

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



Spirit of 1776

White Summer Sangria

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

July 2026

Happy 250th Birthday America!

-Appetizer-

Whipped Cheddar Cheese Spread with Crackers and Grapes

-Soup du Jour- Creamy Potato Leek

-From the Oven- Fresh Baked Pretzel Rolls

-Salad-

Spring Mix with Hearts of Palm and Ranch Dressing

- Entree Selections-

Super Sleuth Orange Blossom Salmon

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

Killer Chicken Francese

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

Who Dunit? Slow Roasted Prime Rib

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

drink Specials



Seminole Smile

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

Freedom Ring Cocktail

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

Lil' RED Caboose

A Wildberry Piña Colada - \$13
 - Non-Alcoholic - \$10.50

Spirit Sparkler

Champagne with a Splash of Pomegranate - \$11



Choo-Choo Shuffle

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

Mobbed-up Margarita

Wildberry Margarita with Salt or Sugar Rim - \$13

Ask your server about daily specials

Tasty FL 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

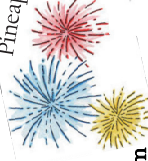
Corona Premier - Michelob Ultra

Guinness



Blue Bambino

Malibu Rum, Blue Curaçao, and Pineapple Juice \$13



Deluca's Deluxe

Classic Amaretto Sour with a Florida Twist \$13



Cleo's

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

