

# 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



# May 2025

Spring is Here!



# drink Specials



**Seminole Smile**  
White Cranberry, Vodka & Citrus  
with a Sugar Rimmed Glass - \$13

## Boston Cocktail

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



**Lil' RED Caboose**  
A Wildberry Piña Colada - \$13  
- Non-Alcoholic - \$10.50

## Lovestruck 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**



**Union Jack  
Tropicale'**  
Malibu Rum,  
Blue Curaçao, and  
Pineapple Juice \$13



**Super Spy  
Expresso 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!