

Wine List

Champagne & Moscato

Domaine Carneros by Taittinger (Brut) - \$75
ROCAR Extra Dry (California) - \$45
Stella Rosa Moscato D 'Asti (Italy) - \$33

Chardonnay & Sauvignon Blanc

Three Thieves -Chardonnay (California) - Perfectly balanced - \$39
J. Lohr-Chardonnay (Monterey) - Tropical fruit and vanilla undertones - \$35
Seaglass-Sauvignon Blanc (Santa Barbara) - Central Coast clean taste - \$33
Woodbridge-Sauvignon Blanc (California) - Barrel-aged in French oak - \$29

Cabernet Sauvignon, Pinot Noir & Shiraz

1000 Stories-Cabernet (California) Bourbon barrel aged - \$53
Hob Nob -Pinot Noir (France) Deep red berries with vanilla & subtle spices - \$49
District 7 -Cabernet (Monterey) - Family owned estate sustainable wine - \$47
Castle Rock-Pinot Noir (Monterey) - Cherry, Raspberry & Strawberry - \$45
Jacobs Creek Reserve-Shiraz (Australia) Very Smooth and flavorful - \$35

Malbec & 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
Clos du Bois -Merlot (California) Classic aromas pairs well with chicken - \$33

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

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 \$9



New to the Train! Cellar 8
Pinot Noir (California) - \$27

Super Sleuth Favorite



Sangria
Noir
\$9.50 a glass
or \$27 a pitcher
(deep red sangria w/ fruit)

May 2023

-Appetizer-
Fine Cheese Selection
with Crackers and Grapes

-Soup du Jour-
Creamy Potato Leek

-From the Oven-
Fresh Baked Pretzel Rolls

-Salad-

Seminole Caesar Salad with Hearts of Palm

- Entree Selections-

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

Chicken Francese
Breaded Breast of Chicken
with a Light Francese Cream Sauce
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

All Soft Drinks \$2.00 each

-Dessert-
Homemade Apple Spice 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.
Please drink responsibly. Having a designated driver is never a bad idea!



Gumshoe Cocktail

Smooth Irish Whiskey, muddled lime
& Crisp Ginger Ale - **\$9.5**

Lil' Red Caboose

A Wildberry Piña Colada -**\$10.50**
- Non-Alcoholic -**\$7.00**

Spring Sparkler

Champagne with a Splash of
Pomegranate -**\$9**

Super Spy Smile

White Cranberry, Vodka & Citrus
with a Sugar Rimmed Glass -**\$9.50**

Classic Margarita

A Jose Cuervo Tequila Classic
with salt rim and lime - **\$9**

Choo-Choo Shuffle

Irish Cream, Butterscotch
& Vodka on the rocks -**\$10.50**

Guinness Draught Bottle- \$4

Tasty Florida Craft Brews - \$6.50

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 - \$5.75

Yuengling Lager - Coors Light
- Bud Light - Michelob Ultra