Wine List



Champagne & Sparkling Wines

Malard Champagne Brut Cuvee Excellence (France) - $89
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 - $59
Hob Nob -Pinot Noir (France) Deep red berries with vanilla & subtle spices - $49
19 Crimes - Cabernet (Monterey) - Family owned estate sustainable wine - $49
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

Ruta 22 – Malbec (Mendoza) Dark fruit orientation with smoky character - $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

Autumn Secret (shhh)



White Sangria
$11 a glass
or $29 a pitcher
(Our best kept secret. . . sort of)

November
A Month of Thanks



The Bombshell French 75
A classic cocktail with Drumshanbo Gin Elderflower Liqueur & Champagne **$15**



Poison Pen Espresso Martini
Kahlua, Tito's and Coffee Bean **$13**



Meg's Mocktail
Passionfruit puree, lime juice, coconut water, and tonic. Ahhh! **$9**
(Non-Alcoholic)

- Appetizer -
Whipped Cheddar Cheese Spread with Crackers and Grapes

- Soup du Jour -
Creamy Potato Leek

- From the Oven -
Real German Pretzel Rolls

- Salad -
Mixed Greens with Hearts of Palm and Ranch Dressing

- Entrée 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 Dunnit? Slow Roasted Prime Rib
Slow Roasted Prime Rib of Beef Topped with Rosemary Au Jus Sauce Served with Fresh Whipped Potatoes and Haricot Vert



8th dimension Old Fashioned
Woodford Bourbon, Orange Bitters & Maple Drizzle **$15**



Roll-em Low-Cal Ripper
Tito's Craft Vodka Seltzer Water and Cranberry Juice **$11**



Blue My Mind
Malibu Rum, Blue Curaçao & Pineapple Juice **$15**



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!



Signature Cocktails



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



Gumshoe Cocktail
Jameson Irish Whiskey, Lime &Crisp Ginger Ale - ***$13***



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



Momento Mori Margarita
Wildberry Margarita with Salt or Sugar Rim - ***$13***



Autumn Sparkler
Champagne with a Splash of Pomegranate -***$11***



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



Sam Adams Seasonal - ***$5.50***

Craft Brews - $6.00



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



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



Sam Adams Just the Haze IPA-NA
(Non-Alcoholic!! – Sam Adams Brewing)

Your Favorite Bottles - $5.00

Coors Light – Yuengling Lager
Corona Premier – Michelob Ultra
Guinness Extra Draught