

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)



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

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

Malbec & Merlot

Colores Del Sol Reserva -Malbec (Mendoza) Deep flavor and light tannins - \$59
 Bodega Norton-Malbec (Argentina) Deep color, rich aroma and flavors - \$55
 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 (Light and Crisp!)

Caposaldo-Pinot Grigio (Italy) A wonderful beginning & end - \$31
 Michelsberg Piesporter - Riesling (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. Plus Champagnes or Moscato,- \$9

Spacey Sangria!



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

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

I SPY a MENU



Detective Dijon's Old Fashioned
 with Knob Creek Bourbon and Orange Bitters \$11



Assassin's Deed
 Classic Amaretto Sour \$10



-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

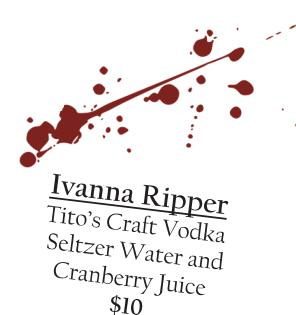
Chicken Francese
 Breaded Breast of Chicken with a Light Francese Cream Sauce
 Served with Rice Pilaf and Haricot Vert

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

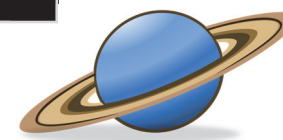
A few items to remember
 Your bar service is separate and not included in the dinner service.
 Suggested Gratuity on your meal is \$10 per person.
 Please drink responsibly. Having a designated driver is never a bad idea!



Ivanna Ripper
 Tito's Craft Vodka Seltzer Water and Cranberry Juice \$10



Ketchup's Blue Cosmos
 Malibu Rum, Blue Curaçao, and Pineapple Juice \$11



drink Specials



Seminole Smile
 White Cranberry, Vodka & Citrus with a Sugar Rimmed Glass - \$11

Lady Lucinda's Liquid Luck
 Jameson Irish Whiskey, Muddled Lime & Crisp Ginger Ale - \$11



Lil' RED Alexei
 A Wildberry Piña Colada - \$11
 - Non-Alcoholic - \$8.50



Stryker's Sparkler
 Champagne with a Splash of Pomegranate - \$10



Choo-Choo Shuffle
 Irish Cream, Butterscotch & Vodka on the Rocks - \$11



Moonshot Margarita
 A Wildberry Margarita with Salt and Sugar Rim - \$11

Florida Craft Brews - \$6.00

Big Top Circus IPA
 (Big Top Brewing, Sarasota)



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



Islamorada Citrus Island Ale
 (Islamorada Beer Co, Islamorada)



Your Favorite Bottles - \$5.00

**Guinness Draught - Coors Light
 Yuengling Lager - Corona Premier
 Michelob Ultra**