

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
 Colores Del Sol Reserva -Malbec (Mendoza) Deep flavor and light tannins - \$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



Cheers!

White Spring Sangria

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

★ MENU - MAY 1942 ★ TOP SECRET



-Appetizer-
 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

All Soft Drinks \$3.00 each

-Dessert-

New York Style Cheesecake
 with Chocolate 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!



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

Keep on Fighting Cocktail
 REAL Jameson Irish Whiskey, Lime
 & Crisp Ginger Ale - \$13



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



Spirits Up Sparkler
 Champagne with a Splash of
 Pomegranate - \$11



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



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

Ask your server about daily specials

Florida Craft Brews - \$6.00

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

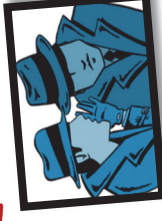


Gateway Gold Blonde Ale
 (Ft. Myers Brewing, Ft. Myers)

Islamorada Channel Mark IPA
 (Islamorada Beer Co. Islamorada)

Your Favorite Bottles - \$5.00

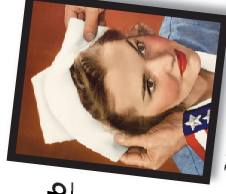
Coors Light - Yuengling Lager
 Corona Premier - Michelob Ultra
 Guinness



Deceptively Good
Old Fashioned (shhh)
 with Knob Creek Bourbon,
 Orange Bitters, and
 a Maple Drizzle \$13



On Duty Espresso
Martini
 Kahlua, Tito's
 and Coffee Bean \$13



Nurse JJ's
Low-Cal Lift
 Tito's Craft Vodka
 Seltzer Water and
 Cranberry Juice
 \$11