



DIPS

ONE DIP 8.49 - THREE DIPS 13.99
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, OLIVE OIL.

MEZE

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

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

ZUCCHINI CROQUETTE 10.99
FRIED CRISPY, DILL YOGURT SAUCE.

OUZO PRAWNS 15.49
TOMATO, GARLIC, OLIVES, OREGANO, PEPPERCINI, FETA & OUZO

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

SPANAKOPITA 12.49
SPINACH, FETA, FRESH HERBS, PHYLLO PASTRY, YOGURT.

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

TUNA CRUDO 15.99
MILD SPICY VINAIGRETTE, AVOCADO PUREE, SEASAME, PITA.

GREEK MEATBALLS 13.99
LAMB MEATBALLS, SPICES, MARINARA, YOGURT, BASIL.

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

MEZE PLATTER

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

SOUP & SALAD

AVGOLEMONO CUP 5.49 BOWL 7.49
CHICKEN, LEMON & RICE.

BEAN SOUP CUP 5.49 BOWL 7.49
CLASSIC BEAN SOUP.

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

SEAFOOD SALAD 18.99
OCTOPUS, SHRIMP, SCALLOPS, CALAMARI, CITRUS MARINADE
OLIVES, ROASTED PEPPERS, LETTUCE, DILL, LEMON VINAIGRETTE.

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

ROASTED BEETS & WHIPPED FETA 12.99
HOUSE ROASTED BEETS, WHIPPED FETA CHEESE, WALNUTS
HEIRLOOM TOMATOES, ONIONS & LEMON VINAIGRETTE.

GREEK SALAD 11.99
MIXED LETTUCCES, TOMATOES, CUCUMBER, PEPPERS, ROASTED BEETS
OLIVES, PEPPERONCINI, ONION, FETA CHEESE, HOUSE GREEK DRESSING

ADD TO ANY SALAD

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

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

MEATS

LAMB SHANK OSSO BUCCO - MARCHO FARMS LAMB, SPICED & SLOWLY BRAISED WITH VEGETABLES 31.99
FRESH HERBS & RED WINE, OVER MASHED POTATOES & VEGETABLES.

GRILLED PORK CHOP - PREMIUM BERKSHIRE PORK, MUSHROOM RED WINE SAUCE 27.99
GOAT CHEESE PASTA WITH BUTTERNUT SQUASH PURÉE & HARICOT VERTS.

RIBEYE STEAK - 14 OZ AGED CERTIFIED ANGUS BEEF, CHAR GRILLED WITH OREGANO & THYME. 35.99
POTATOES & SAUTÉED GREENS.

LAMB CHOPS - MARCHO FARMS LAMB, SEASONED & GRILLED WITH LEMON & OREGANO 37.99
SERVED WITH LEMON GARLIC ROASTED POTATOES & VEGETABLES.

MIXED GRILL SELECT THREE 24.49

GYRO MEAT | CHICKEN SKEWERS | GRILLED SHRIMP | TUNA CRUDO
SALMON \$3 | SCALLOPS \$5 | 4oz. FILET \$6 | LAMB CHOPS \$7
SERVED WITH ROASTED POTATOES AND VEGETABLES.

APOLLONIA KEBABS - SEASONED & CHAR GRILLED, LEMON OREGANO MARINADE. LEMON GARLIC POTATOES 23.99
ROASTED VEGETABLES AND GREEK YOGURT. **LAMB** 29.99 - **FILET MIGNON** 27.99 - **CHICKEN**

GRECIAN BURGER - GROUND LAMB, FETA, ONION, TOMATO, AIOLI, BRIOCHE BUN, FRENCH FRIES. 18.99

GYRO PLATTER - ROTISSERIE GYRO SLICES, TZATZIKI, RICE PILAF, ROASTED VEGETABLES & PITA. 19.49

FISH & SEAFOOD

BRANZINO - MEDITERRANEAN SEA BASS - STUFFED WITH SPINACH AND CRAB MEAT 30.99
SERVED WITH ARUGULA LEMON VINAIGRETTE AND ROASTED POTATOES.

GRILLED SALMON - GRILLED MEDIUM, GIGANDE BEAN CASSOULET, LEMON & DILL. 25.49

MARKET FISH - PLEASE ASK YOUR SERVER FOR SELECTION OF MARKET FRESH FISH. MKT.

SCALLOPS & SHRIMP - CAULIFLOWER PUREE, SAUTÉED VEGETABLE SUCCOTASH, ASPARAGUS. 29.99

SHRIMP & ORZO - GRILLED GULF SHRIMP, SAUTÉED ZUCCHINI, ONIONS, TOMATOES 23.99
FETA AND SPINACH IN ORZO RISOTTO, WITH GRILLED ASPARAGUS.

CHICKEN & SPECIALTIES

MOUSSAKA - MEDITERRANEAN CLASSIC - ROASTED POTATOES, EGGPLANT & ZUCCHINI 22.99
SEASONED GROUND BEEF, BÉCHAMEL SAUCE LAYERED AND BAKED IN A CASSEROLE.

SPINACH ARTICHOKE CHICKEN - GRILLED CHICKEN BREAST, GOAT CHEESE 23.99
SAUTÉED ARTICHOKES, TOMATOES, SPINACH, WHITE WINE LEMON SAUCE & RICE PILAF.

ROSEMARY CHICKEN - CHICKEN BREAST STUFFED WITH DRIED FIGS, PROSCIUTTO, GOAT CHEESE & BASIL 25.99
PAN SEARED WITH MUSHROOMS & MAVRODAPHNE RED WINE SAUCE, CAULIFLOWER PUREE & VEGETABLES.

EGGPLANT ROLLATINI - SLICES OF EGGPLANT ROLLED WITH FETA & SPINACH 19.99
BAKED IN A CASSEROLE WITH MARINARA, FETA & FRESH MOZZARELLA, WITH POTATO PUREE.

FLATBREAD

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

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

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

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

PASTA

LOBSTER PAPPARDELLE 28.99
BROILED LOBSTER TAIL, SHRIMP, TOMATOES
SCALLIONS, ARUGULA, PAPPARDELLE PASTA
BRANDY TOMATO CREAM SAUCE.

GREEK CHICKEN PASTA 19.99
SAUTÉED CHICKEN, PANCETTA, MUSHROOMS
SUNDRIED TOMATO, OLIVES, GARLIC, CRÈME
GOAT CHEESE, FETA AND RIGATONI PASTA.

SHORT-RIB RAVIOLI 21.99
BRAISED SHORT RIBS, PORTOBELLO MUSHROOMS
ONIONS, PARMESAN, RED WINE DEMI SAUCE.

SIDES

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

MARTINIS

APOLLONIA MARTINI PINEAPPLE INFUSED FLEUR DE CANA RUM ST. GERMAIN ELDERFLOWER, POMEGRANATE & RASPBERRY FRESH LEMON JUICE, ANGOSTURA BITTERS.	12
STRAWBERRY FIELDS STOLI STRASBERRI VODKA, FRESH MUDDLED STRAWBERRIES, FRESH LIME JUICE & MINT.	12
MEDUSA CROP ORGANIC CUCUMBER VODKA FRESH LEMON JUICE & CUCUMBER WATER.	11
LA SIRENA 360 GEORGIA PEACH VODKA, FRESH LIME JUICE CRANBERRY, TOPPED WITH CHAMPAGNE.	11
BLUEBERRY LEMON DROP STOLI BLUEBERRY VODKA, MUDDLED BLUEBERRIES FRESH LEMON JUICE, LIME SODA.	11

ROCKS

AMARO OLD FASHIONED FIG INFUSED OLD FORESTER BOURBON, MONTENEGRO AMARO, ANGOSTURA BITTERS MUDDLED ORANGE & CHERRY.	12
GREEK MARGARITA EL JIMADOR TEQUILA, MASTIHA GREEK LIQUEUR, FRESH LIME & LEMON JUICE, SALT RIM.	10
NEGRONI ST. AUGUSTINE GIN, CAMPARI MARTINI & ROSSI SWEET VERMOUTH, ORANGE.	12
MEDITERRANEAN MULE FIG INFUSED VODKA, BARRITT'S GINGER BEER FRESH LIME JUICE.	10
SIESTA KEY-WI SIESTA KEY COCONUT RUM, PINEAPPLE INFUSED RUM MUDDLED FRESH KIWI, FRENCH VANILLA SYRUP, PINEAPPLE JUICE	12

BUBBLY COCKTAILS

IRIS ST. GERMAINE ELDER FLOWER LIQUEUR CRÈME DE PÊCHE, SPLASH CRANBERRY JUICE, PROSECCO SPARKLING WINE	9
THE SPRITZ 360 LEMON VODKA, CRANBERRY & FRESH LIME JUICE PROSECCO SPARKLING WINE.	8

WATER + HOUSE SODA

SAN PELLEGRINO SPARKLING WATER	1L 6.00
ACQUA PANNA SPRING WATER	1L 6.00
FLORIDA CITRUS CRUSH LEMON-LIME SODA, GRAPEFRUIT & ORANGE JUICE.	5.00
BLACKBERRY GINGER ICED TEA ICED TEA, BLACKBERRY, GINGER ALE, CINNAMON.	5.00

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

WINE & SANGRIA

WINES FROM GREECE

WHITE

PAPPAGIANNAKOS, ASSYRTIKO	11.00	46.00
SKOURAS, MOSCHOFILERO	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, XINOMAVRO-SYRAH	12.00	46.00
MACEDON, PINOT NOIR		40.00
SKOURAS MEGAS OENOS, CABERNET & AGIORGITIKO		48.00
DOMAIN MEGA SPILEO, CABERNET SAUVIGNON		50.00

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

SANGRIA

MADE FRESH IN HOUSE WITH PREMIUM SPIRITS
AND FRESH FRUIT. GLASS OR PITCHER

RED SANGRIA	9.00	36.00
PEACH SANGRIA	9.00	36.00
BLACKBERRY SANGRIA	9.00	36.00

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

CRAFTS, IMPORTS & LOCAL 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, G.R. "BLUE LABEL" BELGIUM	9.00

DRAFT

BUD LIGHT	5.50
STELLA ARTOIS, BELGIUM	7.50
MICHELOB ULTRA-LIGHT	5.50
SAM ADAMS, SEASONAL ROTATING	7.00
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