

Wine List

Champagne

Piper Heidsieck (France) Extra Dry - \$89
Piper Sonoma (Sonoma County, CA) Brut - \$47
Korbel (California) Brut (Medium Dry) - \$31

Chardonnay & Sauvignon Blanc & Rose

Kendall Jackson-Chardonnay (Santa Rosa) Vintner's Reserve - \$39
J. Lohr-Chardonnay (Monterey) - Tropical fruit and vanilla undertones - \$29
Kenwood-Sauvignon Blanc (California) - Barrel-aged in French oak - \$29
Fetzer-Rose (Echo Ridge) echoes of wild strawberries - \$25

Cabernet Sauvignon & Pinot Noir

Sebastiani-Cabernet (Sonoma) Rich blackberry and chocolate Aroma - \$49
Castle Rock-Cabernet (Columbia Valley) - Lively berry, black olives & choc. - \$47
Hob Nob -Pinot Noir (France) Deep red berries with vanilla & subtle spices - \$45
Five River-Pinot Noir (Santa Barbara) oak barrel, hint of red cherry - \$41
Kenwood Russian River-Pinot Noir (California) French oak barrels - \$39

Malbec, Shiraz & Merlot

Fincas Las Moras Bourbon Barrel -Malbec (Argentina) - Plum & berries - \$49
Bodega Norton-Malbec (Argentina) Deep color, rich aroma and flavors - \$47
Jacobs Creek Reserve-Shiraz (Australia) Very Smooth and flavorful - \$33
Sebastiani-Merlot (Sonoma) Rich with blueberry & black cherry flavors - \$39
Kenwood-Merlot (California) Berry flavors perfect with prime rib - \$37
Blackstone-Merlot (Napa) Superior blend from southern Napa Valley - \$33

Pinot Grigio, Riesling, & Others (Light and Crisp!)

Cupcake Moscato D'Asti (Italy) - Sweet with just the right sparkle - \$33
Caposaldo-Pinot Grigio (Italy) - A wonderful beginning & end - \$31
Michelsberg-Piesporter - A fine light wine from the Saar (Germany) - \$27
Carl Reh-Riesling - Relax with this fruity and crisp German style wine - \$25
Walnut Crest-Pinot Grigio - Refreshing wine from Italy - \$23



Wines by the Glass

From Canyon Road- Pinot Noir, Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay, or White Zinfandel, - \$7.50 a glass

From Cupcake—Moscato D'Asti

for a crisp start to the evening—\$7.50 a glass

Australian Wines from Banrock Station

Merlot, Cabernet, Shiraz, & Chardonnay
\$21.00 a bottle
subject to availability. No substitutions.



Sangria Noir

Only \$7.50 a glass
or \$25 a pitcher



March 2020



Top of the Menu to Ya'



Low Cal Ripper
Tito's Craft Vodka.
Seltzer Water and
Cranberry Juice
\$7.50

-Appetizer-

Hand Crafted Cheese Selection
with Crisp Crackers and Seasonal Fruit

Assassin's Deed
Classic Amaretto Sour
with a Florida Twist
\$7.50

-Soup du Jour- Creamy Potato Leek

-From the Oven- Fresh Baked Rolls and Bread

Easy Breezy Lemonade
(or Arnie Palmer)
Non. Alc.—\$1.50

-Salad-

Seminole Salad with Creamy French Dressing
or

Fresh Florida Fruit Cup with Toasted Coconut and Raspberry Drizzle



- Entree Selections-

Super Sleuth Salmon

Atlantic Salmon Fillet Poached to Perfection
Topped with an Orange Blossom Sauce
Served with Wild Rice and Haricot Vert

Pairs well with
Kenwood
Sauvignon
Blanc



Killer Chicken

Breast of Chicken, Stuffed with Havarti Cheese
Wrapped in Delicious Bacon
Topped with Creamy Apple Calvados Sauce
Served with Wild Rice and Fresh Haricot Vert

Pairs well with
Kendall Jackson
Chardonnay



Who Dunnit? Prime Rib

Slow Roasted Prime Rib of Beef
Topped with Rosemary Au Jus
Served with Fresh Whipped Potatoes and Haricot Vert

Pairs well with
Bodega Norton
Malbec



Soda and Bottled Water \$1.50 each

-Dessert-

Homemade Carrot Cake with Bailey's Cream Cheese Frosting

A few items to remember

We have a 3 drink limit for alcoholic beverages per person.
Your bar service is separate and not included in the dinner service.
Suggested Gratuity on your meal is \$8 per person.



Drink Specials



Gumshoe Cocktail

Smooth Irish Jameson, muddled lime
& Crisp Ginger Ale - **\$7.50**



Irish Sparkler

Champagne with a Splash of
Pomegranate -**\$7.50**



Lil' Red Caboose

A Wildberry Piña Colada -**\$7.50**
- Non-Alcoholic -\$5.50



Shamrock Shuffle

Irish Cream, Butterscotch
& Vodka on the rocks -**\$7.50**



Seminole Smile

White Cranberry, Vodka & Citrus
with a Sugar Rimmed Glass -
\$7.50



**Beer Special! Guinness Extra
Draught. The St. James Gate
classic—Only \$4.50**

Tasty Craft Brews - \$5.50

**Goose Island IPA (Goose Island
Beer Company, Chicago)**



**Beach Blonde Ale (3 Daughters
Brewing, St. Petersburg)**



**Bimini Twist IPA (3 Daughters
Brewing, St. Petersburg)**



All American Beers - \$4.75

**Yuengling Lager - Coors Light
- Bud Light - Michelob Ultra**

