

Wine List

Champagne & Sparkling Wines

Barons De Rothschild Champagne Brut Ritz Carlton - \$75
 Ruffino Prosecco Rose Extra Dry (Italy) - \$49
 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
 Kenwood Yulupa-Chardonnay (California) - Bright aromas and juicy - \$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!! Champagne or Moscato - \$11



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



Happy New Year!

Winter Sangria

**\$11 a glass
 or \$29 a pitcher
 (Our best kept secret)**



COLD CASE MENU



The Blue Diamond
 Malibu Rum,
 Blue Curaçao, and Pineap-
 ple Juice \$13



Up All Night
Espresso Martini
 Kahlua, Tito's
 and Coffee Bean \$13



Conspiracy Coffee
 Add Jameson, Kahlua,
 or Bailey's for a treat
 before, during, or after
 dinner \$11

-Appetizers-
Whipped Port Wine Cheddar
with Crackers and Grapes

-Soup du Jour-
Creamy Potato Leek

-From the Oven-
Fresh Baked Pretzel Rolls

-Salad-
Seminole Salad

- Entree Selections-

Super Sleuth Orange Blossom Salmon

Fresh Atlantic Salmon
 with an Orange Blossom Sauce
 Served with Rice Pilaf and Haricot Vert

Killer Chicken Francese
 Breaded Breast of Chicken
 with a Light Francese Cream Sauce
 Served with Rice Pilaf and Haricot Vert

Who Dunit? 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-
Apple Dream Pie

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!



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



Her Majesty's
Cheer
 Gunpowder Gin, Limes,
 and Raspberries make
 this a drink with a beat
 \$13



Resolution
Low-Cal Ripper
 Tito's Craft Vodka
 Seltzer Water and
 Cranberry Juice
 \$11



drink Specials



Seminole Smile

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

A Real Steal 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**



Agent Berry Margarita

Wildberry Margarita with Salt or
 Sugar Rim - **\$13**

Craft Brews - \$6.00

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



Sam Adams Winter Lager
 (Boston Brewing, Boston)



Islamorada Citrus Island Ale
 (Islamorada Beer Co, Islamorada)



Your Favorite Bottles - \$5.00

Coors Light - Yuengling Lager
Corona Premier - Michelob Ultra
Guinness