

# 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 .....	16.00
Shrimp Tempura, Barbecued Spareribs, Egg Roll, Chicken Wings, Crab Rangoon	
Egg Rolls (2) .....	5.50
Vegetable Spring Rolls (2).....	5.00
Shrimp Tempura (5).....	10.50
Coconut Shrimp (5) .....	12.00
Barbecued Spareribs - <b>House Specialty</b> .....	10.50
Chicken Wings with Oyster Sauce (8) .....	9.00
Roast Pork Tenderloin.....	10.00
Crab Rangoon .....	8.00
Edamame .....	6.00
Chicken on a Stick (4) .....	8.00
Beef Teriyaki on a Stick (4).....	9.00
Lettuce Cups.....	10.00
Lobster Crab Cakes .....	15.00
Fried Calamari .....	12.00
With Marinara and Salt and Pepper	
Jumbo Shrimp Cocktail (4) .....	12.00

## Dumplings

Pan Fried Dumplings .....	9.00
Szechwan Dumplings.....	8.50
Steamed Shrimp Dumplings.....	9.00
Steamed Spinach Dumplings .....	7.00

## Soups

Mushroom Egg Drop Soup .....	3.50
Wonton Soup.....	3.50
House Special Wonton Soup .....	6.00
Hot and Sour Soup .....	4.50
Roast Pork or Chicken Yakamein Soup.....	4.00
Bean Curd and Vegetable Soup .....	3.50
Seafood Soup .....	6.00
Chef Al's French Onion Soup .....	9.00

## Continental Specialties

<b>Christine Lee's World Famous Prime Sirloin Steak ...</b>	12 oz. 34.00 / 16 oz. 40.00
Broiled Filet Mignon .....	36.00
Porterhouse for Two .....	75.00
Prime Rib of Beef (Seasonal & Weekends Only) .....	12 oz. 25.00 / 16 oz. 31.00
Double Cut Loin Lamb Chops .....	34.00
Veal Chop.....	34.00
Breaded Veal Cutlet with Arugula and Tomato Salad .....	36.00

### Chicken

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

### Seafood

Broiled Red Snapper.....	28.00
Dover Sole Almondine .....	34.00
Cedar Plank Salmon .....	24.00
Sesame Seared Ahi Tuna .....	28.00
Grilled Miso Sea Bass.....	34.00
Pan Seared Sea Scallops.....	28.00
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.....	28.00
Linguini with White Clam Sauce.....	18.00
Seafood ala Vodka with Pink Cream Sauce .....	29.00

Shrimp, Clams, Mussels, Scallops and Calamari Served over Linguini

Accompanied with Tossed Salad, Rolls and Butter

## Salads

<b>Christine Lee's Gulfstream Salad.....</b>	19.00
<i>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.</i>	
<b>Asian Chicken Salad .....</b>	16.00
<i>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.</i>	
<b>Spinach and Edamame Salad .....</b>	12.00
<i>With Red Onions, Chopped Tomatoes and Honey Walnuts, served with a Red Wine Vinaigrette.</i>	
<b>Caesar Salad with Grilled Chicken Breast.....</b>	15.00

## Asian Specialties

1. **Steak Kew**.....28.00  
Cubed Prime Filet served with Bamboo Shoots, Black Mushrooms, Water Chestnuts, Broccoli, Snow Peas and Bok Choy.
2. **Sliced Beef or Chicken with Broccoli** .....16.00
3. **Honey Garlic Chicken**.....16.00
4. **General Tsao's Chicken**.....17.00
5. **Chinese Steak**.....34.00  
Sliced Broiled Prime Sirloin served over Crispy Fresh Chinese Vegetables.
6. **Peking Duck** ..... Half 20.00 / Whole 38.00  
Traditional Dry Roast Duck served with Steamed Pancakes, Scallions and Hoisin Sauce.
7. **Crispy Shrimp**.....24.00  
Spiced Jumbo Shrimp served on a bed of Crispy Rice Noodle Salad.
8. **Lobster Cantonese (1½ lbs.)** ..... 28.00 / Out of Shell 38.00  
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**.....29.00
10. **Shrimp with Lobster Sauce**.....22.00  
White Sauce on Request
11. **Christine's Special**.....29.00  
Christine Lee's personal interpretation of a favorite dish served in wartime Shanghai. Chunks of Boneless Chicken and Lobster with Shrimp, Scallops, Barbecued Pork and Fresh Chinese Vegetables, served over Pan Fried Noodles.
12. **Walnut Chicken** .....17.00  
Boneless Fresh Chicken, Snow Pea Pods, Water Chestnuts, Mushrooms, Bamboo Shoots, Broccoli and Honey Walnuts with our Chef's Special Sauce.
13. **Lemon Chicken** .....16.00  
Strips of White Meat Chicken, dipped in delicate batter with a special Lemon Sauce.
14. **Shrimp with Black Bean Sauce** .....22.00
15. **Shrimp and Scallops with Fresh Asparagus**.....24.00
16. **Walnut Shrimp**.....24.00
17. **Steamed Bamboo Basket**.....12.00  
Steamed Broccoli, Carrots, Bean Sprouts, Snow Pea Pods and String Beans.  
With Steamed Chicken Breast.....17.00  
With Mixed Seafood .....24.00  
Shrimp, Scallops, Fish Fillet accompanied with two Dipping Sauces.
18. **Neptune's Delight**.....24.00  
Fresh catch of Shrimp, Scallops and Red Snapper marinated with Dry Sherry, quickly sautéed with Broccoli and Mixed Chinese Vegetables.
19. **Sautéed Shrimp Szechwan** .....22.00  
Jumbo Shrimp with finely chopped Ginger, Sweet Red Peppers, Scallions, simmered with Rice Wine Sauce (mild, medium or hot).
20. **Cashew Chicken** .....17.00  
Tender marinated Chicken sautéed with Bamboo Shoots and Chili Pepper on a bed of Hot Pepper Sauce (mild, medium or hot).
21. **Orange Beef** .....18.00  
Crispy Beef Medallions in a Hot Tangy Sauce. (mild, medium or hot).
22. **Szechwan Fish** .....20.00  
Slices of tender marinated Fish with Chinese Vegetables, sautéed in a Spicy Brown Garlic Sauce (mild, medium or hot).
23. **Moo Shoo Pork or Chicken**.....16.00  
Traditional Mandarin Style with (Shredded Pork or Chicken) combined with Julienne Cabbage, Bamboo Shoots, Mushrooms, Wood Ear, Eggs and Scallions, wrapped with homemade Pancakes.

## Vegetables

Dry Sautéed String Beans.....	8.50
Broccoli with Garlic Sauce.....	8.50
Fresh Sautéed Spinach.....	8.00
Fresh Asparagus.....	10.00
Mushroom Trio.....	10.00
Black Mushrooms, Straw Mushrooms, and Button Mushrooms combined with Snow Pea Pods.	
Buddha's Delight.....	10.00
Special Mixed Chinese Vegetables with Baby Corn and Broccoli	
Sautéed Bean Curd with Vegetable Medley.....	11.00
Sautéed Chinese Eggplant in Garlic.....	9.00
Chinese Broccoli Sautéed with Garlic and Oil.....	11.00
Baby Shanghai Bok Choy.....	8.00
Vegetable Fried Rice.....	7.50
Creamed Spinach.....	8.00

## Classics

Pepper Steak.....	14.00
Sweet and Sour Pork or Chicken.....	12.00
Sweet and Sour Shrimp.....	17.00
Boneless Chicken Chow Mein.....	12.00
Fresh Shrimp Chow Mein.....	14.00
Pork or Chicken Egg Foo Young.....	12.00
Shrimp Egg Foo Young.....	14.00

## Rice and Noodles

Beef, Chicken or Pork Lo Mein.....	11.00
Shrimp Lo Mein.....	14.00
House Special Lo Mein.....	16.00
Singapore Rice Noodles.....	14.00
Beef, Chicken or Pork Fried Rice.....	8.95
Shrimp Fried Rice.....	9.95
House Special Fried Rice.....	10.95
Brown Rice.....	2.00
Steamed Rice.....	1.00

# Sushi

## Appetizers

Edamame .....	6.00
Seaweed Salad .....	7.00
Tuna Tataki .....	12.00
Spicy Tuna Salad .....	11.00
Conch and Octopus Salad.....	10.00
Kanisu (crabmeat, avocado, masago wrapped with thin sliced cucumber) ...	12.00
Salmon Carpaccio with Spicy Mayo.....	13.00

## Sashimi - each piece

Tuna .....	3.50	Salmon .....	3.50
Snapper .....	2.50	Yellowtail .....	3.50
Wahoo .....	3.50	Escobar.....	4.00
Conch .....	3.00	Octopus .....	3.50
Eel .....	3.50		
Sashimi Deluxe (12 assorted fresh fish) ..	28.00		

## Rolls

Lobster Roll - Lobster Tempura, Asparagus, Cucumber and Scallions .....	28.00
California - Cucumber, Avocado, Crab.....	8.00
J.B. - Salmon, Cream Cheese, Avocado .....	7.50
J.B. Tempura Roll - Salmon, Cream Cheese Fried and Tempura Batter.....	9.00
Dancing Eel - Crab, Avocado, Cream Cheese with Eel on Top .....	12.00
Eel Roll - Cucumber and Eel .....	12.00
Shrimp Tempura Roll .....	11.00
Dragon Roll - Shrimp Tempura, Crab Meat, Cucumber with Avocado on Top.....	16.00
Dynamite Roll - Crab, Avocado, Cream Cheese with Seafood.....	12.00
Tuna or Salmon Roll.....	7.00
Vegetable Roll - Avocado, Cucumber, Carrots, Spinach and Scallions .....	7.00
Cucumber Roll.....	7.00
Rainbow Roll - Tuna, Salmon, White Fish, Avocado, Cream Cheese and Crab.....	12.00
Spicy Tuna Roll - Spicy Tuna and Cucumber.....	10.00
Florida Roll - Tempura Fish.....	10.00
Gulfstream Roll - Crab, Avocado, Cantaloupe, topped with Tuna, Salmon and Kiwi.....	14.00
Dolphin Roll - White Fish, Crab, Asparagus and Salmon.....	14.00
Marlin Roll - Salmon, Crab, Cream Cheese and Scallions .....	14.00
High Roller Roll - Tempura Shrimp, Cream Cheese, Scallions, Salmon and Avocado on Top.....	15.00
Volcano Roll - Crabmeat, Cucumber & Cream Cheese with Avocado Dynamite Conch on Top ....	15.00

## Hand Rolls / each

JB Hand Roll - Cream Cheese, Scallions ...	5.00	California - Crab, Avocado, Cucumber....	5.00
Yellowtail Hand Roll .....	5.00	Vegetable Hand Roll .....	4.00
Spicy Tuna Hand Roll .....	5.00	Dancing Eel Hand Roll .....	6.00
Spicy Salmon Hand Roll .....	5.00		

## Combo Trays

Roll Combo Tray .....	22.00
8 pc. Tuna Roll, 4 pc. California Roll, 4 pc. JB Roll, 4 pc. Eel Roll	
Sushi Combo Tray.....	20.00
8 pc. Assorted Sushi, 4 pc. California Roll	
Special Sushi Combo Tray.....	32.00
10 pc. Assorted Sushi, 4 pc. JB Roll, 4 pc. California Roll, 4 pc. Tuna Roll	
Sushi & Sashimi Combo .....	30.00
4 pcs Sushi, 6 pcs Sashimi, California Roll	

## Gulfstream Boats

Dynasty Boat (for 2).....	52.00
8 pc. Sushi, 8 pc. Sashimi, 8 pc. Tuna Roll, 8 pc. California Roll, 8 pc. JB Roll	
Dragon Boat (for 3) .....	75.00
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) .....	104.00
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	

# Wine List

## CHAMPAGNE & SPARKLING WINES

Bin		Bottle
1	Dom Perignon, France.....	210
2	Perrier Jouet Flower Bottle, Brut, France.....	200
3	Veuve Clicquot Yellow Label, Brut, France.....	85
4	Perrier Jouet Grand Brut, France.....	68
5	Moet & Chandon White Star, France.....	68
		split 18
6	Gloria Ferrer, Brut, Sonoma.....	38
7	Mumm Blanc de Noirs, Napa.....	35
8	Domaine Ste. Michelle, Brut.....	25
9	Freixenet Cordon Negro, Spain.....	split 8
10	Duval Leroy Brut, France.....	78
11	Nicolas Feuillatte, Palmes D'or, Brut, France...	160
12	Nicolas Feuillatte, Palmes D'or Rose, France....	180
13	Nicolas Feuillatte, Rose, France.....	78
14	Schramberg, Blanc de Blancs, Napa.....	64
15	Gosset, Brut Excellence.....	58

## RED WINES

### Merlot

16	Ferrari-Carano, Alexander Valley.....	48
17	Francis Ford Coppola, Diamond Collection.....	37
18	Rutherford Hill, Napa Valley...half bottle 23.....	44
19	Sterling Vineyards, Vintner's Collection.....	36
20	Rodney Strong, Sonoma.....	34
21	Duckhorn, Napa.....	90
22	Sterling, 'Three Palms', Napa.....	70
23	Stag's Leap Winery, Napa.....	68
24	Pine Ridge 'Crimson Creek', Napa.....	68

### Cabernet Sauvignon

25	Jordan, Alexander Valley.....	95
26	Geyser Peak Reserve, Alexander Valley.....	82
27	Ferrari-Carano, Alexander Valley.....	65
28	Legends by Larry Bird, Napa.....	52
29	Robert Mondavi, Napa.....	50
30	Franciscan Estate, Napa.....	48
31	Simi, Sonoma.....	46
32	Beaulieu Vineyards, Napa.....	40
34	Clos du Bois, Sonoma.....	34
35	Sterling Vineyards, Vintner's Collection.....	36
36	Beaulieu Vineyards, 'Clone 6', Napa.....	152
37	Caymus 'Special Select', Napa.....	225
38	Far Niente, Napa.....	165
39	Flora Springs, Napa.....	60
40	Stags Leap, Artemis.....	?

### Pinot Noir

41	Gypsy Dancer, Gary & Christine Vineyard.....	78
42	Wild Horse, Central Coast.....	48
43	Wente Vineyards Reserve, Reliz Creek.....	38
44	Laetitia 'Les Galets' Arroyo Valley.....	102
45	The Crossings, New Zealand.....	38
46	Grove Mill, New Zealand.....	45

### Zinfandel

47	Clos Du Bois, North Coast.....	36
48	Kunde Estate, Sonoma.....	50
49	Nickel & Nickel, California.....	88
50	Ridge, Lyton Springs, California.....	60

### Meritage

51	Duckhorn, Paraduxx, Napa.....	98
52	Flora Springs Trilogy, Napa.....	86
53	Quintessa, 'Rutherford', Napa.....	180
54	Mount Veeder, Napa.....	115
55	Opus One, Napa.....	225
66	Beaulieu Vineyards Reserve Tapestry, Napa.....	90

### Bordeaux & Burgundy

56	Pommard, Louis Latour, Burgundy.....	90
57	Chateauneuf du Pape, Delas, Rhone, France....	75
58	Chateau Simard, St. Emilion, France.....	65
59	Brouilly, Chateau De la Chaize, Beaujolais.....	30

60	Beaujolais Villages, Georges Duboeuf, France.....	half bottle 12.....22
61	Mouton Cadet, Baron Phillippe de Rothschild.....	19
62	Chateau Gloria St Julien, 2003.....	88
63	Chateau Cheval Blanc, Grand Cru, 2003.....	500
64	Chateau Cos D'estournel, Grand Cru, 2003....	380
65	Chateau Haut-Brion, Pessac-Leognan, 2003...	540
66	Chateau Lafite Rothschild, Pauillac, 2001.....	430

## Italian

70	Chianti Classico Riserva Ducale Gold Label, Ruffino, Tuscany.....	75
71	Chianti Classico Riserva, Bracco, Tuscany.....	70
72	Chianti Classico Riserva, Marchesi Antinori, Tuscany.....	65
73	Chianti Classico, Aziano, Ruffino, Tuscany.....	26
74	Solaia Antinori, Super Tuscan, Tuscany.....	200
76	Bertani Amarone.....	138
77	Luce, Toscana, Tuscany.....	122
78	Pio Cesare Borolo.....	108
79	Tignanello, Tuscany.....	135

## Red Wines of the World

80	Shiraz, Greg Norman, Australia.....	28
81	Shiraz, Jacobs Creek, Australia.....	32
82	Syrah, Jean-Luc Colombo, La Violette, France...	25
83	Stag's Leap Petite Syrah, Napa.....	70
84	Marques de Riscal Reserva, Rioja, Spain.....	half bottle 23.....35

## WHITE WINES

### Chardonnay

85	Geyser Peak, Reserve, Alexander Valley.....	45
86	Ferrari-Carano, Alexander Valley.....	63
87	Jordan, Russian River.....	56
88	Robert Mondavi, Carneros.....	42
89	Sterling Vineyards, Napa.....	36
90	Wente Reserve, Riva Ranch.....	32
91	Gloria Ferrer, Carneros.....	31
92	Far Niente, Napa.....	80
93	Beringer, Napa.....	28
94	Chateau Ste. Michelle.....	half bottle 12.....23
95	Ferrari-Carrano, Alexander Valley.....	65
96	Stags Leap, Napa.....	48
97	Bernardus, Monterey.....	68
98	Kistler, Les Noisetiers, Sonoma.....	90

### American White Wines

100	Ferrari-Carano, Fume Blanc, Sonoma.....	34
101	Sterling Vineyards, Sauvignon Blanc.....	25
102	Duckhorn Sauvignon Blanc, Napa.....	52
103	Conundrum, California.....	half bottle 25.....48
104	White Zinfandel, Beringer.....	18

### Pinot Grigio

110	Pinot Grigio, Santa Margherita.....	half bottle 25.....48
111	Pinot Grigio, Lumina, Ruffino.....	24
112	Pinot Grigio, Bracco.....	28

## White Wines of the World

113	Puligny Montrachet, Louis Latour.....	68
114	Pouilly Fuisse, Louis Latour, Burgundy, France..	42
115	Vouvray, (Chenin Blanc) Remy Pannier, Loire....	30
116	Riesling, Pierre Sparr, Alsace, France.....	25
117	Mouton Cadet Baron Phillippe de Rothschild.....	22
118	Marques de Riscal, Rueda, Spain.....	21
119	Plum Wine, Kobai, Gekkeikan, Japan.....	15
120	Phillippe Colim 'Grand Cru' Montrachet.....	200
121	Chateauneuf Du Pape 'Vieux Telegraph Blanc'..	78
122	Sake, Haiku, Gekkeikan.....	half bottle 12.....20

### Ice Wine

125	Dolce, Napa.....	96
126	Inniskillin, Vidal Canada.....	72

Reserve Wine List Available Upon Request