

Wine List

Champagne & Moscato

Domaine Carneros by Taittinger (Brut) - \$75
ROCAR Extra Dry (California) - \$45
Cupcake 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



Upgrade Your Drinks with Premium Brands
Basil Hayden Bourbon, Patron Silver Tequila,
and The Glenlivet Single Malt Scotch

Sangria Noir

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



Agent Betty

Margarita
A Wildberry Margarita
with salt and sugar rim
\$9

-Appetizer-

Fine Cheese Selection
with Crackers and Grapes

-Potage Parmentier-
Creamy Potato Leek Soup

-From the Oven-
Fresh Baked Pretzel Rolls

-Salad-

Seminole Caesar Salad with Hearts of Palm

- Entree Selections-

From the Sea

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

Plymouth Rock Chicken

Breaded Breast of Chicken
with a Light Francese Cream Sauce
Served with Rice Pilaf and Haricot Vert

Be Thankful 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 \$2.00 each

-Last Bite-

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.
We have a 3 drink limit per person for alcoholic beverages.

Gumshoe Cocktail

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

Choo-Choo Shuffle

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

Autumn Sparkler

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

Twisted Tracks

A Canadian Club Whiskey Sour
with Grenadine and sugar rim - **\$9**

Lil' Red Caboose

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

Super Spy Smile

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

Guinness Draught Bottle- \$4

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 Light Beers - \$5.75

Yuengling Lager - Coors Light

- Michelob Ultra