

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 high proof (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

Bodega Norton-Malbec (Argentina) Deep color, rich aroma and flavors - \$59
Terrazas de los Andes -Malbec (Mendoza) Vibrant and well balanced - \$57
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



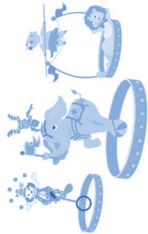
Upgrade Your Drinks with Premium Brands
Basil Hayden Bourbon, Patron Silver Tequila,
and The Glenlivet Single Malt Scotch

Sláinte Sangria!



White Spring Sangria
\$11 a glass
or \$29 a pitcher
(Our best kept secret)

March 2026 Top of the Menu to Ya'



-Appetizers-
Whipped Port Wine Cheddar
with Crackers and Grapes

Three Ring Blues
Malibu Rum,
Blue Curaçao, and
Pineapple Juice \$13



Mummy Martini
(Espresso)
Kahlua, Tito's
and Coffee Bean \$13

- 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



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

Who Dunnit? Slow Roasted Prime Rib

Slow Roasted Prime Rib of Beef
Topped with Rosemary Au Jus
Served with Fresh Whipped Potatoes
and Haricot Vert



-Dessert-
New York Style Cheesecake
with Chocolate & Caramel Drizzle



A few items to remember

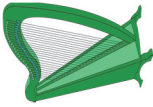
Your bar service is separate and not included in the dinner service.
Suggested Gratuity on your meal is \$10 per person.
Please drink responsibly. Having a designated driver is never a bad idea!



Drink Specials



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



Dublin Cocktail

REAL Jameson Irish Whiskey, 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 Bery Margarita

Wildberry Margarita with Salt or
Sugar Rim - \$13

Ask your server about daily specials

Floirda Craft Brews - \$6.00

Grateful Head (Lager)

(Bone Hook Brewing, Naples)



Gateway Gold Blonde Ale

(Ft. Myers Brewing, Ft. Myers)



Islamorada Channel Mark IPA

(Islamorada Beer Co, Islamorada)

Your Favorite Bottles - \$5.00

Coors Light - Yuengling Lager
Corona Premier - Michelob Ultra
Guinness