

Wine List

Champagne & Sparkling Wines

Domaine Carneros by Taittinger (Brut) - \$75
The Collection Prosecco Rose (Italy) - \$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



Santa's Favorite

Winter Sangria
\$11 a glass
or \$29 a pitcher
(tell 'em Drac sent ya')



HOLIDAY HAVOC MENU



The Jack Frost
Malibu Rum,
Blue Curaçao, and
Pineapple Juice \$13



Mrs. C's
Espresso Martini
Kahlua, Tito's
and Coffee Bean \$13



Drink to Death!
Now serving
Liquid Death
still mountain water \$3

-Appetizers-
Whipped Port Wine Cheddar
with Crackers and Grapes

-Soup du Jour-
Creamy Corn Chowder

-From the Oven-
Fresh Baked Pretzel Rolls

-Salad-
Seminole 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 \$3.00 each

-Dessert-
Pumpkin Pie with Graham Cracker Crust



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



Peppermint Elf
Peppermint & Chocolate
equals AWESOME!
\$13



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 - \$13

Christmas Cheer Cocktail

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



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

Winter Sparkler

Champagne with a Splash of
Pomegranate - \$11



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

Holly Berry Margarita

Wildberry Margarita with Salt or
Sugar Rim - \$13



Rosé by the Glass now available!

Light and refreshing - \$11

Florida Craft Brews - \$6.00

IPA of the Day
(brewers from around Florida)



Grateful Head (Lager)
(Bone Hook Brewing, Naples)



Islamorada Citrus Island Ale
(Islamorada Beer Co, Islamorada)



Your Favorite Bottles - \$5.00

Coors Light - Yuengling Lager
Corona Premier - Michelob Ultra
Guinness