

Apollo Grill

2024 HISTORIC BETHLEHEM WINTER 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 ~ tartar sauce

Pulled pork Sandwich ~ Maple bourbon BBQ, side of coleslaw, pickle

Spinach Salad ~ oranges, feta, walnuts, roasted beet vinaigrette, pan seared salmon

Farfalle ~ roasted butternut squash, bacon, spinach, white wine cream sauce, topped with chopped pecans

Chipotle Chicken Tacos ~ Braised chicken, cilantro lime slaw, avocado Crema

Roasted mushroom flatbread ~ Boursin cheese spread, local mushrooms, parmesan and mozzarella

Dessert (choice of one)

Cranberry Rice Pudding ~ traditional rice pudding, topped with cranberry-thyme compote and whipped cream

Lemon Blackberry Tart ~ whipped cream and blackberry sauce

Triple Chocolate cake ~ chocolate icing and chocolate ganache

\$21.24



Apollo Grill

2024 HISTORIC BETHLEHEM WINTER 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

Fried Brussel Sprouts ~ soy garlic glaze, sushi mayo, sesame

BLT Ranch Deviled Eggs- Topped with Crispy bacon, lettuce, tomato, and dill

Curry Mussels ~ Tumeric- coconut broth, roasted chickpeas, pickled jalapeño, cilantro

ENTREES (choice of one)

Pan Seared Salmon~ cilantro Jasmine rice, fennel, and mandarin orange slaw

Grilled Pork Mignon~ garlic mashed potatoes, creamy honey mustard, green beans

Chicken Marsala- garlic mash, green beans, mushroom marsala sauce

Braised Short Ribs~ herbed polenta, honey roasted carrots, gravy

Farfalle~ roasted butternut squash, bacon, spinach, white wine cream sauce, topped with chopped pecans

Roasted Root Veggie Chili~ served over top herbed polenta, topped with avocado crema

Dessert (choice of one)

Cranberry Rice Pudding~ Traditional rice pudding, topped with cranberry thyme compote and whipped cream

Lemon Blackberry Tart~ whipped cream and blackberry sauce

Triple Chocolate Cake~ chocolate icing and ganache

\$35.24

