PRIVATE DINING
at
DISNEY'S YACHT CLUB RESORT
BREAKFAST MENU
6:00 a.m.-11:00 a.m.

JUICES
Freshly-squeezed Orange Juice, freshly-squeezed Grapefruit Juice, Cranberry, Apple, Tomato, Prune, V-8 .......... 2.75

FRESH SEASONAL BERRIES
Fresh, seasonal Berries with Honeyed Yogurt ...................... 5.25

FRESH MELON IN SEASON .... 4.25

FRESH GRAPEFRUIT IN SEASON 3.50

THE ADMIRAL’S FAVORITES
Includes our roasted Potatoes with onions and Coffee Cake
Also available with EggBeaters

TWO EGGS YOUR WAY ........ 7.50
With choice of Bacon, Sausage or Ham ...................................... 10.50

ADMIRAL BENEDICT
Two poached Eggs over Canadian-style Bacon and a proper English Muffin topped with Hollandaise Sauce ..................... 11.50

OMELETTE À LA YOU
Do It Your Way:
Any combination of Cheese, Bacon, Ham, Sausage, Mushrooms, Peppers, Onions or Tomatoes ...................... 10.75

EGGS STOCKADE
Two Eggs any style with a grilled breakfast Sirloin .................. 12.95

FROM THE GALLEY’S GRIDDLE

GRIDDLE CAKES
Blueberry Cakes with creamery butter ........................................ 8.75
or Plain .................................................................................. 8.25

FRENCH TOAST
Grilled French Toast topped with Strawberry Sauce ............... 8.75
or Plain .................................................................................. 8.25

MICKEY WAFFLES
With Strawberries and Whipped Cream ................................. 8.75
or Plain .................................................................................. 8.25

SHIPSHAPE LITE MENU

These items are designed for health and nutritional values

HEALTHY HARVEST
An array of the freshest of fruits, Lemon Poppy Seed Loaf and our uniquely blended Honey Yogurt Sauce ..................... 10.25

TRIM SAILS
Selection of Fruit, Bran Muffins, Honey Yogurt Sauce, Granola and Low-Fat Milk ........................................ 8.25

GLOUCESTER GRANOLA
Our own blend of Almonds, Pecans, Whole Grains, Brown Sugar and Honey .......... 4.50

OLD FAVORITES

SMOKED SALMON PLATE
With toasted Bagel and Cream Cheese ................................. 12.95

CAPE COD CONTINENTAL
Includes choice of Juice, Melon Wedge and Coffee Cake with Coffee, Tea or Milk .................. 8.95

HOT OATMEAL
Sprinkled with Granola and Brown Sugar ......................... 3.75

SIDE ORDERS
Bacon .................................................................................. 3.25
Pork Link Sausage ................................................................. 3.25
Ham Steak ........................................................................... 4.00
Roasted Potatoes ................................................................ 2.50

BEVERAGES

Freshly-Brewed
100% Colombian Coffee ............................................. 4.25
Freshly-Brewed
Decaffeinated Coffee ...................................................... 4.25
Selection of Hot Teas ........................................................ 2.25
Freshly-Brewed Iced Tea .................................................. 2.25
Whole, Low-Fat or Chocolate Milk ................................. 2.25
Hot Chocolate ................................................................ 2.25
Mineral Water ................................................................... 2.75
Espresso ............................................................................. 2.50
Cappuccino ....................................................................... 2.75

15% gratuity, 6% sales tax and $2.00 delivery charge will be added to all orders. Florida state beverage law prohibits the possession of alcoholic beverages by any person under 21 years of age.
LUNCH MENU
11:00 a.m.-5:00 p.m.

FROM THE SHIP'S KETTLE

NEW ENGLAND CLAM CHOWDER
Creamy and flavorful; a delicious traditional recipe .................. 4.25

DAILY SOUP
Homestyle Chicken Noodle Soup .... 3.95

ANCHORS AWEIGH

FOUR CHEESES TO THE WIND
Roasted Garlic with four Cheeses melted on an Italian Loaf .......... 4.50

BLACK BAY CRAB CAKES
Crab Meat, Black Beans and Corn served with Vegetable Slaw and Saffron Sauce ........................................... 8.95

FIRE BIRD
Spicy Wings with Carrots and Celery Sticks with Bleu Cheese Dressing .......... 6.50

QUESADILLAS
Smoked Chicken and Poblano Peppers in a Warm Flour Tortilla ............... 8.95

CAPE COD GRILLED CHICKEN
Marinated Chicken Tenders with Roasted Red Pepper Polenta and Sweet Onion Marmalade .......... 7.50

PORT OF SALADS

With Your Choice of Our Signature Dressings

HEALTHY HARVEST
An array of the freshest Fruit, Lemon Poppy Seed Loaf and our uniquely blended Honey Yogurt Sauce .................. 10.25

ONE IF BY LAND, TWO IF BY SEA
Tuna, Shrimp and Chicken Salads .. 10.25

CHICKEN CAESAR
Grilled Chicken Breast served on top of Romaine Lettuce with traditional Caesar Dressing .................. 9.95

THE SCHOONER
Marinated Beef Tenderloin Tips, sautéed with Mushrooms, Onions, Peppers and Tomatoes. Served with Cheese Tortellini, Grilled Tomatoes, Cheddar Cheese and Mixed Greens ........................................ 14.25

THE DARTMOUTH
Chef's Delight with Turkey, Ham, Bacon and Cheese .................. 10.95

COLD SANDWICHES

THE PALM STRETCHERS
This good old-fashioned Deli Sandwich starts with your choice of fresh Breads: Branola, Rye, White; then select one of the following: Ham, Corned Beef or Sliced Turkey; finally, it's served with Chips or Slaw .......... 9.75

ITALIAN MARKET SUB
Sliced Turkey, Ham, Salami, Provolone Cheese, Lettuce, Tomato, Onion and Oil & Vinegar on a crisp fresh-baked Loaf
Regular 6-inch .................. 10.25

THE YACHT CLUB
You can sail the Seven Seas and never find the equal to this sandwich. Ham, Turkey, Cheddar and Bacon with roasted Garlic Mayonnaise on Focaccia Bread .......... 9.50

STUFFED PITA SANDWICHES
Choose your favorite:
Shrimp Salad .................. 10.25
Chicken Salad .................. 9.75
Tuna Salad .................. 9.75

HOT SANDWICHES

BAYFRONT BURGER
Choice Sirloin Steakburger with Lettuce and Tomato, served with Steak Fries, with or without Cheese .......... 10.25

REMARKABLE REUBEN
An overstuffed classic with Steak Fries .................. 10.75

TURKEY MELT
Sliced Turkey, Tomato and Cheddar grilled on Branola, served with Steak Fries .............. 11.50

CHIK TRACY
Grilled Chicken Breast, Ham and Monterey Jack Cheese, served with Steak Fries .............. 11.50

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LUNCH MENU
11:00 a.m. - 5:00 p.m.

HOT SANDWICHES continued

BBQ CHICKEN SANDWICH
Grilled boneless Breast of Chicken drenched in our chunky BBQ Sauce served with French Fries ............... 10.25

GRILLED FRESH FISH SANDWICH
Served on a Fresh Bun with Cajun Tartar and Steak Fries ..................... 14.25

STEAK SANDWICH
Thinly Sliced Sirloin and Sauteed Onions, smothered with Mozzarella and Cheddar on a French Roll. Served with Steak Fries ............................................. 11.50

CHEF'S SPECIALTIES

All are served with fresh-baked Bread

BELATED BREAKFAST
Two farm fresh Eggs cooked your way with a grilled Sirloin Steak .......... 12.95

FISH, CHIPS, HOORAY
Fresh and flaky, dipped in a Beer Batter and fried to a golden brown. Served with Chips and Malt Vinegar ............... 12.25

ROARING RIBS
Half slab of tender Pork Ribs seasoned and basted in our chunky BBQ Sauce, served with Roasted Potato Planks ............................................................... 12.25

HARBOR MASTER'S
Fresh catch of the day.
The freshest available .......... Market Price

CHEF'S SPECIAL
Featuring a creative special from our culinary team ..................... Market Price

PASTA PRIMAVERA
Squash, Zucchini, Roasted Peppers and Mushrooms over Linguini with White Wine Sauce ................. 15.95

SHIPSHAPE LITE MENU

These items are designed for health and nutritional values.

PASTA PRIMAVERA
Zucchini, Roasted Peppers and Mushrooms over Linguini with a White Wine Sauce ............................................................. 15.95

HEALTHY HARVEST LITE
An array of the freshest of Fruits, Lemon Poppy Seed Loaf and Cottage Cheese ................................................. 10.25

BOATSMAIN'S MATE
(Bo'sun's Mate)
Fresh catch of the day, lite-style ........................................... Market Price*

*House Salad available for an additional $3.50

15% gratuity, 6% sales tax and $2.06 delivery charge will be added to all orders.
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# LUNCH MENU
11:00 a.m.-5:00 p.m.

**KAPTAIN KID'S**

*Includes Cinnamon Applesauce Appetizer*

**BUSGHETTI WITH MEATBALL**
An all-time favorite with Herb Cheese Toast ........................................... 5.25

**GOOFY’S GOOZY GRILLED CHEESE**
Grilled Cheese Sandwich and Steak Fries .................................................... 5.25

**THE SUPERCALIFRAGILISTIC-EXPIALIDOCIOUS CHICKEN POT PIE**
Tender bits of Chicken and Vegetables in a rich Gravy with a golden Crust ........ 5.50

**MIGHTY CASEY’S MINI BASEBALL BURGERS**
Mini Burgers with or without Cheese, served with Steak Fries ...................... 5.25

**THE WONDER DOG**
Gigantic, juicy Hot Dog served with Steak Fries ........................................ 4.25

**STEAMBOAT WILLIE’S SHRIMP BOAT**
Golden-fried Shrimp with Steak Fries and Cocktail Sauce ............................ 6.25

**THE BEAGLE BOYS’ BOUNTY**
Chicken Tenders golden-fried with BBQ Sauce and Steak Fries ..................... 5.50

**STORMALONG BAY PBJ**
Creamy Peanut Butter and Grape Jelly served on White Bread ..................... 3.75

**DESSERTS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Traditional Cheesecake</td>
<td>5.25</td>
</tr>
<tr>
<td>Assorted Ice Creams by the Pint</td>
<td>5.95</td>
</tr>
<tr>
<td>Chocolate Cake</td>
<td>5.25</td>
</tr>
<tr>
<td>Dessert of the Day</td>
<td>5.25</td>
</tr>
</tbody>
</table>

**BEVERAGES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly-Brewed</td>
<td>4.25</td>
</tr>
<tr>
<td>100% Columbian Coffee</td>
<td>4.25</td>
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<tr>
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<tr>
<td>Selection of Hot Teas</td>
<td>2.25</td>
</tr>
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<td>Freshly-Brewed Iced Tea</td>
<td>2.25</td>
</tr>
<tr>
<td>Whole, Low-Fat or Chocolate Milk</td>
<td>2.25</td>
</tr>
<tr>
<td>Coca-Cola CLASSIC, diet Coke, Sprite</td>
<td>2.25</td>
</tr>
<tr>
<td>Mineral Water</td>
<td>2.75</td>
</tr>
<tr>
<td>Minute Maid Lemonade</td>
<td>2.25</td>
</tr>
<tr>
<td>Espresso</td>
<td>2.50</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>2.75</td>
</tr>
</tbody>
</table>

**HIGH SEAS SPIRITS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bloody Mary</td>
<td>4.50</td>
</tr>
<tr>
<td>Screwdriver</td>
<td>4.50</td>
</tr>
<tr>
<td>Champagne</td>
<td>5.25</td>
</tr>
<tr>
<td>Mimosa</td>
<td>5.50</td>
</tr>
</tbody>
</table>

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DINNER MENU
5:00 p.m.-10:30 p.m.

FROM THE SHIP’S KETTLE

NEW ENGLAND CLAM CHOWDER
Creamy and flavorful a delicious traditional recipe ........................................... 4.25

DAILY SOUP
Homestyle Chicken Noodle Soup ................................................................. 3.95

ANCHORS AWEIGH

FOUR CHEESES TO THE WIND
Roasted Garlic with four Cheeses melted on an Italian Loaf ................................. 4.50

BLACK BAY CRAB CAKES
Crabmeat, Black Beans and Corn served with Vegetable Slaw and Saffron Sauce ................................................................. 8.95

CAPE COD GRILLED CHICKEN
Marinated Chicken Tenders with roasted Red Pepper Polenta and Sweet Onion Marmalade ................................................................. 6.95

SOUTH OF THE BORDER QUESADILLAS
Smoked Chicken and Poblano Peppers in a warm Flour Tortilla ............................. 8.95

SUNSHINE GATOR
Farm-Raised Gator with Mango-Fig Chutney, Plantains and a Spicy Orange Sauce . 6.95

PORT OF SALADS

CAESAR SALAD
A classic ................................................................. 7.25

CHICKEN CAESAR SALAD
Grilled Chicken Breast served atop Romaine Lettuce with Caesar Dressing ................................. 10.75

HEALTHY HARVEST
An array of the freshest Fruit, Lemon Poppyseed Loaf and our uniquely blended Honey Yogurt Sauce ................................................................. 10.25

BEEF SCHOONER SALAD
Marinated Beef Tenderloin Tips sautéed with Onions, Mushrooms, Peppers and Tomatoes. Served with Cheese Tortellini, Grilled Tomatoes, Cheddar Cheese and Mixed Greens ................................................................. 13.95

CHEF’S SPECIALTIES

All entrées are accompanied by Fresh Baker’s Breads and a House Salad with your choice of dressings.

ROASTED PRIME RIB OF BEEF
With Fresh Vegetables, Salt-Crusted Baked Potato and Yorkshire Pudding. Available with Au Jus on request.
King - 12 oz. ...................................................... 23.50
Queen - 8 oz. .................................................... 20.75

FILET MIGNON
10 oz. Beef Tenderloin accompanied with a Salt-Crusted Baked Potato .............. 31.25

T-BONE DU JOUR
16 oz. Aged T-Bone grilled to your specification and served with Salt-Crusted Baked Potato and Braised Shallots ...................................................... 24.75

ROARING RIBS
Tender Pork Ribs, cooked to perfection, basted with BBQ Sauce and served with Roasted Potato Planks.
Half Rack ........................................................... 15.50
Full Rack ......................................................... 20.75

HARBOR MASTERS
Fresh Catch of the Day
The freshest available ............... Market Price

KEY LARGO CHICKEN
Grilled Breast of Chicken served with Roasted Potato Planks and Chef’s Sauce ................................................................. 19.95

THE MAYFLOWER
A combination of fresh Vegetables, a rich Gravy and Chicken Meat encrusted in a flaky Pastry baked until golden brown ................................................................. 15.50

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DINNER MENU
5:00 p.m.-10:30 p.m.

Chef's Specialties continued

SHIPWRECKED POT ROAST
Tender Beef with Carrots, Onions, Potatoes and Pan Gravy ....................... 17.95

SEAFOOD SUNRISE
Shrimp, Scallops, Black Bay Crab Cake and Rice Pilaf. Served with Saffron Dijon and Spicy Tomato Sauce .................. 20.95

CHEF'S SPECIAL
Featuring a creative special from our culinary team .......................... Market Price

BAYFRONT BURGER
Choice Sirloin Steakburger with Lettuce and Tomato, served with Steak Fries, with or without Cheese ................... 10.25*


PASTABILITIES

PASTA PRIMAVERA
Squash, Zucchini, Roasted Peppers and Mushrooms over Linguini with a White Wine Sauce ......................... 16.95

GEPETTO
Linguini and a rich Marinara Sauce with spicy Meatballs ..................... 14.25

MARDI GRAS PASTA
Sauteed Shrimp and Cajun Cream Sauce served over Penné Pasta ............... 20.95

CHICKEN AND SAUSAGE ON PENNÉ PASTA
Grilled Breast of Chicken over Pasta with Sausage, Peppers, Mozzarella and a Plum Tomato Sauce .................. 18.95

SHIPSHAPE LITE MENU
These items were designed for health and nutritional values

PASTA PRIMAVERA
Zucchini, Roasted Peppers and Mushrooms over Linguini with a White Wine Sauce ............................................ 15.95

HEALTHY HARVEST LITE
An array of the freshest of Fruits, Lemon Poppy Seed Loaf and Cottage Cheese ........................................... 10.25

BOATSWAIN MATE
(Bo'sun's Mate)
Fresh catch of the day, lite-style ...................................... Market Price*

*House Salad available for an additional $3.50

15% gratuity, 6% sales tax and $2.99 delivery charge will be added to all orders. Florida state beverage law prohibits the possession of alcoholic beverages by any person under 21 years of age.
DINNER MENU
5:00 p.m.-10:30 p.m.

KAPTAIN KID'S

Includes Cinnamon Applesauce Appetizer
BUSGHIETTI WITH MEATBALL
An all-time favorite with Herb Cheese Toast ........................................... 5.25

GOOFY'S GOOEY GRILLED CHEESE
Grilled Cheese Sandwich and Steak Fries .............................................. 5.25

THE SUPERCALIFRAGILISTIC-EXPIALIDOCIOUS CHICKEN POT PIE
Tender bits of Chicken and Vegetables in a rich Gravy with a golden Crust .... 5.50

MIGHTY CASEY'S MINI BASEBALL BURGERS
Mini Burgers with or without Cheese, served with Steak Fries .................... 5.25

THE WONDER DOG
Gigantic, juicy Hot Dog served with Steak Fries ..................................... 4.25

STEAMBOAT WILLIE'S SHRIMP BOAT
Golden-fried Shrimp with Steak Fries and Cocktail Sauce ......................... 6.25

THE BEAGLE BOYS' BOUNTY
Chicken Tenders golden-fried with BBQ Sauce and Steak Fries ................. 5.50

STORMALONG BAY PBJ
Creamy Peanut Butter and Grape Jelly served on White Bread ................. 3.75

DESSERTS
Traditional Cheesecake .................................................. 5.25
Assorted Ice Creams by the Pint ........................................... 5.95
Chocolate Cake ............................................................. 5.25
Dessert of the Day .......................................................... 5.25

BEVERAGES
Freshly-Brewed
100% Colombian Coffee .................................................... 4.25
Freshly-Brewed
Decaffeinated Coffee ....................................................... 4.25
Selection of Hot Teas ........................................................ 2.25
Freshly-Brewed Iced Tea .................................................... 2.25
Whole, Low-Fat or Chocolate Milk ........................................... 2.25
Hot Chocolate ................................................................. 2.25
Coca-Cola, Coke, Sprite .................................................... 2.25
Mineral Water ................................................................. 2.75
Minute Maid Lemonade ...................................................... 2.25
Espresso ........................................................................... 2.50
Cappuccino ...................................................................... 2.75

BEERS AND ALES (by the Bottle)

DOMESTIC
Michelob ............................................................... 3.50
Miller ................................................................. 3.50
Coors .............................................................. 3.50
Budweiser ......................................................... 3.50

IMPORTED
Becks ......................................................... 3.75
Bass Ale ......................................................... 3.75
Heineken .......................................................... 3.75
Molson ............................................................ 3.75

MINERAL WATERS
Club Soda .......................................................... 2.25
Tonic Water .......................................................... 2.25
Vittel Water ........................................................ 2.75
Perrier Water 10 oz. ................................................... 2.75

15% gratuity, 6% sales tax and $2.00 delivery charge will be added to all orders.

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LATE NIGHT MENU
10:30 p.m.-6:00 a.m.

TWO EGGS YOUR WAY
With choice of Bacon, Ham or Sausage served with Roasted Potatoes ........ 10.50

OMELETTE A LA YOU
Do It Your Way
Any combination of Cheese, Bacon, Ham, Sausage, Mushrooms, Peppers, Onions or Tomatoes ................. 10.75

PORTS OF SALADS

THE DARTMOUTH
Chef's Salad with Turkey, Ham, Bacon and Cheese ......................... 10.95

HEALTHY HARVEST
An array of the freshest Fruit, Lemon Poppy Seed Loaf and our uniquely blended Honey Yogurt Sauce .............. 10.25

CAESAR SALAD
A classic ................................ 7.25

ANCHORS AWEIGH

DAILY SOUP
Homestyle Chicken Noodle Soup .... 3.95

THE PALM STRETCHERS
This good old-fashioned Deli Sandwich starts with your choice of fresh Breads: Branola, Rye, White. Then select one of the following: Ham, Corned Beef or Sliced Turkey; finally, it's served with Chips or Slaw .......... 9.75

BAY FRONT BURGER
Choice Sirloin Steakburger served with or without Cheese, accompanied with Steak Fries .................................... 10.25

DESSERTS

Traditional Cheesecake ................. 5.25
Assorted Ice Creams by the Pint .... 5.95
Chocolate Cake ...................... 5.25
Dessert of the Day ................. 5.25

BEVERAGES

Freshly-Brewed
100% Columbian Coffee .............. 4.25
Freshly-Brewed
Decaffeinated Coffee ................. 4.25
Selection of Hot Teas .......... 2.25
Freshly-Brewed Iced Tea ............ 2.25
Cappuccino ...................... 2.75

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HOSPITALITY MENU

HORS D’OEUVRES
BY THE DISNEY DOZEN
Chicken Tenders golden-fried with
Honey Dijon Sauce .................. 17.50

Spicy Chicken Wings the traditional way
served with Carrots and Celery Sticks
with Bleu Cheese Dressing ........... 15.00

Assorted Finger Sandwiches ........ 12.00

HOSPITALITY PLATTERS

FRUIT PLATTER
An assortment of sliced Fruit ........ 12.95

CHEESE PLATTER
An array of domestic and imported Cheeses
........................................... 14.95

VEGETABLE PLATTER
Assortment of Vegetables with Dip
........................................... 13.95

NACHO PLATTER
Served with Sour Cream, Cheddar Cheese,
Black Olives, Diced Tomatoes and Peppers
........................................... 11.50

CHIPS AND THINGS BY THE BUNCH
Potato Chips ......................... 7.00
Pretzels .............................. 7.00
Mixed Nuts ......................... 8.00
Cape Cod Cheddar Cheese Popcorn
........................................... 7.00

Large platters are available with
two hours notice.

For further assistance in planning your
Hospitality Suite, please Touch
ROOM SERVICE and ask for the Manager.
WINE & SPIRITS

WINE

CHAMPAGNE
Dom Perignon (France) ............ 180.00
Moet & Chandon White Star (France) .... 53.25

SPARKLING WINES
Mumm's Cuvée Brut (Napa) .......... 37.25
Chateau Ste. Michelle
(Washington State) ............... 27.25
Piper Sonoma (Sonoma) ............ 24.50

AMERICAN WHITE WINES
CHARDONNAY
Far Niente (Napa) ................. 59.50
Chappellet (Napa) ................. 33.50
Silverado (Napa) .................. 33.25
Chateau Ste. Michelle
(Washington State) ............... 27.25

CHENIN BLANC
Chappellet (Napa) .................. 23.25

SAUVIGNON BLANC
Silverado (Napa) ................... 27.25

BLUSH WINES
Beringer White Zinfandel (Napa) ... 21.75
Glass .................................. 4.50
Napa Ridge White Zinfandel
(California) ......................... 21.75
Glass ................................. 4.50

AMERICAN RED WINES
Jordan Cabernet Sauvignon (Napa) . 50.50
Robert Mondavi Cabernet Sauvignon
(Napa) .............................. 35.00
Silverado Cabernet Sauvignon
(Napa) ............................... 37.00
Chappellet Cabernet Sauvignon
(Napa) .............................. 31.25
Beaulieu Vineyard "Rutherford"
Cabernet Sauvignon (Napa) ....... 30.75
Columbia Crest Merlot
(Washington State) ............... 27.00

HOUSE WINES
Chardonnay, Napa Ridge (California) .... 21.75
Glass .................................. 4.50
Cabernet Sauvignon, Napa Ridge
(California) ......................... 21.75
Glass ................................. 4.50

PREMIUM WINES
BY THE GLASS
Chardonnay, Silverado ............... 9.50
Cabernet Sauvignon, Kendall Jackson
"Vinter's Reserve" .................. 9.00
Merlot, Columbia Crest ............. 6.75

NON-ALCOHOLIC WINES
Champagne, Ariel .................... 24.50
Cabernet Sauvignon, Ariel .......... 21.75
Blanc, Ariel ......................... 21.75

SPIRITS (Liters)

SCOTCH
J&B Rare Blend ..................... 44.00
Chivas Regal ....................... 60.00
Johnnie Walker Black ............. 55.00
Glenlivet .......................... 65.00

BLENDS
Canadian Club ...................... 32.00
Seagrams VO ........................ 32.00
Seagrams Crown Royal ............. 50.00

BOURBON
Early Times ......................... 20.00
Jack Daniel's Black ............... 42.00

GIN
Beefeaters .......................... 36.00
Tanqueray .......................... 45.00

RUM
Bacardi Silver ...................... 28.00
Meyer's Original Dark ............. 40.00

VODKA
Smirnoff 80 ......................... 26.00
Absolut ............................. 48.00
Stolichnaya ......................... 44.00

TEQUILA
José Cuervo Gold ................... 37.00

LIQUORS
Gran Marnier ....................... 66.00
Bailey's Irish Cream ............. 50.00
Kahlua .............................. 52.00

APERTIFS
Martini & Rossi Sweet and Dry
Vermouth (375 ml) ................. 8.00

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age.