

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 - \$55
 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 - \$37

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
 Altos Del Plata -Malbec (Mendoza) Vibrant and well balanced - \$57
 Bodega Norton-Malbec (Argentina) Deep color, rich aroma and flavors - \$55
 Robert Mondavi-Merlot (California) Private selection with ripe flavors - \$39
 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 - \$27

Wines by the Glass

From Canyon Road - Pinot Noir, Merlot, Pinot Grigio, Cabernet Sauvignon, Chardonnay, or White Zinfandel - \$10 : Plus Champagne or Moscato - \$11



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



A Fan Favorite!!

White Sangria
 \$11 a glass
 or \$29 a pitcher



April 2025

Spring is Here!



Blue Songbird
 Malibu Rum,
 Blue Curaçao, and
 Pineapple Juice \$13



**Fugazi
 Espresso
 Martini**
 Kahlua, Tito's
 and Coffee Bean \$13

-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

All Soft Drinks \$3.00 each

-Dessert-
 Seminole Key Lime Pie with Chocolate 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 - \$13

McNeal's Cocktail

Jameson Irish Whiskey, Muddled
 Lime & Crisp Ginger Ale - \$13



Lil' RED Caboose

A Wildberry Piña Colada - \$13
 - Non-Alcoholic - \$10.50

Spring Sparkler

Champagne with a Splash of
 Pomegranate - \$11



Choo-Choo Shuffle

Irish Cream, Butterscotch
 & Vodka on the Rocks - \$13

Agent Berry Margarita

A Wildberry Margarita with Salt
 and Sugar Rim - \$13



Guinness Draught Bottle - \$4.5

Florida Craft Brews - \$6.00

IPA of the Day
 (brewers from around Florida)



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



Islamorada Citrus Island Ale
 (Islamorada Beer Co, Islamorada)



Your Favorite Bottles - \$5.00

Coors Light - Yuengling Lager
 Corona Premier - Michelob Ultra

