

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

A Dinner Train Favorite



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



Winter Sangria

\$9.50 a glass
 or \$27 a pitcher
 (refreshing w/ fruit)



Low Cal Ripper
 Tito's Craft Vodka.
 Seltzer Water and
 Cranberry Juice
 \$9



Assassin's Deed
 Classic Amaretto Sour
 with a Florida Twist
 \$9

January 2024

-Appetizers-
 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

Soda and Bottled Water \$2.00 each

-Dessert-
 Freshly Made 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!



Conspiracy Coffee
 Add Jameson, Kahlua,
 or Bailey's for a treat
 before, during, or after
 dinner \$9



Looks to Kill
 Lemonade with Tito's
 \$9
 Non. Alc.—\$2.00



drink Specials



Gumshoe Cocktail
 Smooth Irish Jameson, muddled lime
 & Crisp Ginger Ale - \$9.5



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



Super Spy Sparkler
 Champagne with a Splash of
 Pomegranate -\$9



Lil' Red Caboose
 A Wildberry Piña Colada -\$10.50
 - Non-Alcoholic -\$7.50



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



Agent Berry Margarita
 A Wildberry Margarita
 with salt and sugar rim- \$9



Guinness Draught Bottle- \$4

Florida Craft Brews - \$6.50

**Big Top Circus or BIMINI TWIST—IPA
 OF WEEK (SUBJECT TO AVAIL.)**



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
 - Michelob Ultra**