



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! 12.99
GRILLED VLAHOTIRI CHEESE, OREGANO, LEMON, GRILLED PITA.
- GRILLED OCTOPUS 18.99
CHAR GRILLED WITH OLIVE OIL AND LEMON
HUMMUS SPREAD, ROASTED PEPPERS, CAPERS & OLIVES.
- ZUCCHINI CROQUETTE 11.49
FRIED CRISPY, MANOURI & FETA CHEESE, DILL YOGURT.
- OUZO PRAWNS 15.99
TOMATO, GARLIC, OLIVES, OREGANO, FETA & OUZO.
- SPANAKOPITA 12.99
SPINACH, FETA, FRESH HERBS, PHYLLO PASTRY, YOGURT.
- CALAMARI 14.99
FRIED CRISPY, AIOLI SAUCE, MARINARA & LEMON.
- TUNA CRUDO 15.99
MILD SPICY VINAIGRETTE, AVOCADO PUREE, SEASAME, PITA.
- GREEK MEATBALLS 14.99
LAMB MEATBALLS, FETA, TOMATO SAUCE, YOGURT, BASIL.
- DOLMADES 11.99
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. 21.99

SOUP & SALAD

- AVGOLEMONO 12.99
CHICKEN, LEMON & RICE. CUP 5.49 BOWL 7.49
- BEAN SOUP 12.99
CLASSIC BEAN SOUP. CUP 5.49 BOWL 7.49
- FISHERMAN’S STEW 12.99
MEDITERRANEAN STYLE, WITH LEMON & DILL. CUP 6.99 BOWL 8.99
- SEAFOOD SALAD 19.99
OCTOPUS, SHRIMP, SCALLOPS, CALAMARI, CITRUS MARINATE
OLIVES, ROASTED PEPPERS, LETTUCE, DILL, LEMON VINAIGRETTE.
- TOMATO & BURRATA SALAD 14.99
HEIRLOOM TOMATOES, ONIONS, ARUGULA, BURRATA CHEESE
BASIL, VINAIGRETTE & BALSAMIC REDUCTION.
- ROASTED BEETS & WHIPPED FETA 13.49
HOUSE ROASTED BEETS, WHIPPED FETA CHEESE, WALNUTS
HEIRLOOM TOMATOES, ONIONS & LEMON VINAIGRETTE.
- GREEK SALAD 12.99
MIXED LETTUCES, TOMATOES, CUCUMBER, PEPPERS, ROASTED BEETS
OLIVES, PEPPERONCINI, ONION, FETA CHEESE, HOUSE GREEK DRESSING

ADD TO ANY SALAD

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

DINE IN 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

MEATS

- LAMB SHANK OSSO BUCCO - MARCHO FARMS LAMB, SEASONED & SLOWLY BRAISED 34.99
WITH VEGETABLES, FRESH HERBS & RED WINE, OVER MASHED POTATOES & VEGETABLES.
- GRILLED PORK CHOP - PREMIUM BERKSHIRE PORK, MUSHROOM RED WINE SAUCE 28.99
GOAT CHEESE PASTA WITH BUTTERNUT SQUASH & HARICOT VERTS.
- RIBEYE STEAK - 14 Oz AGED CERTIFIED ANGUS BEEF, CHAR GRILLED WITH OREGANO & THYME. 36.99
POTATOES & SAUTÉED GREENS.
- LAMB CHOPS - MARCHO FARMS LAMB, SEASONED & GRILLED WITH LEMON & OREGANO 41.99
SERVED WITH LEMON GARLIC ROASTED POTATOES & VEGETABLES.

MIXED GRILL SELECT THREE 24.99

GYRO MEAT | CHICKEN SKEWERS | GRILLED SHRIMP | TUNA CRUDO
SALMON add \$3 | SCALLOPS add \$6 | 4oz.FILET add \$7 | LAMB CHOPS add \$8
SERVED WITH ROASTED POTATOES AND VEGETABLES.

- APOLLONIA KEBABS – SEASONED & CHAR GRILLED, LEMON OREGANO MARINATE. LEMON GARLIC POTATOES 29.99
ROASTED VEGETABLES AND GREEK YOGURT. LAMB 29.99 - FILET MIGNON 29.99 - CHICKEN 24.99
- 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. 19.99

FISH & SEAFOOD

- BRANZINO - MEDITERRANEAN SEA BASS - PAN SEARED BUTTERFLIED FILET 32.99
SAUTEED SCALLOP & SHRIMP, IN WHITE WINE BUTTER SAUCE, ROASTED POTATOES & SAUTEED SPINACH.
- GRILLED SALMON – GRILLED MEDIUM, GIGANDE BEAN CASSOULET, LEMON & DILL. 25.99
- SHRIMP & SCALLOPS – CAULIFLOWER PUREE, SAUTÉED VEGGIE SUCCOTASH, GRILLED ASPARAGUS 30.99
- SHRIMP & ORZO – GRILLED GULF SHRIMP, WITH SAUTEED ZUCCHINI, ONION, TOMATOES 24.79
FETA AND SPINACH IN ORZO RISOTTO, WITH GRILLED ASPARAGUS.

CHICKEN & SPECIALTIES

- MOUSSAKA – MEDITERRANEAN CLASSIC - ROASTED POTATOES, EGGPLANT & ZUCCHINI 23.79
SEASONED GROUND BEEF, BÉCHAMEL SAUCE LAYERED AND BAKED IN A CASSEROLE.
- SPINACH ARTICHOKE CHICKEN – GRILLED CHICKEN BREAST, GOAT CHEESE 24.49
SAUTEED ARTICHOKEs, TOMATOES & SPINACH WHITE WINE LEMON SAUCE, RICE PILAF.
- ROSEMARY CHICKEN – CHICKEN BREAST STUFFED WITH PROSCIUTTO, DRIED FIGS, GOAT CHEESE 26.99
AND BASIL, PAN SEARED & ROASTED, MUSHROOM MAVRODAPHNE SAUCE, CAULIFLOWER PUREE & VEGETABLES.
- EGGPLANT ROLLATINI – SLICES OF EGGPLANT WITH FETA & SPINACH 19.99
BAKED IN A CASSEROLE WITH MARINARA, FETA & FRESH MOZZARELLA, WITH POTATO PUREE.

FLATBREAD

- SPINACH & FETA- MOZZARELLA, TOMATO 17.49
GOAT CHEESE, GARLIC & BASIL CHIMICHURRI.
- PORTOBELLO 17.99
MOZZARELLA, PORTOBELLO MUSHROOMS,GARLIC
CARAMELIZED ONIONS, THYME & GORGONZOLA CHEESE.
- CHICKEN & FETA 18.49
MOZZARELLA, CHICKEN, SPINACH, ROASTED PEPPERS
FETA, CARAMELIZED ONIONS, BALSAMIC REDUCTION.
- PROSCIUTTO & FIG 18.49
MOZZARELLA, CARAMELIZED ONIONS GOAT CHEESE
ARUGULA, FIG JAM, BALSAMIC GLAZE.

PASTA

- LOBSTER PASTA MP
MAINE LOBSTER MEAT & SHRIMP, SAUTEED WITH
MUSHROOMS, GARLIC & TOMATO IN CREAMY
BRANDY TOMATO SAUCE, WITH SPAGHETTI PASTA
- GREEK CHICKEN PASTA 19.99
SAUTEÉD CHICKEN, PANCETTA, MUSHROOMS
SUNDRIED TOMATO, OLIVES, ROASTED GARLIC
CRÈME, GOAT CHEESE, FETA & RIGATONI PASTA.
- SHORT-RIB RAVIOLI 22.79
BRAISED SHORT RIB STUFFED PASTA.
PORTOBELLO MUSHROOMS, ONIONS
PARMESAN WITH DEMI RED WINE SAUCE.

SIDES

GRILLED ASPARAGUS 8 ROASTED POTATOES 6 SM. GREEK SALAD 7 ORZO RISOTTO 9
SAUTEED SPINACH 7 ROASTED VEGGIES 6 MARINATED OLIVES 6 GYRO MEAT 10

MARTINIS

APOLLONIA MARTINI PINEAPPLE INFUSED FLEUR DE CANA RUM ST. GERMAIN ELDERFLOWER, POMEGRANATE & RASPBERRY FRESH LEMON JUICE, ANGOSTURA BITTERS.	13
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 BLUEBERI VODKA, MUDDLED BLUEBERRIES FRESH LEMON JUICE, LIME SODA.	12

ROCKS

AMARO OLD FASHIONED FIG INFUSED OLD FORESTER BOURBON, FORO AMARO, ANGOSTURA BITTERS MUDDLED ORANGE & CHERRY.	13
GREEK MARGARITA EL JIMADOR TEQUILA, MASTIHA GREEK LIQUEUR, FRESH LIME & LEMON JUICE, SALT RIM.	11
NEGRONI ST. AUGUSTINE GIN, CAMPARI MARTINI & ROSSI SWEET VERMOUTH, ORANGE.	13
MEDITERRANEAN MULE FIG INFUSED VODKA, BARRITT'S GINGER BEER FRESH LIME JUICE.	11
SIESTA KEY-WI SIESTA KEY COCONUT RUM, PINEAPPLE INFUSED RUM MUDDLED FRESH KIWI, FRENCH VANILLA SYRUP,	13

BUBBLY COCKTAILS

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

WATER + HOUSE SODA

SAN PELLEGRINO SPARKLING WATER	1L 6.50
ACQUA PANNA SPRING WATER	1L 6.50
FLORIDA CITRUS CRUSH LEMON-LIME SODA, GRAPEFRUIT & ORANGE JUICE.	5.50
BLACKBERRY GINGER ICED TEA ICED TEA, BLACKBERRY, GINGER ALE, CINNAMON.	5.50

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

WINE & SANGRIA

WINES FROM GREECE

WHITE

SKOURAS VINEYARDS, MOSCHOFILERO	10.00	40.00
PAPPAGIANNAKOS, ASSYRTIKO	12.00	46.00
CAVINO, RETSINA	8.00	32.00
PAPAGIANNAKOS, SAVATIANO		38.00
SANTO WINERY, SANTORINI ASSYRTIKO		54.00

RED

CAVINO, NEMEA, GRAND RESERVE	10.00	38.00
AXIA, ALPHA ESTATE XINOMAVRO-SYRAH	13.00	50.00
SKOURAS MEGAS OENOS, CABERNET & AGIORGITIKO		56.00
MEGA SPILEO DOMAIN, CABERNET SAUVIGNON		52.00
THYMIOPOULOS "URANOS", XINOMAVRO		64.00
ALPHA ESTATE, FLORINA UTOPIA TENNAT		68.00
ANATOLIKOS LIMNIO		74.00
GAI'A, ESTATE RED, NEMEA		90.00
ANATOLIKOS NATURAL RED, MAVRUDI & LIMNIO BLEND		95.00

WHITE WINE

SPARKLING & CHAMPANGE

ZONIN PROSECCO "SPLIT", ITALY	8.00	
GRANDIAL, BRUT, FRANCE	8.00	30.00
IRON HORSE, SPARKLING, CALIFORNIA		70.00
VEUVE CLICQUOT, CHAMPAGNE FRANCE		90.00

SELECTED WHITES

DR. LOOSEN, RIESLING, GERMANY	9.00	34.00
DR. KONSTANTIN, RIESLING, GERMANY		42.00
WOLFFER ESTATE, ROSE, MENDOZA, ARG	11.00	42.00
LICIA, ALBARIÑO, RÍAS BAIXAS, SPAIN	12.00	46.00
ELK COVE, PINOT GRIS, WILLAMETTE VALLEY	11.00	42.00
ATTEMPS, PINOT GRIGIO, ITALY		44.00
ARGIOLAS COSTAMOLINO, VERMENTINO, SARDINIA ITALY		45.00

SAUVIGNON BLANC

FRENZY, NEW ZEALAND	11.00	42.00
GROTH, NAPA VALLEY	13.00	52.00
HENRI BOURGEOIS, LES BARONNES, SANCERRE, FRANCE		60.00

CHARDONNAY

A BY ACACIA, CA "UNOAKED"	10.00	40.00
SONOMA CUTRER, RUSSIAN RIVER CA	13.00	50.00
HOOK & LADDER, RUSSIAN RIVER CA		46.00
JOSEPH DROUHIN, CHABLIS, BURGUNDY, FRANCE		56.00
ROMBAUER, CARNEROS CALIFORNIA		85.00
CHATEAU MONTELENA, NAPA VALLEY		90.00

PORT & DESSERT WINE

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

SANGRIA

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

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

RED WINE

PINOT NOIR

PORTLANDIA, WILLAMETTE VALLEY, OR	11.00	42.00
LYRIC BY ETUDE, SANTA BARBARA, CA	13.00	50.00
JOSEPHS DROUHIN LAFORET, BURGUNDY, FRANCE		50.00
CRISTOM, WILLAMETTE VALLEY, OR		68.00
FRANK FAMILY VINEYARDS, CALIFORNIA		85.00

MERLOT

RAMSAY, NORTH COAST	13.00	52.00
ROMBAUER, NAPA VALLEY		89.00

SELECTED REDS

GHOSTRUNNER, RED BLEND, CA	10.00	39.00
PICO MACCARIO, BARBERA D'ASTI, ITALY	12.00	48.00
CASTELLO DI BOSSI, CHIANTI CLASSICO, ITALY	13.00	50.00
CATENA VISTA FLORES, MALBEC, ARGENTINA	11.00	43.00
MARQUES DE CASERES, RIOJA, SPAIN	14.00	56.00
PENFOLDS, SHIRAZ, AUSTRALIA		57.00
ZENATO, VALPOLICELLA RIPASSA, ITALY		60.00
DAMILANO, BAROLO, ITALY		72.00
ROBERT BIALE, "BLACK CHICKEN" ZINFANDEL, NAPA		79.00
TENUTA SANT'ANTONIO, AMARONE DELLA VALPOLICELLA		87.00
DOMAIN DE LA SOLITUDE, CHATEAUNEUF DE PAPE, FR		90.00
SAN GIORGIO, BRUNELLO DI MONTALCINO UGOLFORTE, ITALY		110.00
SÉGLA, MARGAUX, FRANCE		130.00

CABERNET SAUVIGNON

SLINGSHOT, NORTH COAST	12.00	46.00
ROUTE STOCK, NAPA VALLEY	14.00	56.00
EMBLEM, NAPA VALLEY	16.00	64.00
ALEXANDER VALLEY VINEYARDS, SONOMA		48.00
CHAPPELLET, CABERNET BLEND, NAPA		58.00
BUENA VISTA, NAPA VALLEY		65.00
TURNBULL, OAKVILLE		78.00
CROSSBARN BY PAUL HOBBS, NAPA VALLEY		89.00
HONIG, NAPA VALLEY		95.00
IMMORTAL ESTATE SLOPE, SONOMA COUNTY		129.00
STAGS LEAP, THE LEAP, ESTATE GROWN		140.00

CRAFTS, IMPORTS & LOCAL BEERS

BOTTLES

MYTHOS, <i>GREECE</i>	5.95
PERONI, <i>ITALY</i>	5.95
COORS LIGHT	4.95
HEINEKEN, <i>HOLLAND</i>	5.95
CORONA, <i>MEXICO</i>	5.95
ST PAULI GIRL, <i>NON ALCOHOLIC</i>	5.95
CHIMAY, G.R. "BLUE LABEL" <i>BELGIUM</i>	9.50

DRAFT

BUD LIGHT	5.75
STELLA ARTOIS, <i>BELGIUM</i>	7.75
MICHELOB ULTRA-LIGHT	5.75
SAM ADAMS, SEASONAL ROTATING	7.50
CIGAR CITY, JAI ALAI IPA, <i>TAMPA</i>	7.95
TAMPA BAY REEF DONKEY PALE ALE <i>TAMPA</i>	7.50
BIG TOP, BELGIAN WIT, <i>SARASOTA</i>	7.50
MOTORWORKS, V-TWIN LAGER <i>BRADENTON</i>	7.95