

Specialty Drinks

Lycheetini \$16

Tito's Vodka with Soho lychee liqueur garnished with a lychee nut

Chocolate Martini \$16

Dorda, Chopin Rye Vodka, garnished with chocolate shavings

Pomegranate Martini \$16

Ketel One Citroen and Pama Pomegranate liqueur with cranberry and sour mix

Mai Tai \$14

Myers's Dark Rum, Cruzan Light Rum, Triple sec, amaretto and fresh juices

Beijing Belini \$12

Mionetto Prosecco with Soho lychee liqueur garnished with a lychee nut

Jasmine Margarita \$16

Casamigos Silver Tequila, Pama, fresh lime juice, fresh lemon juice and simple syrup

Arnold Palmer \$11

Jeremiah Weed Sweet Tea Vodka and fresh Lemonade

Berry Berry Crazy Cosmo \$16

Ciroc Red Berry Vodka, Voli Raspberry Vodka, and cranberry juice

Mango Mojito \$14

Parrot Bay Mango Rum and Grand Marnier muddled with fresh mint and lime

Blood Orange Cosmo \$16

Stoli Vodka with Blood Orange Liqueur and cranberry juice

Espresso Martini \$16

Espresso Vodka, Kahlua and Baileys Irish Cream

Texan Mule \$14

Tito's Vodka, Goslings Ginger Beer with a lime garnish

Wines by the Glass

Bubbles

Prosecco, Mionetto, Italy (split).....	\$10
Prosecco Rose, Cavit Lunetta	\$12
Champagne, Veuve Du Vernay Brut, France (split).....	\$10
Champagne, Brut Rose (split).....	\$16
Champagne, Moët & Chandon, Imperial, France (split)	\$20
Champagne, Moët & Chandon, Rose, France (split).....	\$26
Champagne, Veuve Clicquot, "Yellow Label", France (½ bottle)	\$52

White Wines

Chardonnay, Chateau Ste. Michelle, WA	\$11
Chardonnay, Wente "Riva Ranch", Monterey.....	\$14
Sauvignon Blanc, Sterling, Napa.....	\$11
Sauvignon Blanc, Kim Crawford, New Zealand	\$12
Fume Blanc, Sauvignon Blanc, Ferrari-Carano, Sonoma	\$13
White Zinfandel, Beringer, California	\$11
Riesling, Chateau Ste. Michelle, Washington ..	\$10
Pinot Grigio, Santa Margherita, Italy.....	\$16

Red Wines

Merlot, Sterling, Napa Valley.....	\$13
Cabernet Sauvignon, Sterling, Vintner's Collection	\$11
Cabernet Sauvignon, Franciscan, California.....	\$15
Pinot Noir, Coppola "Votre Sante", California	\$12
Pinot Noir, Wild Horse, Central Coast.....	\$14
Pinot Noir, Melomi, Sonoma.....	\$15
Red Blend, Ferrari-Carano, "Siena," California.....	\$13
Chianti Classico, Aziano Ruffino, Italy.....	\$12
Malbec, Terrazas Reserva, Mendoza.....	\$12

Sake/Plum Wine

Gekkeikan (Hot).....	\$14
Takura, Plum Wine, Japan	\$12

House Wines

CAVIT

Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato

\$10.50

Christine Lee's

at GULFSTREAM

P A R K

The family of Christine Lee would like to welcome you to our restaurant and our home at Gulfstream Park. We are proud to serve you in keeping with our tradition of excellence and we hope that your dinner is one you will remember fondly. Since we opened our restaurant nearly forty years ago, we have grown through the loyal support and encouragement of our friends and customers. However, if this is your first visit we hope that you will feel at home and become a member of our restaurant "family". Thank you for joining us this evening.

Appetizers

Christine's Tidbits	21.00
Shrimp Tempura, Barbecued Spareribs, Egg Roll, Chicken Wings, Crab Rangoon	
*Egg Rolls (2) (Contains Pork, Shrimp and Vegetables)	6.50
Vegetable Spring Rolls (2)	5.50
Shrimp Tempura (5)	16.50
Coconut Shrimp (5)	17.50
Barbecued Spareribs - House Specialty	18.00
Chicken Wings with Oyster Sauce (8)	12.00
Roast Pork Tenderloin	10.00
**Crab Rangoon	10.00
Edamame	7.00
Chicken on a Stick (4)	9.00
Beef Teriyaki on a Stick (4)	10.00
Chicken Lettuce Cups	13.00
Lobster Crab Cakes	20.00
Fried Calamari	14.00
With Marinara and Salt and Pepper	
Jumbo Shrimp Cocktail (4)	18.00

Dumplings

Pan Fried Dumplings	12.00
Szechwan Dumplings	11.00
Steamed Shrimp Dumplings	14.00
**Steamed Spinach Dumplings	10.00

Soups

Mushroom Egg Drop Soup	4.50
Wonton Soup	4.50
House Special Wonton Soup	9.00
Hot and Sour Soup	6.50
Roast Pork or Chicken Yakamein Soup	5.00
Bean Curd and Vegetable Soup	5.00
Chef Al's French Onion Soup	10.00

*Contains Peanuts
 **Contains Dairy

Continental Specialties

Christine Lee's World Famous Prime Sirloin Steak ... 12 oz. 42.00 / 16 oz. 54.00	
Broiled Filet Mignon	53.00
Double Cut Loin Lamb Chops	42.00
Veal Chop.....	48.00
Breaded Veal Cutlet with Arugula and Tomato Salad	48.00

Chicken

Half Broiled Spring Chicken.....	18.00
Broiled Chicken Breast.....	20.00
Chicken Francaise.....	20.00

Seafood

Broiled Red Snapper.....	39.00
Dover Sole Almondine	44.00
Cedar Plank Salmon	30.00
Sesame Seared Ahi Tuna	30.00
Grilled Miso Sea Bass.....	42.00
Pan Seared Sea Scallops.....	39.00
Live Maine Lobster (3 lbs.)	Market
Fresh Colossal Stone Crabs (seasonal)	Market

All above entrees are accompanied with choice of: Baked Potato, French Fries, Sweet Fries, or Potato Skins, Tossed Salad, Rolls and Butter. (No Substitutions Please)

Pasta

Shrimp Scampi with Pink Garlic Cream Sauce.....	37.00
Linguini with White Clam Sauce.....	26.00
Seafood Marinara.....	35.00
Shrimp, Clams, Mussels, Scallops and Calamari Served over Linguini	
Accompanied with Tossed Salad, Rolls and Butter	

Salads

Christine Lee's Gulfstream Salad.....	21.00
Jumbo Grilled Shrimp on a bed of Baby Mixed Greens, Cucumbers, Red Peppers, Grapes, Strawberries, Honey Walnuts and Feta Cheese served with Apple Cider Vinaigrette.	
Asian Chicken Salad	17.00
Grilled Chicken Breast with Baby Mixed Greens, Julienne Snow Pea Pods, Carrots, Red Peppers, Mandarin Oranges, Crispy Noodles and Toasted Almonds with Our Chef's Special Asian Dressing.	
Spinach and Edamame Salad	13.50
With Red Onions, Chopped Tomatoes and Honey Walnuts, served with a Red Wine Vinaigrette.	
Caesar Salad with Grilled Chicken Breast.....	17.50

Asian Specialties

1. Steak Kew.....42.00
Cubed Prime Filet Mignon served with Bamboo Shoots, Black Mushrooms, Water Chestnuts, Broccoli, Snow Peas and Bok Choy.
2. Sliced Beef or Chicken with Broccoli20.00
3. Honey Garlic Chicken.....18.00
4. General Tsao's Chicken.....22.00
5. Chinese Steak.....42.00
Sliced Broiled Prime Sirloin served over Crispy Fresh Chinese Vegetables.
6. Peking Duck Half 28.00 / Whole 52.00
Traditional Dry Roast Duck served with Steamed Pancakes, Scallions and Hoisin Sauce.
7. Crispy Shrimp.....30.00
Spiced Jumbo Shrimp served on a bed of Crispy Rice Noodle Salad.
8. Lobster Cantonese (1½ lbs.) 30.00 / Out of Shell 42.00
Fresh Maine Lobster in the Shell cut in convenient pieces, served Traditional, Black Bean Sauce, Ginger and Scallions or Szechwan Style, on request.
9. Steamed Filet of Red Snapper or Asian Sea Bass with Ginger and Scallions.....35.00
10. Shrimp with Lobster Sauce.....30.00
White Sauce on Request
11. Christine's Special.....40.00
Christine Lee's personal interpretation of a favorite dish served in war time Shanghai. Chunks of Boneless Chicken and Lobster with Shrimp, Scallops, Barbecued Pork and Fresh Chinese Vegetables, served over Pan Fried Noodles.
12. Walnut Chicken22.00
Boneless Fresh Chicken, Snow Pea Pods, Water Chestnuts, Mushrooms, Bamboo Shoots, Broccoli and Honey Walnuts with our Chef's Special Sauce.
13. Lemon Chicken18.00
Strips of White Meat Chicken, dipped in delicate batter with a special Lemon Sauce.
14. Shrimp with Black Bean Sauce30.00
15. Shrimp and Scallops with Fresh Asparagus.....30.00
16. Walnut Shrimp with orange-mayo glaze30.00
17. Steamed Bamboo Basket.....15.00
Steamed Broccoli, Carrots, Bean Sprouts, Snow Pea Pods and String Beans.
With Steamed Chicken Breast.....20.00
With Mixed Seafood28.00
Shrimp, Scallops, Fish Fillet accompanied with two Dipping Sauces.
18. Neptune's Delight.....31.00
Fresh catch of Shrimp, Scallops and Red Snapper marinated with Dry Sherry, quickly sautéed with Broccoli and Mixed Chinese Vegetables.
19. Sautéed Shrimp Szechwan30.00
Jumbo Shrimp with finely chopped Ginger, Sweet Red Peppers, Scallions, simmered with Rice Wine Sauce (mild, medium or hot).
20. Cashew Chicken21.00
Tender marinated Chicken sautéed with Bamboo Shoots and Chili Pepper on a bed of Hot Pepper Sauce (mild, medium or hot).
21. Orange Beef22.00
Crispy Beef Medallions in a Hot Tangy Sauce. (mild, medium or hot).
22. Szechwan Fish22.00
Slices of tender marinated Fish with Chinese Vegetables, sautéed in a Spicy Brown Garlic Sauce (mild, medium or hot).
23. Moo Shoo Pork or Chicken19.00
Traditional Mandarin Style with (Shredded Pork or Chicken) combined with Julienne Cabbage, Bamboo Shoots, Mushrooms, Wood Ear, Eggs and Scallions, wrapped with homemade Pancakes.
24. Mongolian Beef20.00
Seared Beef with Scallions, Onions and Ginger in a Brown Garlic Sauce

Vegetables

Dry Sautéed String Beans.....	12.00
Broccoli with Garlic Sauce.....	11.00
Fresh Sautéed Spinach.....	11.00
Fresh Asparagus.....	13.00
Mushroom Trio.....	16.00
Black Mushrooms, Straw Mushrooms, and Button Mushrooms, Snow Pea Pods.	
Buddha's Delight.....	14.00
Special Mixed Chinese Vegetables with Baby Corn and Broccoli	
Sautéed Bean Curd with Vegetable Medley.....	13.50
Sautéed Chinese Eggplant in Garlic.....	12.00
Baby Shanghai Bok Choy.....	11.00
Vegetable Fried Rice.....	9.00
Creamed Spinach.....	10.00

Classics

Pepper Steak.....	20.00
Sweet and Sour Pork or Chicken.....	16.00
Sweet and Sour Shrimp.....	20.00
Boneless Chicken Chow Mein.....	13.00
Fresh Shrimp Chow Mein.....	18.00
Pork or Chicken Egg Foo Young.....	13.00
Shrimp Egg Foo Young.....	15.50

Rice and Noodles

Beef, Chicken or Pork Lo Mein.....	13.00
Shrimp Lo Mein.....	20.00
House Special Lo Mein.....	20.00
Singapore Rice Noodles.....	20.00
Beef, Chicken or Pork Fried Rice.....	11.00
Shrimp Fried Rice.....	13.00
House Special Fried Rice.....	15.00
Brown Rice.....	2.00
Steamed Rice.....	1.00

Sushi

Appetizers

Edamame	7.00
Seaweed Salad	7.50
Tuna Tataki	16.50
Spicy Tuna Salad	13.00
Conch and Octopus Salad.....	15.00
Kanisu (crabmeat, avocado, masago wrapped with thin sliced cucumber) ...	16.50
Salmon Carpaccio with Spicy Mayo	16.00

Sashimi - each piece

Tuna	4.50	Salmon	4.50
Snapper.....	3.50	Yellowtail	5.50
Conch	4.50	Octopus.....	4.00
Eel	4.50		
Sashimi Deluxe (12 assorted fresh fish) ..	32.00		

Rolls

Jasmin Roll - Shrimp and Crab Mixed with Lettuce wrapped in Rice Paper-No Rice	19.00
Lobster Roll - Lobster Tempura, Asparagus, Cucumber and Scallions	40.00
California - Cucumber, Avocado, Crab.....	13.00
J.B. - Salmon, Cream Cheese, Avocado	15.00
J.B. Tempura Roll - Salmon, Cream Cheese Fried and Tempura Batter.....	15.00
Dancing Eel - Crab, Avocado, Cream Cheese with Eel on Top	17.00
Eel Roll - Cucumber and Eel	15.00
Shrimp Tempura Roll	15.00
Dragon Roll - Shrimp Tempura, Crab Meat, Cucumber with Avocado on Top.....	17.00
Dynamite Roll - Crab, Avocado, Cream Cheese with Seafood.....	17.00
Tuna or Salmon Roll.....	13.00
Vegetable Roll - Avocado, Cucumber, Carrots, Spinach and Scallions	9.00
Cucumber Roll.....	9.00
Rainbow Roll - Tuna, Salmon, White Fish, Avocado, Cream Cheese and Crab.....	17.00
Spicy Tuna Roll - Spicy Tuna and Cucumber.....	14.00
Spider Roll Roll - With Crispy, Soft Shell Crab	24.00
Gulfstream Roll - Crab, Avocado, Cantaloupe, topped with Tuna and Salmon	18.00
Dolphin Roll - White Fish, Crab, Asparagus and Salmon.....	18.00
Marlin Roll - Salmon, Crab, Cream Cheese and Scallions	18.00
High Roller Roll - Tempura Shrimp, Cream Cheese, Scallions, Salmon and Avocado on Top	18.00
Volcano Roll - Crabmeat, Cucumber & Cream Cheese with Avocado Dynamite Conch on Top	18.00

Hand Rolls / each

JB Hand Roll	6.00	Spicy Salmon Hand Roll	6.00
Salmon, Cream Cheese, Scallions		California - Crab, Avocado, Cucumber....	5.50
Yellowtail Hand Roll	6.00	Vegetable Hand Roll	4.50
Spicy Tuna Hand Roll	5.00	Dancing Eel Hand Roll	7.00

Combo Trays

Roll Combo Tray	26.50
8 pc. Tuna Roll, 4 pc. California Roll, 4 pc. JB Roll, 4 pc. Eel Roll	
Sushi Combo Tray.....	30.00
8 pc. Assorted Sushi, 4 pc. California Roll	
Special Sushi Combo Tray.....	42.00
10 pc. Assorted Sushi, 4 pc. JB Roll, 4 pc. California Roll, 4 pc. Tuna Roll	
Sushi & Sashimi Combo	38.00
4 pcs Sushi, 6 pcs Sashimi, California Roll	

Gulfstream Boats

Dynasty Boat (for 2).....	75.00
8 pc. Sushi, 8 pc. Sashimi, 8 pc. Tuna Roll, 8 pc. California Roll, 8 pc. JB Roll	
Dragon Boat (for 3)	95.00
12 pc. Sushi, 12 pc. Sashimi, Tuna Tataki, 8 pc. Shrimp Tempura Roll, 8 pc. Eel Roll, 8 pc. California Roll	
Imperial Boat (for 4)	135.00
16 pc. Sushi, 16 pc. Sashimi, Tuna Tataki, 8 pc. California Roll, 8 pc. Rainbow Roll, 8 pc. Dancing Eel Roll, 8 pc. Dynamite Roll	

Champagne & Sparkling Wines

Bin	Bottle
1	Dom Perignon, Brut, France 325
2	Perrier Jouet 'Belle Epoque', Brut, France..... 270
3	Veuve Clicquot 'Yellow Label', Brut, France 125
4	Perrier Jouet 'Grand Brut', France 85
5	Moet & Chandon 'Imperial', France..... 70
7	Mumm Napa, Brut Rosé, Napa 50
13	Mumm Napa, Brut Prestige, Napa 45
14	Prosecco, Mionetto, Italy..... 30

Merlot

20	Ferrari-Carano, Sonoma 55
21	Francis Ford Coppola, 'Diamond Collection' 45
22	Rutherford Hill, Napa 48
23	Sterling Vineyards, Napa 40
25	Duckhorn, Napa 125
27	Stags Leap Wine Cellars, Napa 80
29	Grgich Hills, Napa..... 76
35	Geysler Peak, Sonoma 40
36	Casa Lapostolle, 'Cuvee Alexandre', Chile 56

Cabernet Sauvignon

40	Jordan, Alexander Valley 120
41	Geysler Peak 'Reserve', Alexander Valley 86
42	Ferrari-Carano, Alexander Valley 70
43	Main Street, California 36
45	Franciscan Estate, Napa 56
46	Simi, Sonoma..... 46
49	Sterling Vineyards, 'Vintner's Collection'..... 36
51	Caymus, Napa 140
52	Caymus, 'Special Select', Napa 270
53	Robert Mondavi, 'Reserve', Napa 220
54	Stag's Leap Wine Cellars, 'Artemis', Napa 120
59	Duckhorn, Napa 135

Pinot Noir

62	Estancia, Monterey County 40
63	Votre Sante, California..... 40
65	Wild Horse, Central Coast..... 48
67	The Crossings, New Zealand 42
68	La Crema, California 42
69	Artesa, Carneros 60
70	Davis Bynum, Russian River 55
72	Archer, Summit, Oregon 90
74	A by Acacia, California 50
75	Flowers, Sonoma 90
76	Meiomi, Sonoma 60

Zinfandel

84	Grgich Hills, Napa..... 74
85	XYZin 10 Year, California 35

Meritage

90	Duckhorn, 'Paraduxx', Napa 100
91	Ferrari-Carano, 'Tresor', Alexander Valley..... 88
92	Quintessa, 'Rutherford', Napa 180
94	Opus One, Napa 240
96	Duckhorn, 'Decoy', Napa 62
98	Franciscan, 'Magnificat', Napa..... 96
99	Elements by Artesa, Sonoma / Napa 54
100	Siena by Ferrari Carano, Sonoma 48
101	Francis Ford Coppola, 'Eleanor', Sonoma County / Napa Valley 115

French

Bin	Bottle
105	Pommard, Louis Latour, Burgundy 135
106	Chatea uneuf du Pape, Delas, Rhone..... 85
108	Brouilly, Chateau De la Chaize, Beaujolais 36
112	Chateau Tour Segur, Saint Emilion..... 48
113	Chateau Bastide Dauzac, Margaux..... 85

Italian

120	Chianti Classico Riserva, Ducale Gold, Ruffino, Tuscany 80
122	Chianti Classico Riserva, Marchese Antinori, Tuscany 75
123	Chianti Classico, Ruffino, 'Aziano', Tuscany 35
126	Amarone, Bertani, Veneto 200
128	Barolo, Pio Cesare, Serralunga d'Alba 110
129	Super Tuscan, Tignanello, Antinori, Tuscany... 160

Other Red Wines

135	Shiraz, Greg Norman, Australia 38
136	Shiraz, Jacobs Creek Reserve, Australia 38
140	Petite Syrah, Stags Leap Winery, Napa 75
138	Malbec, Diseno, Argentina 30
151	Malbec, Terrazas Reserva, Mendoza 42
143	Malbec, Graffigna, 'Grand Reserve', Argentina .40

Chardonnay

156	Ferrari-Carano, Alexander Valley 65
157	Jordan, Russian River..... 70
158	Robert Mondavi, Napa 46
159	Sterling Vineyards, Napa 38
160	Wente Reserve, 'Riva Ranch', Monterey..... 40
162	Far Niente, Napa..... 120
164	Chateau Ste. Michelle, Columbia Valley 28
165	Stags Leap Wine Cellars, 'Karia', Napa 70
166	Kistler, 'Les Noisetiers', Sonoma..... 115
167	Nickel & Nickel, 'Searby', Russian River Valley... 92
169	Grgich Hills, Napa..... 80
170	Franciscan Estate, 'Cuvee Sauvage', Napa 75
171	Casa Lapostolle, Cuvee Alexandre, Chile 50

Sauvignon Blanc / Fume Blanc

175	Ferrari-Carano, Sonoma 39
176	Fume Blanc, Grgich Hills, Napa 65
177	Sauvignon Blanc, Sterling Vineyards 36
179	Kim Crawford, New Zealand 45

Pinot Grigio

190	Santa Margherita, Italy..... 50
191	Antinori, Santa Cristina, Italy 34
192	Ferrari-Carano, Russian River 42

White Wines of the World

182	Conundrum, California 49
183	White Zinfandel, Beringer, California 26
185	Riesling, Chateau Ste. Michelle, Washington..... 30
195	Puligny Montrachet, Louis Latour, France..... 130
196	Pouilly Fuisse, Louis Latour, Burgundy 60