

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

Summer Sangria!



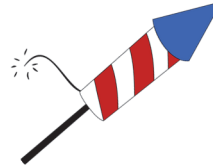
Upgrade Your Drinks with Premium Brands
Basil Hayden Bourbon, Patron Silver Tequila,
and The Glenlivet Single Malt Scotch



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



Blue Boudini
Malibu Rum,
Blue Curaçao, and
Pineapple Juice \$11



Assassin's Deed
Classic Amaretto Sour
\$10



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!

July 2024 Happy Birthday America!

-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

Mystic Zanzibar's
Old Fashioned
with Knob Creek Bourbon
and Orange Bitters \$11



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



drink Specials



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

Who Dunit?
Jameson Irish Whiskey, Muddled Lime
& Crisp Ginger Ale - \$11



Lil' Red Caboose
A Wildberry Piña Colada - \$11
- Non-Alcoholic - \$8.50

Star Spangled Sparkler
Champagne with a Splash of
Pomegranate - \$10



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

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



Tasty FL 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