

Wine List

Champagne & Sparkling Wines

Domaine Carneros by Taittinger (Brut) - \$75
 Ruffino Prosecco Rose Millesimato (Tuscany) - \$45
 Domaine Ste Michelle Brut Rose (Washington) - \$39
 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

Altos Del Palta -Malbec (Mendoza) Vibrant and well balanced - \$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

Secret Sangria



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



White Wine Sangria
 \$9.50 a glass
 or \$27 a pitcher
 Shhhh. It's a secret.



MURDER WRAP Set Menu



Old Fashioned Mummy

with Knob Creek Bourbon and Orange Bitters \$11

-Appetizer-

Whipped Port Wine Cheddar 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



Adventurer's Decd
 Classic Amaretto Sour \$10

Slow Roasted Prime Rib
 Slow Roasted Prime Rib of Beef Topped with Rosemary Au Jus
 Served with Fresh Whipped Potatoes and Haricot Vert



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

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!



drink Specials



Seminole Smile

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

Starlett's Liquid Luck

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



Lil' RED Caboose

A Wildberry Piña Colada - \$11
 - Non-Alcoholic - \$8.50

Standup Sparkler

Champagne with a Splash of Pomegranate - \$10



Choo-Choo Shuffle

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

Howl at the Moon 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