

## LUNCH MENU



Welcome to Apollonia Grill. Our philosophy is to use the freshest ingredients in season and to create made from scratch recipes that continue to win the heart of our guests. We have a passion for quality and great service and we hope you will have a memorable experience. From Our Family to you, thank you for dining with us. We are honored to serve you. - Yzeiri Family

## DIPS

SERVED WITH GRILLED PITA BREAD    ONE DIP 7.49    TRIO 12.99

**HUMMUS** - CHICK PEAS, TAHINI, GARLIC, LEMON.

**SPICY FETA** - FETA, ROASTED PEPPERS, CHILLI PEPPER.

**TZATZIKI** - GREEK YOGURT, DILL, LEMON, GARLIC & CUCUMBER.

**EGGPLANT DIP** - ROASTED EGGPLANT, GARLIC, SCALLIONS, OLIVE OIL.

## PHYLLO PIES

TRADITIONAL MEDITERRANEAN PHYLLO "PIES" MADE IN TRIANGLES. BAKED FRESH TO ORDER.

**SPANAKOPITA** - CLASSIC SPINACH & FETA, FRESH HERBS, YOGURT SAUCE. 11.99

**BRAISED DUCK** - BRAISED WITH VEGETABLES & HERBS, ARTICHOKE & FETA. 12.99

## MEZE

**SAGANAKI OPA!** - VLAHOTIRI CHEESE, OREGANO, LEMON, GRILLED PITA. 11.99

**GRILLED OCTOPUS** - CHAR GRILLED WITH OLIVE OIL AND LEMON 17.99  
HUMMUS SPREAD, ROASTED PEPPERS, CAPERS & OLIVES.

**TUNA CRUDO** - MILD SPICY VINAIGRETTE, AVOCADO PUREE 13.99  
SESAME SEEDS, GRILLED PITA.

**OUZO PRAWNS** - ROASTED WITH TOMATO, GARLIC, KALAMATA OLIVES 14.59  
OREGANO, AGED FETA & OUZO.

**DOLMADES** GROUND BEEF & PORK, FRESH HERBS & RICE WRAPPED AND 10.49  
BRAISED IN VINE LEAVES, DILL YOGURT SAUCE.

**ZUCCHINI CAKES** - FRIED CRISPY, DILL YOGURT SAUCE. 9.99

**STUFFED EGGPLANT** BRAISED BEEF, TOMATO, GARLIC, FETA, PINE NUTS. 12.99

**CALAMARI** FRIED CRISPY, AIOLI SAUCE, MARINARA & LEMON. 13.59

**GREEK MEATBALLS**- LAMB MEATBALLS, TOMATO SAUCE, YOGURT, BASIL. 13.79

### MEZE PLATTER

CHICKEN SKEWERS, GYRO MEAT, HUMMUS, TZADZIKI  
SPANAKOPITA, GOAT CHEESE PEPPADEWS, BEETS  
GREEK OLIVES, AGED FETA & GRILLED PITA. 20.99

## SOUP & SALAD

**AVGOLEMONO** - CHICKEN, LEMON & RICE. CUP 4.99 BOWL 6.99

**BEAN SOUP** - CLASSIC BEAN SOUP. CUP 4.99 BOWL 6.99

**FISHERMAN'S STEW** - MEDITERRANEAN STYLE, WITH LEMON & DILL CUP 5.99 BOWL 7.99

**SOUP & SALAD** - CHOICE OF AVGOLEMONO OR BEAN SOUP WITH 11.49  
SMALL GREEK OR MEDITERRANEAN SALAD.

**SEAFOOD SALAD** - OCTOPUS, SHRIMP, SCALLOPS, CALAMARI, AVOCADO, OLIVES 17.99  
ROASTED PEPPERS, ONION, DILL, SPRING MIX, LEMON VINAIGRETTE.

**TOMATO & BURRATA** - HEIRLOOM TOMATOES, BURRATA CHEESE, ONIONS, BASIL 13.49  
ARUGULA, VINAIGRETTE & BALSAMIC REDUCTION.

**BEET & WHIPPED FETA** - HOUSE ROASTED BEETS, WHIPPED FETA CHEESE 12.79  
WALNUTS, HEIRLOOM TOMATOES, DILL, ZUCCHINI PEEL, ONIONS & LEMON VINAIGRETTE.

**MEDITERRANEAN SALAD** - GREEN LEAF LETTUCE, TOMATOES, OLIVES, DILL 11.49  
ONIONS, FETA CHEESE, ALL TOSSED WITH LEMON VINAIGRETTE.

**GREEK SALAD** - LETTUCE, TOMATOES, CUCUMBER, PEPPERS, KALAMATA OLIVES 11.99  
HOUSE ROASTED BEETS, PEPPERONCINI, ONION & BARREL AGED FETA CHEESE.

### ADD TO ANY SALAD

GYRO MEAT \$5    SHRIMP \$6    CHICKEN SKEWERS \$5  
TUNA CRUDO \$6    SALMON \$7    LAMB CHOPS \$8

## SANDWICHES

**CHICKEN CIABATTA** 13.29  
GRILLED CHICKEN BREAST, ROASTED PEPPERS  
CARAMELIZED ONIONS, GOAT CHEESE, TOMATO  
LETTUCE, BASIL & BALSAMIC REDUCTION, FRIES.

**SOUVLAKI SANDWICH** 14.49  
SEASONED LAMB SKEWERS ON AN OPEN PITA  
WITH HUMMUS, TOMATOES, ONIONS AND  
ARUGULA, SERVED WITH ROASTED POTATOES.

**CHICKEN WRAP** 12.99  
GRILLED CHICKEN BREAST, OUR GREEK SALAD  
ALL CHOPPED & MIXED WITH DRESSING IN  
WHOLE WHEAT WRAP, WITH FRENCH FRIES

**GYRO SANDWICH** 12.99  
SLICED ROTISSERIE GYRO OR CHICKEN  
ONIONS, TOMATOES ARUGULA & TZATZIKI  
ON A GRILLED PITA AND FRENCH FRIES.

**GRECIAN BURGER** 16.99  
AMERICAN LAMB, GRILLED WITH FETA,  
LETTUCE TOMATOES, ONION, AIOLI  
BRIOCHE BUN & FRIES.

**AMERICAN BURGER** 14.99  
PREMIUM ANGUS BEEF, ONION AGED CHEDDAR  
LETTUCE, TOMATOES, AIOLI, BRIOCHE & FRIES.

## SIDES

GRILLED ASPARAGUS 7    ROASTED POTATOES 6    SM. GREEK SALAD 7    ORZO RISOTTO 8  
SAUTEED SPINACH 6    ROASTED VEGGIES    MARINATED OLIVES    GYRO MEAT 8

## ENTREES

**APOLLONIA KEBABS** - TENDER MEDALLIONS, SEASONED & CHAR GRILLED, SERVED 18.99  
WITH LEMON GARLIC POTATOES, ROASTED VEGETABLES & GREEK YOGURT.

**LAMB** 18.99 - **FILET MIGNON** 18.49 - **CHICKEN** 15.49

**STEAK FRITES** - PREMIUM BLACK ANGUS SIRLOIN, CHAR GRILLED WITH OREGANO 18.99  
AND THYME, WITH ROASTED POTATO & SPRING MIX VINAIGRETTE.

**GYRO PLATTER** - ROTISSERIE GYRO SLICES, RICE PILAF, ROASTED VEGETABLES 15.99  
HOUSE MADE TZATZIKI & GRILLED PITA BREAD

**SHRIMP & ORZO** - GULF SHRIMP, ORZO RISOTTO WITH SPINACH, ZUCCHINI 15.99  
TOMATOES, FETA CHEESE, & HARIOT VERTS.

**GRILLED SALMON** - GRILLED MEDIUM, GIGANDE BEAN CASSOULET, LEMON, DILL. 17.99

**BRANZINO** - MEDITERRANEAN SEA BASS. PAN SEARED, WITH HEIRLOOM TOMATO 18.99  
SPRING MIX, LEMON VINAIGRETTE, ROASTED POTATOES & YOGURT LEMON DILL SAUCE.

### MIXED GRILL SELECT THREE 17.99

GYRO MEAT | CHICKEN SKEWERS | SHRIMP | TUNA CRUDO  
SALMON \$3 | SCALLOPS \$3 | 4oz. FILET \$6 | LAMB CHOPS \$8

SERVED WITH LEMON GARLIC ROASTED POTATOES & VEGETABLES.

**MOUSSAKA** - MEDITERRANEAN CLASSIC - ROASTED POTATOES, EGGPLANT & ZUCCHINI 16.99  
SEASONED GROUND BEEF, BÉCHAMEL SAUCE LAYERED AND BAKED FRESH IN A CASSEROLE.

**SPINACH ARTICHOKE CHICKEN** - GRILLED CHICKEN BREAST, GOAT CHEESE 15.99  
SAUTEED ARTICHOKE, TOMATO & FRESH SPINACH, WHITE WINE LEMON SAUCE, RICE PILAF.

**EGGPLANT ROLLATINI** - SLICED EGGPLANT FILLED WITH FETA & SPINACH, 14.99  
BAKED IN A CASSEROLE WITH MARINARA & MOZZARELLA, WITH POTATO PUREE.

**GREEK CHICKEN PASTA** - SAUTEÉD CHICKEN BREAST, PANCETTA, MUSHROOMS 15.99  
SUNDRIED TOMATO, OLIVES, GARLIC, CRÈME, GOAT CHEESE, FETA & RIGATONI PASTA.

**SHORT-RIB RAVIOLI** - BRAISED SHORT RIB STUFFED PASTA 17.99  
PORTOBELLO MUSHROOMS, ONIONS, PARMESAN, DEMI GLACE - RED WINE SAUCE.

## FLATBREAD

**SPINACH & FETA** - MOZZARELLA, TOMATO, GOAT CHEESE, GARLIC & CHIMICHURRI. 16.99

**PORTOBELLO** - MOZZARELLA, PORTOBELLO MUSHROOMS, ONIONS 16.99  
ROASTED GARLIC, THYME & GORGONZOLA CHEESE

**CHICKEN & FETA** - MOZZARELLA, CHICKEN, SPINACH, ROASTED PEPPERS 17.49  
FETA, CARAMELIZED ONIONS, BALSAMIC REDUCTION.

**PROSCIUTTO & FIG** - MOZZARELLA, CARAMELIZED ONIONS GOAT CHEESE 17.49  
ARUGULA, FIG JAM, BALSAMIC GLAZE.

## MARTINIS

<b>APOLLONIA MARTINI</b>	11
HOUSE INFUSED PINEAPPLE FLEUR DE CANA RUM ST GERMAIN, POMEGRANATE & RASPBERRY LEMON JUICE, ANGOSTURA BITTERS.	
<b>STRAWBERRY FIELDS</b>	11
STOLI STRAWBERRY VODKA, PROSECCO FRESH STRAWBERRIES LIME, MINT.	
<b>MEDUSA</b>	10
CROP ORGANIC CUCUMBER VODKA, SWEETENED FRESH LEMON JUICE, CUCUMBER WATER & GARNISH.	
<b>LA SIRENA</b>	10
360 PEACH VODKA, FRESH LIME JUICE CRANBERRY JUICE, TOPPED WITH CHAMPAGNE.	
<b>BLUEBERRY LEMON DROP</b>	10
STOLI BLUEBERRY VODKA, MUDDLED BLUEBERRIES FRESH LEMON JUICE, LIME SODA.	
<b>NEGRONI</b>	10
ST. AUGUSTINE GIN, CAMPARI MARTINI & ROSSI SWEET VERMOUTH, ORANGE PEEL.	

## BUBBLY COCKTAILS

<b>IRIS</b>	9
ST. GERMAINE ELDER FLOWER LIQUOR, CRÈME DE PÊCHE, SPLASH CRANBERRY JUICE, PROSECCO SPARKLING WINE	
<b>THE SPRITZ</b>	8
360 LEMON VODKA, CRANBERRY & LIME JUICE PROSSECO SPARKLING WINE.	

### GIFT CERTIFICATES AVAILABLE

For large Parties and Catering please contact at:  
941. 359. 4816 UTC or 941.927.2270 Landings  
Or email us at: [contact@apollonigrill.com](mailto:contact@apollonigrill.com)  
18% Gratuity may be added to parties of 6 or more.

## ROCKS

<b>AMARO OLD FASHIONED</b>	12
FIG INFUSED OLD FORESTER BOURBON MONTENEGRO AMARO, ANGOSTURA BITTERS ORANGE & CHERRY	
<b>GREEK MARGARITA</b>	9
EL JIMADOR TEQUILA, MASTIHA GREEK LIQUER FRESH LIME JUICE, SALT RIM, LIME.	
<b>THE B&amp;B</b>	12
WOODFORD RESERVE BOURBON BENEDICTINE LIQUEUR, MUDDLED PINEAPPLE.	
<b>MEDITERRANEAN MULE</b>	10
FIG INFUSED VODKA, BARRITT'S GINGER BEER FRESH LIME JUICE.	
<b>SIESTA KEY-WI</b>	11
SIESTA KEY COCONUT RUM, PINEAPPLE INFUSED RUM MUDDLED FRESH KIWI, FRENCH VANILLA SURYP, PINEAPPLE JUICE	

## SANGRIA

MADE FRESH IN HOUSE WITH PREMIUM SPIRITS  
AND FRESH FRUIT. GLASS OR PITCHER (750 ML)

<b>RED SANGRIA</b>	8.00	32.00
<b>WHITE SANGRIA</b>	8.00	32.00
<b>BLACKBERRY SANGRIA</b>	8.50	34.00

## WATER + HOUSE SODA

<b>SAN PELLEGRINO SPARKLING WATER</b>	1L	6.00
<b>ACQUA PANNA SPRING WATER</b>	1L	6.00
<b>FLORIDA CITRUS CRUSH</b>		4.75
LEMON-LIME SODA, GRAPEFRUIT & ORANGE JUICE.		
<b>BLACKBERRY GINGER ICED TEA</b>		4.99
ICED TEA, BLACKBERRY, GINGER ALE, CINNAMON.		

## SPARKLING

ZONIN, PROSECCO – "SPLIT", ITALY	8.00	
GRANDIAL BRUT, FRANCE	8.00	30.00
IRON HORSE, CALIFORNIA		65.00

## RIESLING

BEX, GERMANY	8.00	30.00
AUGUST KESSELER, GERMANY		38.00

## PINOT GRIGIO | GRIS

SANTA MARINA, ITALY	7.75	28.00
ELK COVE, WILLAMETTE VALLEY	11.00	42.00
TIZIANO, ITALY		32.00

## SAUVIGNON BLANC

INDABA, SOUTH AFRICA	8.00	29.00
TORTOISE CREEK, CA	9.00	34.00
FRENZY, NEW ZELAND	10.00	38.00
BROCHARD SANCERRE, FRANCE		54.00

## SELECTED WHITES

CORVO MOSCATO, ITALY	8.00	30.00
ARGIOLAS COSTAMOLINO, VERMENTINO, ITALY	10.00	38.00
CHARLES BOVE, VOUVREY, "CHENIN BLANC" FRANCE		45.00
NORTICO ALVARINHO, PORTUGAL		38.00

## CHARDONNAY

ANNABELLA, NAPA VALLEY	9.00	34.00
A BY ACACIA, CA "UNOAKED"	10.00	38.00
HOOK & LADDER RUSSIAN RIVER	11.00	42.00
MICHAEL POZZAN, RUSSIAN RIVER		40.00
SONOMA CUTRER, RUSSIAN RIVER		50.00
CHATEAU MONTELENA, NAPA VALLEY		72.00

## WINE

### WINES FROM GREECE

#### WHITE

GAÍ'A, ROSE	9.00	36.00
PAPPAGIANAKOS, ASSYRTIKO	10.00	40.00
SKOURAS, MOSCOFILERO	10.00	40.00
CAVINO, RETSINA	8.00	30.00
PAPPAGIANAKOS, SAVATIANO		36.00

#### RED

CAVINO, NEMEA, GRAND RESERVE	9.00	34.00
AXIA, ALPHA ESTATE XYNOMAVRO-SYRAH	11.00	42.00
MACEDON, PINOT NOIR		39.00
SKOURAS MEGAS OENOS, CABERNET & AGIORGITIKO		48.00
MEGA SPILEO DOMAIN, CABERNET SAUVIGNON		50.00

### PINOT NOIR

DELOACH, CA	8.00	30.00
BLOCK NINE, CA	10.00	38.00
WILLAMETE VALLEY FOUNDERS RESERVE, OR	12.00	46.00
JOSEPHS DROUHIN LAFORET, FRANCE		45.00
CRISTOM, MT JEFFERSON CUVEE, OR		75.00
KEN WRIGHT CELLARS, CANARY HILL, OR		96.00

### PORT & DESSERT WINE

DOWS, RUBY	6.00	28.00
WARRES, 10 YEAR TAWNY OTIMA-500ML	8.00	52.00
CAVINO, MAVRODAPHNE OF PATRA, GREECE	6.00	36.00

## MERLOT

RAMSAY, NORTH COAST	10.00	40.00
TRENTADUE "LA STORIA" ALEXANDER VALLEY		48.00
ROMBAUER, NAPA VALLEY		79.00

## CABERNET SAUVIGNON

AVALON, SONOMA	8.00	30.00
KAIKEN, ARGENTINA	10.00	38.00
EDGE, ALEXANDER VALLEY	13.00	50.00
SLINGSHOT, NORTH COAST		42.00
ALEXANDER VALLEY ESTATE, SONOMA		44.00
RUTHERFORD RANCH, NAPA VALLEY		54.00
ANIMO, ATLAS PEAK, NAPA VALLEY		64.00
TURNBULL, OAKVILLE		78.00
CROSSBARN BY PAUL HOBBS NAPA VALLEY		95.00

## SELECTED REDS

TILIA, MALBEC, MENDOZA ARGENTINA	8.00	30.00
LA VENDIMIA, RIOJA SPAIN	9.75	37.00
MARIETTA CELLARS, OLD VINE RED BLEND, CA	10.00	38.00
COLLI SENESI, "DOCG" CHIANTI, ITALY	10.00	38.00
CATENA VISTA FLORES, MALBEC, ARGENTINA	11.00	42.00
NINE STONES SHIRAZ, AUSTRALIA		36.00
CHATEAU DE PARENCHERE, BOURDEAUX		45.00
PICO MACCARIO, BARBERA D'ASTI, ITALY		48.00
ZENATO, VALPOLICELLA RIPASSA, ITALY		50.00
CHAPPELLET, MOUNTAIN CUVEE RED BLEND, NAPA		58.00
GD VAJRA BAROLO ALBE, ITALY		75.00
ROBERT BIALE, "BLACK CHICKEN" ZINFANDEL, NAPA		80.00
DOMAIN DE LA SOLITUDE, CHATEAUNEUF DE PAPE, FR		85.00

## CRAFTS, IMPORTS & LOCAL BEERS

### BOTTLES

MYTHOS, GREECE	5.75
PERONI, ITALY	5.75
MILLER LITE	4.75
COORS LIGHT	4.75
HEINEKEN, HOLLAND	5.75
CORONA, MEXICO	5.75
ST PAULI GIRL, NON ALCOHOLIC	5.75
MOTORWORKS PORTER BRADENTON	7.50
CHIMAY, "BLUE LABEL" BELGIUM	9.00

### DRAFT

BUD LIGHT	5.25
STELLA ARTOIS, BELGIUM	7.00
MICHELOB ULTRA-LIGHT	5.25
SAM ADAMS, SEASONAL ROTATING	6.75
ROTATING (ASK SERVER FOR SELECTION)	M.P.

CIGAR CITY, JAI ALAI IPA, TAMPA	7.50
TAMPA BAY REEF DONKEY PALE ALE TAMPA	7.00
J DUBS, UP TOP IPA, SARASOTA	7.50
BIG TOP, BELGIAN WIT, SARASOTA	7.00
MOTORWORKS, V-TWIN LAGER BRADENTON	7.50