

Wine List

Champagne & Sparkling Wines

Domaine Carneros by Taittinger (Brut) - \$75
Ruffino Prosecco Rose Lumina Tribute (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 - \$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
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!! Rose, 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



July 2025 Happy Birthday America!



-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

-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!



Maple Drizzle
Old Fashioned
with Knob Creek Bourbon,
Orange Bitters, and a Maple
Drizzle \$13



Gunpowder Ricky
Gunpowder Gin, Limes,
and Raspberries make
this a warm weather
favorite \$13



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
or Sugar Rim - \$13



Rosé by the Glass now available!
Light and refreshing - \$11

Tasty FL 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
Guinness