18.90 full
PENNE shrimp, red onion, asparagus, shaved parmesan, garlic herb butter	\$14.90 half	\$18.90 full
LINGUINI herb lemon chicken, asparagus, peas, grape tomato, red onion, arugula, parmesan, white wine, garlic butter	\$14.90 half	\$18.90 full
ORECCHIETTE roasted kale & cauliflower, grape tomatoes, parmesan, pesto, toasted panko breadcrumbs, garlic butter	\$13.90 half	\$17.90 full
SPAGHETTI little neck clams, white wine, oregano, red pepper flakes, garlic butter, touch of cream	\$13.90 half	\$17.90 full