



Latitudes Apollo

RESTAURANT &
LOUNGE

APPETIZERS

FRESH OYSTERS ON THE HALF SHELL (Market Price)

(raw, steamed, or fried)

Served with cocktail sauce, lemons and horseradish sauce

WONTON WRAPPED SHRIMP \$11.99

With a spring roll filling and served with a sweet chili asian sauce

COCONUT SHRIMP \$11.99

Served with house made sweet chili sauce

PEPPERCORN SEARED TUNA \$9.99

Served with soy, wasabi, and ginger

FLORIDA STYLE CRAB CAKE \$9.99

Pan seared with Florida seasonings, served with cocktail and orange garlic aioli

CHICKEN WINGS DEEP FRIED

6 \$5.99 10 \$9.50 20 \$18.50

Tossed in choice of sauce: Buffalo, BBQ, Sweet and Spicy Asian, Garlic and Parmesan

MEATBALLS \$9.99

Homemade beef and pork meatballs in marinara over linguine, topped with parmesan cheese

CHEESE AND CHARCUTERIE BOARD \$18.99

Assortment of cheese and cured meats with accouterments, recommended for 3-4 people to share

STEAK AND BLUE CHEESE FLAT BREAD \$9.99

Basil pesto sauce, grilled steak, roasted red pepper, blue cheese, and a balsamic drizzle

BUFFALO CHICKEN FLAT BREAD \$8.99

Cream cheese, buffalo sauce, chicken and blue cheese

MARGHERITA FLAT BREAD \$8.99

Mozzarella, sliced roma tomatoes, roasted garlic, and fresh basil

VEGGIE FLAT BREAD \$7.99

Marinara, mushrooms, red onion and roasted red peppers with mozzarella

SPINACH AND GOAT CHEESE STUFFED PORTABELLA \$8.99

Crusted with quinoa and smoked tomato and sriracha sauce

PARMESAN DILL FRIED PICKLE SPEARS \$6.99

With Ranch Dipping Sauce

EDAMAME WITH SEA SALT \$4.99

FRIED BITES

STEAK \$9.99

With Orange Garlic Dipping Sauce

GATOR \$10.99

With Key Lime Mustard Dill Sauce

GROUPEL \$9.99

Try them Blackened With Tartar Sauce

CHICKEN \$8.99

With Honey Mustard

EARLY BIRD DINNER MENU

Available Monday – Saturday, 2:30 – 5:30 p.m. All Entrées are served with your choice of a soup or side salad.

MEATBALLS OVER LINGUINE \$9.99

Three homemade meatballs cooked in homemade marinara sauce and served over linguine with parmesan cheese

GROUPEL PICATTA \$9.99

Lightly breaded and served over white rice with seasonal vegetables and topped with a lemon butter sauce and capers

PULLED PORK SANDWICH \$9.99

Our special pork roast, slow smoked until it's fork-tender, shredded and piled high on a bun, served with coleslaw and french fries... a yardstick for GREAT BBQ!

CHICKEN FLORENTINE \$9.99

Lightly breaded chicken breast served on a bed of orzo and topped with spinach and hollandaise sauce

SHRIMP SCAMPI \$9.99

Large shrimp tossed with linguine, garlic, cherry tomatoes, and white wine lemon butter sauce

CRANBERRY CHICKEN SALAD WRAP \$9.99

Diced grilled chicken salad, cranberries, toasted almonds, spring mix greens, in a garlic herb wrap served with coleslaw and french fries

SOUPS

TOMATO BASIL SOUP Cup \$3.99 Bowl \$5.99

CHEF'S SOUP OF THE DAY Cup \$3.99 Bowl \$5.99

SALADS

Add chicken (5 oz.) \$3.00 Add shrimp or skirt steak (5 oz.) \$5.00

CLASSIC CAESAR Side \$3.99 Full \$6.99

Fresh romaine lettuce, caesar dressing, parmesan Cheese

LATITUDES SALAD Half \$4.99 Full \$9.99

Mixed greens, bacon, blue cheese, red onion, grilled chicken, tomatoes, and cucumber, with balsamic vinaigrette

CHOPPED SALAD Half \$4.99 Full \$9.99

Romaine lettuce, strawberries, walnuts, bacon, red onion, blue cheese dressing and balsamic drizzle

TOMATO SALAD \$6.99

Tomato sliced and stuffed with blue cheese, pickled onion and drizzled with glaze

GOAT CHEESE AND WILD BERRY Half \$4.99 Full \$9.99

Spring mix lettuce, goat cheese, mixed berries, pickled red onion, fried capers, and smoked almonds, with side of balsamic vinaigrette

AHI TUNA ASIAN SALAD \$13.99

Carrots, edamame, toasted almonds, mushrooms, ahi tuna, golden raisins, and wasabi strips, all combined together with a toasted sesame dressing.

TRADITIONAL WEDGE SALAD Half \$3.99 Full \$7.99

Blue cheese dressing, bacon, diced tomatoes, on ice cold iceberg lettuce.

 = Gluten Free



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ENTRÉES

- CHARGRILLED FILET OF BEEF** 8 oz. **\$28.99** 4 oz. **\$15.99**
Served with rosemary and parmesan potatoes with fresh seasonal vegetables
- HERB INFUSED MARINATED SKIRT STEAK**
10 oz. **\$22.99** 5 oz. **\$12.99**
Grilled and sliced on yellow rice with grilled broccoli and lime chimichurri sauce
- CHICKEN FLORENTINE** 6 oz. **\$16.99** 3 oz. **\$8.99**
Lightly breaded chicken breast served on a bed of orzo and topped with spinach and hollandaise sauce
- PAN SEARED SCOTTISH SALMON**
6 oz. **\$20.99** 3 oz. **\$11.99**
Served with steamed broccoli and quinoa with a side of hollandaise sauce

GROUPER PICCATA \$17.99

Dusted grouper in a lemon butter sauce topped with fried capers. Served with white rice and seasonal vegetables

SHRIMP SCAMPI Full \$17.99 Half \$8.99

Sautéed shrimp in a white wine garlic butter sauce with cherry tomatoes and linguine

VEGGIE PASTA LINGUINE \$12.99

Cream or marinara sauce with sautéed mushrooms, onion, zucchini, tomato and spinach

CHICKEN AND CHORIZO PASTA \$15.99

Sautéed in herb-infused garlic oil with chorizo, chicken, kale, mushrooms and onions

BURGERS AND WRAPS

Choice of Two: French Fries, Coleslaw, Rice, Seasonal Vegetables. Side Salad or Onion Rings for extra \$0.99

BEER CHEESE BURGER \$9.99

Served on a toasted pretzel roll with onion rings, lettuce and tomato

THE 28TH DEGREE BURGER \$10.99

Chargrilled burger topped with pickled red onions, smoked tomato, orange garlic aioli, micro greens, and fried capers

PULLED PORK SANDWICH \$9.99

Our special pork roast, slow smoked until it's fork-tender, shredded and piled high on a bun, served with coleslaw and french fries... a yardstick for GREAT BBQ!

CRANBERRY CHICKEN SALAD WRAP \$8.99

Diced grilled chicken salad, cranberries, toasted almonds, spring mix greens in a garlic herb wrap

CHICKEN BACON RANCH WRAP \$9.99

Grilled or fried chicken, cheddar cheese, homemade ranch dressing, bacon, tomato, spring mix greens wrapped in a garlic herb wrap

BUILD YOUR OWN DINNER BOAT

PROTEIN

- Seasoned Ground Beef 8 oz. **\$8.00**
- Shrimp (Blackened, Grilled, or Fried) 8 pieces **\$10.00**
- Salmon (Blackened or Grilled) 6 oz. **\$14.00**
- Grouper (Blackened or Grilled) 6 oz. **\$14.00**
- Chicken (Blackened, Grilled, or Fried) 6 oz. **\$8.00**
- Ahi Tuna 3 oz. **\$8.00** 6 oz. **\$16.00**
- Filet 4 oz. **\$12.00** 8 oz. **\$24.00**
- Grilled Skirt Steak 5 oz. **\$9.00** 10 oz. **\$18.00**

CHOOSE YOUR SIDE

- \$2.50 Each**
- Quinoa
- Couscous
- White rice
- Yellow rice
- Rice Noodles
- Smashed Potato
- Creamy Polenta
- Orzo
- Grilled Broccoli
- Zucchini
- Stewed Tomatoes
- Sautéed Mushrooms
- Sautéed Spinach
- Seasonal Vegetables
- Grilled Portabella
- Sautéed Baby Kale

SAUCES

- \$0.50 Each**
- Orange Garlic Aioli
- Smoked Tomato & Sriracha
- Asian Sweet Chili
- Balsamic Drizzle
- Soy Wasabi Ginger
- Key Lime Mustard Dill
- Hollandaise Sauce
- Lime Chimichurri Sauce

DESSERT

SALTED CARAMEL CHEESECAKE \$5.99

With whipped cream and chocolate drizzle

ULTIMATE GLACIER SUNDAE \$13.99

With sliced strawberries marinated in Grand Marnier over vanilla bean ice cream and topped homemade whipped cream

MOLTEN TURTLE LAVA CAKE \$5.99

With Ice Cream and Walnuts

SEASONAL SHOTS Each \$1.50 Flight of 5 \$6.99

A seasonal selection of sweets in a small glass

COFFEE REGULAR OR DECAFE \$2.00

* Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Extra Sauces \$0.50 Each

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