



STARTERS

**SAGANAKI *Opa!*** - Grilled Kasseri cheese flamed with brandy at table side, served with grilled pita bread. **8.99**

**GRILLED OCTOPUS** - Tender, Char Grilled Octopus, Lemon & Grilled bread. **12.50**

**CALAMARI** - Lightly Floured & Fried, Marinara Sauce. **9.50**

**DOLMADES** - Grape Leaves Stuffed with seasoned Organic Ground Beef, White Wine Lemon Sauce. **8**

**TOMATO GARLIC SHRIMP** - Sautéed in white wine with Garlic, Tomatoes, Crème, Basil Feta, with Crostini. **9.50**

**LAMB MEATBALLS** - Lamb, Rosemary Mint, Garlic, Marinara & Sprinkled Feta. **7.99**

**OUZO MUSSELS** - Fired in Ouzo Liqueur, Cream, Basil, Tomatoes, Garlic, Lemon. **9.99**

**SPANAKOPITA** - 3 Spinach Pie Triangles Baked in a Crispy Phyllo Crust. **7.25**

**SPREADS & PITA** - Single **5** Trio **10**  
**HUMMUS - SPICY FETA - TZADZIKI**  
**EGGPLANT DIP**

MEZZE PLATTER

Chicken Skewers, Gyro Meat,  
Spanakopita, Greek Olives, Tomatoes  
Cucumbers, Beets, Tzadziki  
Grilled Pita Bread. **13.50**

PIZZA - STROMBOLI & FLATBREAD

**CHICKEN & FETA FLATBREAD**  
Chicken, Caramelized Onions, Garlic, Spinach, Roasted Peppers, Feta Cheese and Fig Balsamic Reduction. **10**

**STEAK FLATBREAD** - Grilled Filet Medal-lion, Caramelized onions, tomatoes, Feta Cheese, Arugula, Balsamic Reduction. **12**

**APOLLONIA PIZZA** - Roasted Garlic Spinach, Tomatoes & Feta Cheese (white) **14**

**PROSCIUTTO & FIG PIZZA**  
Prosciutto, Fig Jam, Goat Cheese, Caramelized Onions, Garlic, Arugula & Fig Balsamic Glaze. **15**

**LAMB GYRO PIZZA** - Gyro Meat, Onions, Tomatoes, Olives & Feta Cheese. **15**

**PHILLY STROMBOLI** - Philly Steak, Onions, Bell Peppers, Mushrooms & Cheese. **15**

**CHEESE PIZZA OR STROMBOLI**  
Cheese & Marinara **11**

**CREATE YOUR OWN PIZZA**  
**CHOOSE ANY 3 TOPPINGS. 15**

Sausage, Pepperoni, Chicken, Gyro Meat, Tomatoes, Mushrooms, Garlic, Feta, Onions  
Bell Peppers, Spinach, Goat cheese.

FRESH SALADS & SOUP

**AVGOLEMONO SOUP**  
The Famous Greek Soup at it's Best. Chicken, Lemon and rice. **Cup 2.99 Bowl 4.99**

**SOUP OF THE DAY** - Please Ask your Server for the Soup of the Day. **Cup 2.99 Bowl 4.99**

**MEDITERRANEAN CHICKEN SALAD**  
Grilled Chicken Breast, Green Leaf Lettuce, Red Onions, Greek Olives, Feta, Cherry tomatoes, tossed together in Lemon Vinaigrette Dressing. **11.99**

**ARUGULA SALAD** - Fresh Arugula, Spring mix, Cherry Tomatoes, Red Onions, Toasted Almonds, Shaved Parmesan, tossed in Balsamic Vinaigrette. **7.99**  
**Add Beets & Goat Cheese + 3**

**AHI TUNA & WATERMELON**  
Ahi Tuna Seared rare, with Sesame Seeds, Arugula salad, Feta Cubes, & fresh Watermelon, drizzled with balsamic reduction. **12.99**

**SHRIMP, ORZO & KALE SALAD**  
Wild Gulf Shrimp, Orzo, Fresh Kale Lettuce, Tomatoes, Cucumbers and Feta Cheese tossed with Lemon & Dill EVOO Dressing. **12.50**

**LAMB SKEWER SALAD** - Fresh mixed Greens, Tomatoes, Onions, Roasted Peppers, Cucumbers, Feta, Tzadziki & Lamb Skewers Grilled Pita **13.50**

**SIDE SALADS** - Greek | Mediterranean. **4.50**

**GREEK SALAD** - Fresh Lettuce Mix with Tomatoes, Kalamata Olives, Beets, Cucumbers Pepperoncini, Onion, Toasted Chickpeas Bell Peppers & Feta Cheese. **8.99**

ENHANCE ANY OF THE SALADS WITH:

GYRO MEAT	3.00	GRILLED SALMON	6.00
LAMB SKEWER	5.00	SEARED TUNA	5.00
CHICKEN SKEWERS	3.00	GRILLED SHRIMP	5.00

LUNCH FAVORITES

Add a Cup of Soup for \$.99 or a small Greek Salad \$1.99 - Bowl Soup \$1.99

**GYRO PLATTER** - Rotisserie Sliced Gyro Meat, Tzadziki, Grilled Pita, Roasted Vegetables & Rice. **11.50**

**EGGPLANT ROLLATINI** - *An old family recipe!*  
Thinly sliced Egg Plant filled with Spinach and Feta baked in a casserole with Marinara sauce over rice, sprinkled feta. **10.99**

**SPINACH ARTICHOKE CHICKEN**  
Grilled Chicken Breast, Provolone & Goat cheese, sautéed Artichokes, Cherry Tomatoes and Spinach, in white Wine butter sauce with Rice Pilaf. **12.50**

**STEAK FRITES** - Flat Iron Steak, rubbed with spices and Grilled Medium, served with French Fries Chipotle Aioli and Spring Mix vinaigrette. **12.99**

**MUSSAKA** - Casserole with Summer Squash, Potatoes, Ground Beef and Béchamel Sauce, With Roasted Vegetables. **12.50**

**FILET KEBAB 12.99 LAMB KEBAB 13.99**  
**CHICKEN KEBAB 11.99** - Tender pieces of Meat Marinated and Grilled on Skewers, with Rice Pilaf Roasted Vegetables & Tzadziki Sauce.

MIXED GRILL (CHOOSE THREE) 12.99

Gyro | Chicken Skewers | Shrimp | Seared Tuna  
Salmon \$1 | Steak \$2 | Served with Rice and Vegetables.

**CHICKEN FLORENTINE** - Pan Seared Chicken Breast with sautéed spinach, , Kalamata Olives Tomatoes& Feta, in White Wine Lemon sauce served with Rice Pilaf. **12.75**

**PENNE MEDITERRANO** - Penne Pasta, Chicken Breast, onions, mushrooms, Bell Peppers, Spinach Olives & Feta Cheese, tossed together in creamy Marinara sauce. **11.50**

**CHICKEN PESTO FETTUCINI** - Fettuccini Pasta with Blackened Chicken Breast, Fresh Basil pesto, parmesan cheese in roasted garlic cream sauce. **11.50**  
**With Shrimp 12.99**

**SHRIMP SCAMPI** - Sautéed Gulf Shrimp, Onions, Tomatoes , Yellow & Red Bell Peppers Garlic & Feta White Wine Sauce over Angel Hair Pasta. **12.75**

**GRILLED ATLANTIC SALMON**  
Grilled medium, Over Rice Pilaf with Sautéed Spinach, Diced Olive-Caper-Lemon tapenade And Feta Cubes. **13.75**

**GRILLED SHRIMP & ORZO** - Wild Caught Gulf Shrimp Grilled over Orzo Risotto with Spinach Feta and Summer squash.**12.99**

SPECIALTY SANDWICHES

Add a Cup of Soup for \$.99 or a small Greek Salad \$1.99 - Bowl Soup \$1.99

**CHICKEN CIABATTA**  
Chicken Breast, Roasted Red Pepper, Caramelized Onions, Basil Goat Cheese, Balsamic & Tomato on Ciabatta Bun with Fries. **9.99**

**GRILLED SALMON**  
**CIABATTA** - Grilled Atlantic Salmon filet, lettuce, Tomato with Lemon-Caper Aioli sauce on a grilled bun, with Fries. **12.99**

**VEGGIE & GOAT CHEESE SANDWICH**  
Grilled vegetables with Caramel-ized Onions, Goat Cheese Micro Greens, with French Fries. **9.25**

**APOLLONIA FAMOUS GYRO**  
*This is what made us famous!*  
Thin Slices of Gyro (Lamb) or Chicken Onions, Tomatoes, Lettuce and Tzadziki sauce, on grilled Pita Bread . Served with French Fries. **8.99**

**CHICKEN PESTO PANINI**  
Grilled Chicken, Prosciutto, Provolone Basil pesto Aioli, Arugula, Tomatoes & in Ciabatta Bread with Fries **9.99**

**GREEK SALAD PITA WRAP**  
Grilled chicken breast, our Greek salad, Chopped & Mixed together with House Greek dressing wrapped in Wheat Pita. **8.99**

**GRECIAN BURGER**  
Lamb Burger, with Lettuce, Tomatoes, Grilled Onions & Tzadziki on grilled brioche bun and French fries. **11.99**

**CHEESE BURGER**  
Certified Angus Beef, Grilled with American cheese Lettuce and Tomatoes. Served with French Fries **10.99**

**GRILLED STEAK SANDWICH** - Flat Iron steak, seasoned and Grilled Medium, with American Cheese Lettuce tomatoes, Chipotle Aioli and Fries. **11.99**



# WINE

## MARTINIS

### APOLLONIA MARTINI

House Infused Pineapple Bacardi  
Silver Rum, Bols Yogurt Liqueur,  
Pineapple Juice **8.50**

### WHITE COSMOPOLITAN

Stoli Vodka, White Cranberry Juice  
Orange Liqueur, Fresh Lime Juice. **7.95**

### ESPRESSO MARTINI

Vodka, Fresh Brewed Espresso and  
Crème de Cacao. **7.95**

### FIG NEWTON

House Infused Fig Whiskey, Honey  
Apple Juice, Cinnamon **7.50**

### POMEGRANATE MARTINI

Three Olives Pomegranate Vodka,  
St Germaine Elderflower Liqueur  
Pomegranate Juice, Lemon Juice. **8.50**

### STRAWBERRY FIELDS

Three Olives Strawberry Vodka,  
Fresh Strawberries Lime, Mint. **7.95**

### MEDUSA

Wodka Vodka, Fresh Cucumber Water,  
Fresh Sweetened Lemon Juice. **7.95**

## CHAMPAGNE COCKTAILS

**APHRODITE** - St. Germaine (Elder  
Flower Liqueur), Fresh Grapefruit Juice,  
Grandial champagne. **6.95**

**BERRY FRESH** - Fresh Seasonal  
Berries, fresh Sweetened Lime Juice,  
Champagne. **6.95**

**GINGER'S PEACH** - 360 Georgia  
Peach Vodka, infused with fresh gin-  
ger, topped with Champagne. **6.95**

**SICILIAN BLOOD ORANGE**  
Solerno Blood Orange Liqueur, Fresh  
Sweetened Lemon Juice, Vanilla,  
Topped with Champagne. **6.95**

Sangria		
Made in house with Fresh Fruit and Premium spirits. Glass or Pitcher (750 ml)		
Red Sangria	7.00	26.00
White Sangria	7.00	26.00
Blackberry Sangria	7.50	28.00

### PINOT GRIGIO

	Glass	Bottle
Santa Marina, Italy	6.50	25.00
La Crema, California	10.00	38.00
Four Graces, Oregon		35.00
Attems, Italy		40.00

### SAUVIGNON BLANC

Tariquet, France	7.50	28.00
Murphy Goode, California	8.50	32.00
Mount Nelson, New Zeland	9.00	34.00
Honig, Napa		38.00

### RIESLING

Relax, Germany	6.50	24.00
Marcus Molitor, Germany		36.00

### CHARDONNAY

Hess, California	7.50	27.00
Kendall Jackson, California	9.50	34.00
Chamisol "Unoaked", California	10.00	38.00
Sonoma Cutrer, Russian River		45.00
Chateau Montelena, Napa Valley		62.00

### SELECTED WHITES

Petit Cassagne Rose, France	7.00	26.00
Pine Ridge,	8.00	30.00
Chenin Blanc/ Viognier CA		

### SPARKLING

Zonin, Proseco – Splits, Italy	7.50	
Grandial Brut, France	6.00	26.00
Iron Horse, California		52.00
Delamotte Brut, France		60.00

### PORT & DESSERT WINE

Dows, Ruby	6.00	
Warres, 10 Year		
Tawny Otima - 500ml	8.00	36.00
Mavrodaphne of Patra, Greece	6.00	30.00

### PINOT NOIR

Underwood, Oregon	8.00	30.00
Carmel Road, Monterey	10.00	38.00
Willamete Valley	12.00	45.00
Founder's Reserve Oregon		
Ambroise Bourgogne Rouge, France		50.00
Patz & Hall, Sonoma Coast		58.00
Willakenzie Pierre Leon, Oregon		70.00

### MERLOT

Pedroncelli, Sonoma	8.00	30.00
Murphy Goode, California	9.00	34.00
Freemark Abbey, Napa		48.00

### CABERNET SAUVIGNON

Avalon, Sonoma	7.50	28.00
Kaiken, Argentina	8.50	32.00
Silver Palm, Napa	10.00	38.00
Sean Minor, Napa	12.00	45.00
Buehler, Napa		42.00
Burgess, Napa		65.00

### SELECTED REDS

Bodega Norton,	7.00	26.00
Malbec, Argentina		
Perrin Rouge,	7.50	28.00
Cote du Rhone, France		
Montes Twins	8.00	30.00
Red Blend, Chile		
Peter Lehman,	9.00	34.00
Shiraz Australia		
Ernesto C.Tahuan,	10.00	38.00
Malbec, Argentina		
Seghesio Zinfandel		45.00
Alexander Valley		
Hess Collection		56.00
19 Block "Blend" Napa		
Andre Brunel,		70.00
Chateaufeuf de Pape, France		

### WINES FROM GREECE & ITALY

#### WHITE

Cambas, Retsina, Greece	7.00	26.00
Skouras, "ZOE" Greece	7.50	28.00
Protopapas, Chardonnay, Greece		34.00

#### RED

Nemea, Cavino, Greece	7.50	30.00
Saint George, Nemea, Greece	9.50	36.00
Axia, Xynomavro - Syrah (90 Points)		36.00
Skouras, Megas Oenos		45.00
Corvo, Nero d'Avola, Sicily	8.00	30.00
Frescobaldi Chianti, Italy	9.00	34.00
Tommasi Valpolicella, Italy		38.00

## SIDE ITEMS

FRENCH FRIES 2 RICE PILAF 3

PITA BREAD 1 GREEK OLIVES 2

ROASTED VEGETABLES 4

FETA + VEGETABLE ORZO 6

LEEK & MUSHROOM ORZO 6

SAUTEED SPINACH 3

WITH GARLIC, TOMATOES, FETA & OLIVES 4

## SPIRIT-FREE

FLORIDA CITRUS CRUSH  
Lemon-Lime Soda, Grapefruit  
and Orange Juice. **3.75**

BLACKBERRY GINGER  
ICED TEA - Fresh Iced Tea,  
Blackberry, Ginger Ale  
Sprinkled Cinnamon. **3.75**

VOSS STILL or SPARKLING  
SM 2.75 LG 5.50

### BOTTLES

- Mythos, *Greece* 5
- Peroni, *Italy* 5
- Budweiser 4
- Miller Lite 4
- Michelob Light 4
- Coors Light 4
- Heineken, *Amsterdam* 4.5
- Corona, *Mexico* 4.5
- St Pauli Girl, Non Alcoholic 4
- Spaten Oktoberfest, 5

### DRAFT

- Bud Light 4
- Michelob Ultra-Light 4
- Michelob Amber Bock 5
- Stella Artois 5.25
- Bass Ale 5.75
- Sam Adams Seasonal 5.75
- Honker's Ale Goose Island 6
- Angry Orchard Cider 6
- Cigar City Jai Alai IPA Tampa 6
- J Dubs IPA Sarasota 6