Wine List

Champagne & Sparkling Wines

Domaine Carneros by Taittinger (Brut) - \$75 Ruffino Prosecco Rose Millesimato (Tuscany) - \$45 Cupcake Moscato D'Asti (Italy) - \$33 Champagne by the glass also available (see below)



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, or White Zinfandel. Also Champagnes or Moscato, or \$9

Rootin' Tootin' Sangria



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



A White Wine Fav! \$9.50 a glass or \$27 a pitcher (refreshing w/ fruit)

April 2224 Spring is Here!

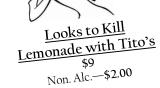


-Appetizers-

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-

Orange Blossom Salmon

Poached 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-Freshly Made Key Lime Pie

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

Jameson Whiskey, muddled lime & Crisp Ginger Ale - \$9.5

Seminole Smile

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





Lil' Red Caboose

A Wildberry Piña Colada -\$10.50 - Non-Alcoholic -\$7.50

Spring Sparkler

Champagne with a Splash of Pomearanate -\$9



Choo-Choo Shuffle

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



sugar rim- \$9



Guinness Draught Bottle- \$4

Tasty 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)



Yuengling Lager - Coors Light - Michelob Ultra

