

Our 2021 St. Johns Ridership and Lunch Cruise on the historic St. Johns River is Saturday July 10, 2021. They provide a different way to experience Florida. To appreciate its wildlife, its beauty, and its warmth, all while indulging in chef-prepared cuisine, live onboard entertainment, and endless hospitality in climate-controlled comfort. This family-owned and operated St. Johns Ridership Co. is the latest in a long line of sternwheelers that have been serving and sailing the St. Johns River for centuries. From their homeport on Lake Monroe in Historic Downtown Sanford, the Barbara-Lee cruises the St. Johns River while providing a one-of-a-kind cruise. Dress is casual and I suggest a CFCA short-sleeve shirt and khaki trousers or shorts.



The Barbara-Lee departs from Historic Downtown Sanford (433 N. Palmetto Avenue Sanford, Florida) with its all-narrated cruises including your choice of chef-prepared entrée, live entertainment, and endless hospitality, as well as a well-stocked bar. We will muster at dockside at 1015 am for the 1030 boarding. I also suggest you drive an alternative vehicle (not your Vette) because they will be in a small semi-public parking lot for a few hours.

The menu entrées are chef-prepared to your liking and served with side salad, freshly baked rolls, chef's choice vegetables and dessert.

- Prime Rib; USDA choice cut prime rib prepared to your specifications. Served alongside buttery mashed potatoes.

- Tropical Chicken; Slow-roasted chicken breast with Parmesan and a savory mango-pineapple chutney atop rice.
- Chicken Marsala; Chicken breast prepared in a Marsala sauce reduction with mushrooms and Parmesan, and served alongside buttery mashed potatoes.
- Chicken Parmesan; Grilled chicken breast with Parmesan cheese and marinara sauce alongside pasta and a side of chef's choice vegetables.
- Salmon Fillet; Thick-cut salmon prepared with your choice of Lemon Butter Sauce or Teriyaki Glaze atop rice.
- Roasted Vegetable Lasagna; Layers of slow-roasted vegetables, pasta, marinara sauce and three cheeses.

You select your choice at the table early in the cruise,

The entrée Caesar Salad is crisp romaine lettuce tossed in our signature Caesar dressing, with homemade croutons and Parmesan topped with your choice of grilled Chicken Breast or Salmon Fillet.

Upon boarding, you can enjoy appetizers at our Great Table, which includes fresh fruit and salads. Luncheon cruise guests also get their famous house made Ridership Sticky Buns.

The bar offers:

World Famous Bloody Mary!; \$8. The Best Bloody Mary east of the Mississippi! Vodka and our own house made Bloody Mary mix. Served with a pickle spear.

Paddle Wheel; \$8. A perfect for a day on the water! Southern Comfort whiskey, banana liqueur, blackberry liqueur and a blend of pineapple, cranberry, and orange juice.

Captain's Punch \$8. Captain Morgan Spiced Rum, banana liqueur, blackberry liqueur and a blend of pineapple, cranberry, and orange juice.

Rum Runner \$9. Bacardi Light Rum, banana liqueur, blackberry liqueur pineapple juice and a splash of grenadine, orange juice and a Bacardi Dark floater.

LIT \$9. A mix of vodka, rum, gin, tequila, and triple sec topped with sour mix and a splash of Pepsi.

Blue Mermaid \$8. Captain Morgan Spiced Rum, Malibu Coconut Rum, blue curacao, pineapple juice and a dash of fresh lime juice.

Mana Tea \$8. Deep Eddy's Sweet Tea Vodka and Deep Eddy's Real Lemon Vodka mixed with southern sweet tea and fresh lemonade.

Gator Bite \$8. Absolut Citron and melon liqueur mixed with sour mix and topped with a splash of Sierra Mist and a fresh lime wedge.

St. Johns Sunrise \$7. Jose Cuervo Gold Tequila mixed with orange juice and a splash of grenadine.

Beers:

- Bud | Bud Light \$3
- Miller Lite \$3
- Michelob Ultra \$3
- Corona \$4
- Heineken \$4
- Yuengling \$4

Wines: A variety of flavorful wines to complement your meal and your mood.

House Wines:

- Sycamore Lane g \$7 | b \$21
- White Zinfandel g \$7 | b \$21

White Wines:

- Moscato; Seven Daughters, California // g \$9 | b \$30
- Riesling; Chateau Ste Michelle, Washington // g \$9 | b \$30
- Pinot Grigio; Montevina, California // g \$9 | b \$30
- Sauvignon Blanc; Nobilo, New Zealand // g \$9 | b \$30
- Chardonnay; Clos du Bois, California // g \$9 | b \$30

Red Wines:

- Pinot Noir; Red Diamond, Washington // g \$9 | b \$30
- Merlot; Mondavi Private Selection, California // g \$9 | b \$30
- Malbec; Diseno, Argentina // g \$9 | b \$30
- Cabernet; Mezzacorona, Italy // g \$9 | b \$30
- Sangria; Cruz Garcia, Spain // Red or White // g \$7 | b \$21

So that is the deal and please bring you \$54 per person going on the cruise to the July 1 CFCA meeting in the form of check or cash.

Bon Voyage!

Wiley