

APOLLO GRILL

2024 HISTORIC BETHLEHEM SUMMER RESTAURANT WEEK

LUNCH MENU

First Course (choice of one)

Apollo Caesar salad

Mesclun Greens with garden vegetables~ balsamic vinaigrette

Soup Du Jour

Baked French Onion~ swiss cheese (add \$2)

Crab & Asparagus Bisque (add \$2)

ENTREES (CHOICE OF ONE)

House fish and chips ~ lightly battered cod, tartar sauce

Chilled udon Salad ~ herbed salmon, tahini vinaigrette, chick peas, carrots, peppers, spinach

Tomato & artichoke angel hair ~ marinated tomato & artichokes, pine nuts, spinach, garlic butter, parmesan

Korean short rib Tacos ~ gochugaru braised, scallion aioli, sesame crumble, pickled red onion

Roasted zucchini flatbread ~ roasted corn spread, red onion, arugula, mozzarella, grated parmesan

Thai peanut chicken wrap~ cilantro-cabbage slaw, peppers, mixed greens, Thai peanut sauce, chips, pickle

Dessert (choice of one)

Mango lassi Rice Pudding ~ mango yogurt puree, whipped cream, cinnamon sugar

Lime & coconut Tart ~ ritz, graham & coconut crust, toasted coconut crumble, whipped cream

S'mores cake ~ chocolate cake, marshmallow & graham cracker frosting, whipped cream

\$23.24



APOLLO GRILL

2024 HISTORIC BETHLEHEM SUMMER RESTAURANT WEEK

DINNER MENU

First Course (choice of one)

Full Apollo Caesar salad

Full Mesclun Greens with garden vegetables~ balsamic vinaigrette

Soup Du Jour

Baked French Onion~ swiss cheese

Crab & Asparagus Bisque

Chimichurri mussels ~ grape tomato, white wine, topped with radish, garlic toast

Bacon & roasted corn arancini~ creamy whole grain mustard sauce

Roasted red pepper hummus~ feta, olive oil, grilled pita

ENTREES (choice of one)

Pan Seared Salmon~ creamy whole grain mustard sauce, sweet corn relish, green beans, garlic mashed potatoes

Braised Short Ribs~ peach BBQ, garlic mashed potatoes, green beans

Braised pork Chili~ jalapeño corn bread croutons, topped with cilantro crema, jack cheese

Tomato & artichoke angel hair ~ marinated tomato & artichokes, pine nuts, spinach, garlic butter, parmesan

Pineapple teriyaki chicken~ cilantro jasmine rice, green beans

Dessert (choice of one)

Mango lassi Rice Pudding ~ mango yogurt puree, whipped cream, cinnamon sugar

Lime & coconut Tart ~ ritz, graham & coconut crust, toasted coconut crumble, whipped cream

S'mores cake ~ chocolate cake, marshmallow & graham cracker frosting, whipped cream

\$36.24

