

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 Plata -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
 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



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

A Murder of Crows Menu



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



Boom Boom Bird
 Espresso
 Martini
 Kahlua, Tito's and
 Coffee Bean \$11



Major Payne's Old Fashioned
 with Knob Creek Bourbon
 and Orange Bitters \$11



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

-Appetizers-
 Whipped Port Wine Cheddar
 with Crackers and Grapes

-Soup du Jour-
 Creamy Tomato Bisque

-From the Oven-
 Fresh Baked Pretzel Rolls

-Salad-
 Seminole Caesar Salad with Hearts of Palm

- Entree Selections-
Orange Blossom 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-
 Seminole Key Lime Pie with Raspberry Swirl

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
 Classic Amaretto Sour with
 a Sugar Rimmed Glass - \$10



Bugsy's Cocktail
 Jameson Irish Whiskey, Muddled
 Lime & Crisp Ginger Ale - \$11



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



Writer's Block
 Champagne with a Splash of
 Pomegranate - \$10



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



McGuffin 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**