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

Three Thieves - Chardonnay (California) - Perfectly balanced - \$39 Crossings-Sauvignon Blanc (New Zealand) - Estate bottled - \$33 J. Lohr-Chardonnay (Monterey) - Tropical fruit and vanilla undertones - \$29 Kenwood-Sauvignon Blanc (California) - Barrel-aged in French oak - \$29

Cabernet Sauvignon & Pinot Noir

1000 Stories-Cabernet (California) Bourbon barrel aged - \$53 Red Diamond-Pinot Noir (Santa Barbara) Oak barrel, hint of red cherry - \$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

Malbec, Shiraz & Merlot

Bodega Norton-Malbec (Argentina) Deep color, rich aroma and flavors - \$55 Fincas Las Moras Bourbon Barrel - Malbec (Argentina) - Plum & berries - \$49 Kenwood-Merlot (California) Berry flavors perfect with prime rib - \$37 Jacobs Creek Reserve-Shiraz (Australia) Very Smooth and flavorful - \$35 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 (Germany) A fine light wine from the Saar - \$27



RELAX- Riesling (Germany) Relax with this fruity and crisp wine - \$25

Wines by the Glass

From Canyon Road - Pinot Noir, Merlot, Pinot Grigio, Cabernet Sauvignon, Chardonnay, White Zinfandel, or Moscato, or \$8

Super Sleuth Favorite



Sangria Noir \$8.00 a glass or \$25 a pitcher

(deep red sangria w/ fruit)

July 2021
Happy Birthday America



Add Jameson, Kahlua,

or Bailey's for a treat

before, during, or after

dinner \$8

-Appetizer-

Fine Cheese Selection with Crackers and Grapes

-Soup du Jour-**Creamy Tomato Bisque**

-From the Oven-Fresh Baked Pretzel Rolls

-Salad-

Seminole Caesar Salad with Hearts of Palm

- Entree Selections-



Fresh Atlantic Salmon with an Orange Blossom Sauce Served with Rice Pilaf and Haricot Vert



Lemonade with Tito's **Breaded Breast of Chicken** with a Light Francese Cream Squce Served with Rice Pilaf and Haricot Vert

Slow Roasted Prime Rib

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



-Dessert-**Strawberry Dream Cake**

A few items to remember

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.



Looks to Kill

Non. Alc.—\$1.50





Lil' Red Caboose

Gumshoe Cocktail

& Crisp Ginger Ale - \$8.5

A Wildberry Piña Colada -\$9.50 Non-Alcoholic -\$6.00

Smooth Irish Jameson, muddled lime



American Sparkler

Champagne with a Splash of Pomearanate -\$8



Super Spy Smile

White Cranberry, Vodka & Citrus with a Sugar Rimmed Glass -\$8.5



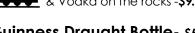
Classic Margarita

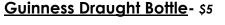
Simple favorite with Jose Cuervo and Triple Sec,- \$8



Choo-Choo Shuffle

Bailey's, Butterscotch & Vodka on the rocks -\$9.5





Tasty Florida Craft Brews - \$5.50

Big Top Circus IPA (Big Top Brewing, Sarasota)



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





All American Beers - \$4.75

Yuengling Lager - Coors Light - Bud Light - Michelob Ultra

