

## 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

ONE DIP 8.49 THREE DIPS 13.99 SERVED WITH GRILLED PITA BREAD

**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. 12.49

**DUCK PHYLLO** - TENDER DUCK MEAT, BRASIED WITH VEGETABLES 13.49  
FRESH HERBS, ARTICHOKE AND FETA CHEESE, WRAPPED IN PHYLLO.

## MEZE

**SAGANAKI OPA!** - VLAHOTIRI CHEESE, OREGANO, LEMON, GRILLED PITA. 12.49

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

**TUNA CRUDO** - MILD SPICY VINAIGRETTE, AVOCADO PUREE 15.99  
SESAME SEEDS, GRILLED PITA.

**OUBO PRAWNS** - ROASTED WITH TOMATO, GARLIC, KALAMATA OLIVES 15.49  
OREGANO, AGED FETA & OUBO.

**DOLMADES** GROUND BEEF & PORK, FRESH HERBS & RICE WRAPPED AND 10.99  
BRAISED IN VINE LEAVES, DILL YOGURT SAUCE.

**ZUCCHINI CAKES** - FRIED CRISPY, DILL YOGURT SAUCE. 10.99

**STUFFED EGGPLANT** BRAISED BEEF, TOMATO, GARLIC, FETA, PINE NUTS. 13.99

**CALAMARI** FRIED CRISPY, AIOLI SAUCE, MARINARA & LEMON. 14.49

**GREEK MEATBALLS**- LAMB MEATBALLS, TOMATO SAUCE, YOGURT, BASIL. 13.99

### MEZE PLATTER

CHICKEN SKEWERS, GYRO MEAT, HUMMUS, TZATZIKI  
SPANAKOPITA, GOAT CHEESE PEPPADEWS, BEETS  
GREEK OLIVES, AGED FETA & GRILLED PITA. 21.49

## SOUP & SALAD

**AVGOLEMONO** - CHICKEN, LEMON & RICE. CUP 5.49 BOWL 7.49

**BEAN SOUP** - CLASSIC BEAN SOUP. CUP 5.49 BOWL 7.49

**FISHERMAN'S STEW** - MEDITERRANEAN STYLE, WITH LEMON & DILL. CUP 6.49 BOWL 8.49

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

**SEAFOOD SALAD** - OCTOPUS, SHRIMP, SCALLOPS, CALAMARI, AVOCADO, OLIVES 18.99  
ROASTED PEPPERS, ONION, DILL, SPRING MIX, LEMON VINAIGRETTE.

**TOMATO & BURRATA** - HEIRLOOM TOMATOES, BURRATA CHEESE, ONIONS, BASIL 13.99  
ARUGULA, VINAIGRETTE & BALSAMIC REDUCTION.

**BEET & WHIPPED FETA** - HOUSE ROASTED BEETS, WHIPPED FETA CHEESE 12.99  
WALNUTS, HEIRLOOM TOMATOES, DILL, ZUCCHINI PEEL, ONIONS & LEMON VINAIGRETTE.

**MEDITERRANEAN SALAD** - GREEN LEAF LETTUCE, TOMATOES, OLIVES 11.99  
FRESH DILL ONIONS, FETA CHEESE, ALL TOSSED TOGETHER WITH LEMON VINAIGRETTE.

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

### ADD TO ANY SALAD

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

## SANDWICHES

**CHICKEN CIABATTA** 13.49  
GRILLED CHICKEN BREAST, ROASTED PEPPERS  
CARAMELIZED ONIONS, GOAT CHEESE, TOMATO  
LETTUCE, BASIL & BALSAMIC REDUCTION, FRIES.

**SOUVLAKI SANDWICH** 15.99  
GRILLED 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 GREEK DRESSING  
IN WHOLE WHEAT WRAP, WITH FRIES

**GYRO SANDWICH** 13.49  
SLICED ROTISSERIE GYRO OR CHICKEN  
ONIONS, TOMATOES, ARUGULA AND  
HOUSE MADE TZATZIKI ON A GRILLED PITA,  
SERVED WITH FRENCH FRIES.

**GRECIAN BURGER** 16.99  
AMERICAN LAMB, GRILLED AND  
TOPPED WITH SLICED FETA CHEESE  
LETTUCE, TOMATOES, ONION, AIOLI SAUCE  
ON A BRIOCHE BUN, SERVED WITH FRIES.

## SIDES

GRILLED ASPARAGUS 8 ROASTED POTATOES 7 SM. GREEK SALAD 7 ORZO RISOTTO 9  
SAUTEED SPINACH 7 ROASTED VEGGIES 7 MARINATED OLIVES 6 GYRO MEAT 9

## ENTREES

**APOLLONIA KEBABS** - TENDER MEDALLIONS, SEASONED & CHAR GRILLED, SERVED 19.99  
WITH LEMON GARLIC POTATOES, ROASTED VEGETABLES & GREEK YOGURT.

**LAMB 20.99 - FILET MIGNON 19.99 - CHICKEN 16.49**

**STEAK FRITES** - PREMIUM BLACK ANGUS SIRLOIN, CHAR GRILLED WITH OREGANO 19.99  
AND THYME, WITH ROASTED POTATO & SPRING MIX VINAIGRETTE.

**GYRO PLATTER** - ROTISSERIE GYRO SLICES, RICE PILAF, ROASTED VEGETABLES 16.79  
HOUSE MADE TZATZIKI & GRILLED PITA BREAD

**SHRIMP & ORZO** - GRILLED SHRIMP, ORZO RISOTTO WITH SPINACH, ZUCCHINI 16.49  
TOMATOES, FETA CHEESE, & HARICOT VERTS.

**GRILLED SALMON** - GRILLED MEDIUM, GIGANDE BEAN CASSOULET, LEMON, DILL. 18.79

**BRANZINO** - MEDITERRANEAN SEA BASS. PAN SEARED, HEIRLOOM TOMATO 19.99  
ARUGULA, ZUCCHINI, ROASTED POTATOES, VINAIGRETTE & LEMON-DILL-YOGURT SAUCE.

### MIXED GRILL SELECT THREE 18.99

GYRO MEAT | CHICKEN SKEWERS | SHRIMP | TUNA CRUDO  
SALMON \$3 | SCALLOPS \$5 | 4oz. FILET \$6 | LAMB CHOPS \$7

SERVED WITH LEMON GARLIC ROASTED POTATOES & VEGETABLES.

**MOUSSAKA** - MEDITERRANEAN CLASSIC - ROASTED POTATOES, EGGPLANT & ZUCCHINI 17.99  
SEASONED GROUND BEEF, BÉCHAMEL SAUCE LAYERED AND BAKED FRESH IN A CASSEROLE.

**SPINACH ARTICHOKE CHICKEN** - GRILLED CHICKEN BREAST, GOAT CHEESE 16.99  
SAUTEED ARTICHOKE, TOMATO & FRESH SPINACH, WHITE WINE LEMON SAUCE, RICE PILAF.

**EGGPLANT ROLLATINI** - SLICED EGGPLANT FILLED WITH FETA & SPINACH, 15.49  
BAKED IN A CASSEROLE WITH MARINARA & MOZZARELLA, WITH POTATO PUREE.

**GREEK CHICKEN PASTA** - SAUTEÉD CHICKEN BREAST, PANCETTA, MUSHROOMS 16.49  
SUNDRIED TOMATO, OLIVES, GARLIC, CRÈME, GOAT CHEESE, FETA & RIGATONI PASTA.

**SHORT-RIB RAVIOLI** - BRAISED SHORT RIB STUFFED PASTA 18.49  
PORTOBELLO MUSHROOMS, ONIONS, PARMESAN, RED WINE DEMI SAUCE.

## FLATBREAD

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

**PORTOBELLO** - MOZZARELLA, PORTOBELLO MUSHROOMS, ONIONS 17.49  
ROASTED GARLIC, THYME & GORGONZOLA CHEESE

**CHICKEN & FETA** - MOZZARELLA, CHICKEN, SPINACH, ROASTED PEPPERS 17.99  
FETA, CARAMELIZED ONIONS, BALSAMIC REDUCTION.

**PROSCIUTTO & FIG** - MOZZARELLA, CARAMELIZED ONIONS GOAT CHEESE 17.99  
ARUGULA, FIG JAM, BALSAMIC GLAZE.

## MARTINIS

**APOLLONIA MARTINI** 12  
 PINEAPPLE INFUSED FLEUR DE CANA RUM  
 ST. GERMAIN ELDERFLOWER, POMEGRANATE & RASPBERRY  
 FRESH LEMON JUICE, ANGOSTURA BITTERS.

**STRAWBERRY FIELDS** 12  
 STOLI STRASBERRI VODKA, FRESH MUDDLED  
 STRAWBERRIES, LIME, MINT.

**MEDUSA** 11  
 CROP ORGANIC CUCUMBER VODKA  
 FRESH LEMON JUICE, CUCUMBER WATER.

**LA SIRENA** 11  
 360 GEORGIA PEACH VODKA, FRESH LIME JUICE  
 CRANBERRY JUICE, TOPPED WITH CHAMPAGNE.

**BLUEBERRY LEMON DROP** 11  
 STOLI BLUEBERRY VODKA, MUDDLED BLUEBERRIES  
 FRESH LEMON JUICE, LIME SODA.

## BUBBLY COCKTAILS

**IRIS** 9  
 ST. GERMAINE ELDER FLOWER LIQUEUR  
 CRÈME DE PÊCHE, SPLASH CRANBERRY JUICE,  
 PROSECCO SPARKLING WINE

**THE SPRITZ** 8  
 360 LEMON VODKA, CRANBERRY & FRESH LIME JUICE  
 PROSECCO 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@apolloniagrill.com](mailto:contact@apolloniagrill.com)

20% Gratuity may be added to parties of 6 or more.

## ROCKS

**AMARO OLD FASHIONED** 12  
 FIG INFUSED OLD FORESTER BOURBON  
 MONTENEGRO AMARO, ANGOSTURA BITTERS  
 ORANGE & CHERRY.

**GREEK MARGARITA** 10  
 EL JIMADOR TEQUILA, MASTIHA GREEK LIQUEUR  
 FRESH LIME & LEMON JUICE, SALT RIM.

**NEGRONI** 12  
 ST. AUGUSTINE GIN, CAMPARI  
 MARTINI & ROSSI SWEET VERMOUTH, ORANGE PEEL.

**MEDITERRANEAN MULE** 10  
 FIG INFUSED VODKA, BARRITT'S GINGER BEER  
 FRESH LIME JUICE.

**SIESTA KEY-WI** 12  
 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

**RED SANGRIA** 9.00 36.00

**WHITE SANGRIA** 9.00 36.00

**BLACKBERRY SANGRIA** 9.00 36.00

## WATER + HOUSE SODA

**SAN PELLEGRINO SPARKLING WATER** 1L 6.00

**ACQUA PANNA SPRING WATER** 1L 6.00

**FLORIDA CITRUS CRUSH** 4.75  
 LEMON-LIME SODA, GRAPEFRUIT & ORANGE JUICE.

**BLACKBERRY GINGER ICED TEA** 4.99  
 ICED TEA, BLACKBERRY, GINGER ALE, CINNAMON.

## WHITE WINES

**ZONIN PROSECCO "SPLIT", ITALY** 8.00

**GRANDIAL, BRUT, FRANCE** 8.00 30.00

**IRON HORSE, SPARKLING, CALIFORNIA** 65.00

**WOLFFER ESTATE, ROSE, MENDOZA, ARG** 11.00 42.00

**CORVO, MOSCATO, ITALY** 8.00 30.00

**DR. LOOSEN, RIESLING, GERMANY** 9.00 34.00

**AUGUST KESSELER, RIESLING, GERMANY** 40.00

**ELK COVE, PINOT GRIS, WILLAMETTE VALLEY** 11.00 42.00

**ATTEMS, PINOT GRIGIO, ITALY** 40.00

**LICIA, ALBARIÑO, RÍAS BAIXAS, SPAIN** 10.00 38.00

**CHARLES BOVE, VOUVREY, CHENIN BLANC, FRANCE** 46.00

**ARGIOLAS COSTAMOLINO, VERMENTINO, SARDINIA ITALY** 42.00

**FRENZY, SAUVIGNON BLANC, NEW ZEALAND** 10.00 38.00

**TEXTBOOK, SAUVIGNON BLANC, NAPA VALLEY** 12.00 54.00

**HENRI BOURGEOIS, LES BARONNES, SANCERRE, FRANCE** 58.00

**A BY ACACIA, CHARDONNAY, CA "UNOAKED"** 10.00 38.00

**HOOK & LADDER, CHARDONNAY, RUSSIAN RIVER CA** 12.00 46.00

**SONOMA CUTRER, CHARDONNAY, RUSSIAN RIVER CA** 50.00

**JOSEPH DROUHIN, CHABLIS, BURGUNDY, FRANCE** 56.00

**CHATEAU MONTELENA, CHARDONNAY, NAPA VALLEY** 72.00

## 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

## WINE

### RED WINES

**PORTLANDIA, PINOT NOIR, WILLAMETTE VALLEY, OR** 11.00 42.00

**LYRIC BY ETUDE, PINOT NOIR, SANTA BARBARA, CA** 12.00 46.00

**JOSEPHS DROUHIN LAFORET, PINOT NOIR, BURGUNDY, FRANCE** 47.00

**CRISTOM, PINOT NOIR, WILLAMETTE VALLEY, OR** 64.00

**WILLAMETTE VALLEY VINEYARDS, PINOT NOIR, FOUNDERS RSV, OR** 50.00

**FRANK FAMILY VINEYARDS, PINOT NOIR, CALIFORNIA** 75.00

**GHOSTRUNNER, RED BLEND, CA** 10.00 38.00

**RAMSAY, MERLOT, NORTH COAST** 10.00 38.00

**ROMBAUER, MERLOT, NAPA VALLEY** 79.00

**ALTOS IBÉRICOS, CRIANZA, RIOJA, SPAIN** 11.00 34.00

**CASTELLO DI BOSSI, CHIANTI CLASSICO, ITALY** 12.00 46.00

**ZENATO, VALPOLICELLA RIPASSA, ITALY** 55.00

**CHATEAU DE PARENCHERE, BORDEAUX, FRANCE** 45.00

**PENFOLDS, SHIRAZ, AUSTRALIA** 57.00

**CATENA VISTA FLORES, MALBEC, ARGENTINA** 11.00 42.00

**PICO MACCARIO, BARBERA D'ASTI, ITALY** 48.00

**DAMILANO, BAROLO, ITALY** 68.00

**KAIKEN, CABERNET, ARGENTINA** 10.00 38.00

**SLINGSHOT, CABERNET, NORTH COAST** 11.00 42.00

**ROUTE STOCK, CABERNET, NAPA VALLEY** 13.00 50.00

**ALEXANDER VALLEY VINEYARDS, CABERNET, SONOMA** 46.00

**EMBLEM, CABERNET, NAPA VALLEY** 54.00

**BUENA VISTA, CABERNET, NAPA VALLEY** 65.00

**TURNBULL, CABERNET, OAKVILLE** 78.00

**CROSSBARN BY PAUL HOBBS, CABERNET, NAPA VALLEY** 95.00

**CHAPPELLET, CABERNET BLEND, NAPA** 58.00

**ROBERT BIALE, "BLACK CHICKEN" ZINFANDEL, NAPA** 79.00

**DOMAIN DE LA SOLITUDE, CHATEAUNEUF DE PAPE, FR** 85.00

## WINES FROM GREECE

### WHITE

**PAPPAGIANNAKOS, ASSYRTIKO** 11.00 46.00

**SKOURAS VINEYARDS, MOSCOFILERO** 10.00 40.00

**CAVINO, RETSINA** 8.00 30.00

**PAPAGIANNAKOS, SAVATIANO** 36.00

### RED

**CAVINO, NEMEA, GRAND RESERVE** 9.00 34.00

**ALPHA ESTATE, AXIA, XYNOMAVRO-SYRAH** 12.00 46.00

**MACEDON, PINOT NOIR** 40.00

**SKOURAS MEGAS OENOS, CABERNET & AGIORGITIKO** 48.00

**DOMAIN MEGA SPILEO, CABERNET SAUVIGNON** 50.00

## BEER

### BOTTLES

**MYTHOS, GREECE** 5.75

**PERONI, ITALY** 5.75

**COORS, LIGHT** 4.75

**HEINEKEN, HOLLAND** 5.75

**CORONA, MEXICO** 5.75

**ST PAULI GIRL, NON ALCOHOLIC** 5.75

**CHIMAY, "BLUE LABEL" BELGIUM** 9.00

### DRAFT

**BUD LIGHT** 5.50

**STELLA ARTOIS, BELGIUM** 7.50

**MICHELOB ULTRA-LIGHT** 5.50

**SAM ADAMS, SEASONAL ROTATING** 7.50

**CIGAR CITY, JAI ALAI IPA, TAMPA** 7.95

**TAMPA BAY, REEF DONKEY PALE ALE TAMPA** 7.50

**BIG TOP, BELGIAN WIT, SARASOTA** 7.50

**MOTORWORKS, V-TWIN LAGER BRADENTON** 7.95