

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

Cabernet Sauvignon & Pinot Noir

Sebastiani-Cabernet (Sonoma) Rich blackberry and chocolate Aroma - \$49
Castle Rock-Cabernet (Columbia Valley) - Lively berry, black olives & choc. - \$47
Five River-Pinot Noir (Santa Barbara) oak barrel, hint of red cherry - \$41

Malbec, Shiraz & Merlot

Fincas Las Moras Bourbon Barrel-Malbec (Argentina) - Plum & berries - \$49
Bodega Norton-Malbec (Argentina) Deep color, rich aroma and flavors - \$47
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

Wines by the Glass

From Canyon Road - Pinot Noir, Merlot, Pinot Grigio,
Cabernet Sauvignon, Chardonnay, or White Zinfandel,
AND From Cupcake—Moscato D'Asti - \$8

Ask your server about tonight's
Wine by the Glass and
Wine by the Bottle Specials.



Sangria
Noir

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

30th Season of Murder

MENU

-Appetizer-

Tillamook Cheese Selection
with Crackers and Grapes

-Soup du Jour-
Creamy Potato Leek

-From the Oven-
Fresh Baked Rolls

-Salad-

Seminole Caesar Salad with Hearts of Palm

- Entree Selections-

Super Sleuth Salmon

Atlantic Salmon Fillet Poached to Perfection
Topped with a Champagne Sauce
Served with Rice Pilaf and Haricot Vert

Perfect Crime Pasta Primavera
Hot Fettuccini with Fresh Vegetables
and a Light Parmesan Cream Sauce

Who Dunnit? Prime Rib

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

Soda and Bottled Water \$1.50 each

-Dessert-

Strawberry Dream Pie

Your bar service is separate and not included in the dinner service.
Suggested Gratuity on your meal is \$10 per person.
We have a 3 drink limit per person for alcoholic beverages.

Assassin's Deed
Classic Amaretto Sour
with a Florida Twist
\$8

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

Killer Koffee
Add Jameson, Kahlua,
or Bailey's for a treat
before, during, or after
dinner \$8



Pairs well with
Caposaldo
Pinot Grigio



Pairs well with
Kendall Jackson
Chardonnay



Pairs well with
Bodega Norton
Malbec

Drink Specials

Gumshoe Cocktail
Smooth Irish Jameson, muddled lime
& Crisp Ginger Ale - \$8

Sweetheart Sparkler
Champagne with a Splash of
Pomegranate - \$8

Seminole Smile
White Cranberry, Vodka &
Citrus with a Sugar Rimmed
Glass - \$8

Lil' Red Caboose
A Wildberry Piña Colada - \$8
- Non-Alcoholic - \$5.50

Choo-Choo Shuffle
Irish Cream, Butterscotch
& Vodka on the rocks - \$8

Mi amor Margarita
A Jose Cuervo Tequila Classic
with salt rim and lime - \$8

Guinness Draught Bottle - \$5

Tasty Florida Craft Brews - \$5.50

Big Top Circus IPA
(Big Top Brewing, Sarasota)

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

Islamorada Citrus Island Ale
(Islamorada Beer Co, Islamorada)

All American Beers - \$4.75

Yuengling Lager - Coors Light
- Bud Light - Michelob Ultra