



## DIPS

SERVED WITH PITA BREAD - ONE 7.49 THREE 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, OLIVE OIL.

## MEZE

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

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

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

**OUZO PRAWNS** 14.59  
ROASTED WITH TOMATO, GARLIC, OLIVES, OREGANO, FETA & OUZO

**STUFFED EGGPLANT** 13.49  
BRAISED BEEF, TOMATO, GARLIC, FETA, PINE NUTS, ARUGULA.

**SPANAKOPITA** 11.99  
SPINACH, FETA, FRESH HERBS, PHYLLO PASTRY, YOGURT.

**CALAMARI** 13.99  
FRIED CRISPY, AIOLI SAUCE, MARINARA & LEMON.

**TUNA CRUDO** 14.49  
MILD SPICY VINAIGRETTE, AVOCADO PUREE, SEASAME, PITA.

**GREEK MEATBALLS** 13.99  
LAMB MEATBALLS, LIGHT TOMATO SAUCE, 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, TZADZIKI  
SPANAKOPITA, GOAT CHEESE PEPPADEWS, BEETS  
GREEK OLIVES, AGED FETA & GRILLED PITA. 20.99

## SOUP & SALAD

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

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

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

**SEAFOOD SALAD** 17.99  
OCTOPUS, SHRIMP, SCALLOPS, CALAMARI, CITRUS MARINATE  
OLIVES, ROASTED PEPPERS, LETTUCE, DILL, LEMON VINAIGRETTE.

**TOMATO & BURRATA SALAD** 12.99  
HEIRLOOM TOMATOES, ONIONS, ARUGULA, BURRATA CHEESE  
BASIL, VINAIGRETTE & BALSAMIC REDUCTION.

**ROASTED BEETS & WHIPPED FETA** 12.79  
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, GREEK DRESSING

### ADD TO ANY SALAD

GYRO MEAT \$5   SHRIMP \$6   CHICKEN SKEWERS \$5  
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 28.99  
FRESH HERBS & RED WINE, OVER MASHED POTATOES & VEGETABLES.

**GRILLED PORK CHOP** - PREMIUM BERKSHIRE PORK, MUSHROOM RED WINE SAUCE 26.99  
GOAT CHEESE PASTA WITH BUTTERNUT SQUASH & HARICOT VERTS.

**RIBEYE STEAK** - 14 OZ AGED CERTIFIED ANGUS BEEF, CHAR GRILLED WITH OREGANO & THYME. 33.99  
POTATOES & SAUTÉED GREENS.

**LAMB CHOPS** - MARCHO FARMS LAMB, SEASONED & GRILLED WITH LEMON & OREGANO 35.99  
SERVED WITH LEMON GARLIC ROASTED POTATOES & VEGETABLES.

### MIXED GRILL SELECT THREE 23.49

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

**APOLLONIA KEBABS** - SEASONED & CHAR GRILLED, LEMON OREGANO MARINATE. LEMON GARLIC POTATOES 22.99  
ROASTED VEGETABLES AND GREEK YOGURT. **LAMB** 27.49 - **FILET MIGNON** 26.99 - **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. 18.99

## FISH & SEAFOOD

**BRANZINO - MEDITERRANEAN SEA BASS** - STUFFED WITH SPINACH AND CRAB MEAT 28.99  
SERVED WITH ARUGULA LEMON VINAIGRETTE AND ROASTED POTATOES.

**GRILLED SALMON** - GRILLED MEDIUM, WITH GIGANDE BEAN CASSOULET, LEMON & DILL. 24.79

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

**SEARED SCALLOPS** - CAULIFLOWER PUREE, SAUTÉED VEGGIE SUCCOTASH, GRILLED ASPARAGUS 27.99

**SHRIMP & ORZO** - GRILLED GULF SHRIMP, WITH SAUTEED ZUCCHINI, ONION, TOMATOES 23.49  
FETA AND SPINACH IN ORZO RISOTTO, WITH GRILLED ASPARAGUS.

## CHICKEN & SPECIALTIES

**MOUSSAKA** - MEDITERRANEAN CLASSIC - ROASTED POTATOES, EGGPLANT & ZUCCHINI 21.49  
SEASONED GROUND BEEF, BÉCHAMEL SAUCE LAYERED AND BAKED IN A CASSEROLE.

**SPINACH ARTICHOKE CHICKEN** - GRILLED CHICKEN BREAST, GOAT CHEESE, 22.99  
SAUTEED ARTICHOKE, TOMATOES & SPINACH WHITE WINE LEMON SAUCE, RICE PILAF.

**ROSEMARY CHICKEN** - ALL NATURAL, BONE IN CHICKEN BREAST, STUFFED WITH SUNDRIED TOMATO 23.99  
ARTICHOKE, ARUGULA & CHEESE, SERVED WITH CAULIFLOWER PUREE, ROASTED VEGETABLES.

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

## FLATBREAD

**SPINACH & FETA** MOZZARELLA, TOMATO 16.49  
GOAT CHEESE, GARLIC & BASIL CHIMICHURRI.

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

**CHICKEN & FETA** 17.79  
MOZZARELLA, CHICKEN, SPINACH, ROASTED PEPPERS  
FETA, CARAMELIZED ONIONS, BALSAMIC REDUCTION.

**PROSCIUTTO & FIG** 17.79  
MOZZARELLA, CARAMELIZED ONIONS GOAT CHEESE  
ARUGULA, FIG JAM, BALSAMIC GLAZE.

## PASTA

**LOBSTER PAPPARDELLE** 27.99  
BROILED LOBSTER TAIL, SHRIMP, TOMATO, SCALLIONS  
PAPPARDELLE PASTA, BRANDY CREAM SAUCE.

**GREEK CHICKEN PASTA** 19.99  
SAUTEÉD CHICKEN, PANCETTA, MUSHROOMS  
SUNDRIED TOMATO, OLIVES, ROASTED GARLIC  
CRÈME, GOAT CHEESE, FETA & RIGATONI PASTA.

**SHORT-RIB RAVIOLI** 20.99  
BRAISED SHORT RIBS, PORTOBELLO MUSHROOMS  
ONIONS, PARMESAN, DEMI GLACE - RED WINE SAUCE.

## SIDES

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

## 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.	

## 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 LIQUOR, 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	

## 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 PROSECCO SPARKLING WINE.	

## 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.	

## 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.

## WINE & SANGRIA

### 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 ZEALAND	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

### 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 (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

### WINES FROM GREECE

#### WHITE

GAI'A, ROSE	9.00	36.00
PAPPAGIANAKOS, ASSYRTIKO	10.00	40.00
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
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 CUVÉE, OR		75.00
KEN WRIGHT CELLARS, CANARY HILL, OR		96.00

### 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 VINEYARDS, 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 CUVÉE 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, G.R. "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