WINE

One legend claims that wine was discovered by a neglected member of a Persian king's harem, who tried to end her loneliness by drinking from a jar marked "Poison" containing grapes that had fermented. She felt so much better after drinking the liquid that she gave a cup of it to the king, who named it "The delightful poison" and welcomed her back into active harem life.

Wine, like a human being, is born, passes through adolescence, matures and grows old. Some wines are aristocrats, some plebeians, but most wines are just sturdy, honest, good fellows. Yet all are interesting, the more so as one gets to know them better, because no two vintages of the same wine, or any two wines, are ever identical. Each has individuality. There are family resemblances and characteristics that can be recognized quite readily, but the more one studies the subject and notes these intriguing differences, the more you will enjoy your wine.
CHAMPAGNES
SPARKLING WINES

Dom Pérignon Brut, Vintage Champagne
Veuvy Clicquot Brut, Champagne
Mumm Cordon Rouge Brut, Champagne
Domaine Chandon, California
Cordonau Brut, Sparkling Wine
Grand Imperial Brut, Sparkling Wine

$125.00
$79.00
$73.00
$46.00
$34.00
$25.00

WHITE WINES

FRANCE

Blanc de Blancs, Bordeaux,
Moreau & Fils
$19.50
The delicate blend of Sémillon and Sauvignon Blanc provides a pleasant bouquet, with a mellow richness on the palate and a clean finish.

Mouton Cadet Bordeaux Blanc,
Baron Philippe de Rothschild
$32.00
Best selling white wine. Famous for good quality, agreeable price and white Bordeaux characteristics.

Sancerre, Loire,
Barton & Guestier
$45.00
A wine with a nice spicy bouquet, dry, medium bodied and with a crisp full flavour.

Pouilly-Fuissé Bourgogne,
Barton & Guestier
$55.00
The best known wine from the hillly Macon area, this Pouilly Fuissé is full-bodied and rich with an astonishing fruity bouquet.

Chablis,
Georges Duboeuf
$45.00
A pale straw colored wine from the chalk and limestone Chablis hills, dry, full-bodied, crisp and typically elegant.

GERMANY

Liebfraumilch,
$19.50
Blue Nun
The highly appreciated fruity wine from the Riesling and Sylvaner grape.

ROSE & BLUSH WINES

White Zinfandel,
Monterey Vineyards, California
$19.00
Orange colored, fresh crisp and fruity. The Monterey Zinfandel is versatile, enjoyable as an aperitif or as a companion to spicy food.

Rosé d'Anjou, Loire,
Moreau & Fils
$16.50
A fresh, slightly sweet, flowery Rosé wine. A fine aperitif or a good match with salads and white meat dishes.

RED WINES

FRANCE

Saint-Emilion, Bordeaux,
Barton & Guestier
$30.00
A powerful deep ruby claret, fruity and mellow, with taste sensations of tobacco and black cherries.

Château Beauséjour Lagrange,
Bordeaux Supérieur 1988
$36.50
A deep garnet-colored wine with a rich, dense bouquet and a fullness in the mouth that prevails in a mellow and tender manner.

Beaujolais Villages,
Moreau & Fils
$28.00
A Beaujolais from the secluded Villages classification. A ruby-dark color, pleasant, smooth structure and a light refreshing acidity.

Châteauneuf-du-Pape, Rhône
$43.00
A rich and good framed wine, dark in color with a spicy aroma and great balance.

Chassagne-Montrachet, Bourgogne
$60.00
From the Côte de Beaune comes this fine red wine with a rich Pinot Noir grape nose and delicate influence of oak.

CALIFORNIA

Sauvignon Blanc,
Robert Mondavi
$21.00
A wine with an attractive floral and melon aroma. The mixture of Sauvignon and Sémillon grapes produces a wine with depth and roundness.

Chardonnay, Monterey Vineyards
$25.00
A wine of elegance and balance with an intense smoky, creamy character and fresh apple aromas.

OTHER REGIONS

Sauvignon Blanc 120,
Santa Rita, Chile
$17.50
This Chilean wine is charming, with delicate aromas and outright fruitiness. Fresh and dry with a clean finish.

Matarse White,
Portugal
$17.00
In the well known flask bottle. Nice and fresh, pleasantly drinkable.

Merlot,
Monterey Vineyards
$22.50
Exuberant aromas of black cherries and spices in a soft, velvety body and full berry flavors, perfectly balanced.

Cabernet Sauvignon,
Glen Ellen
$25.00
Pleasant berry and chocolate aromas, a touch of tobacco and black cherries.

ITALY

Bardolino,
Rolla
$16.50
A light red-colored, slightly bittersweet red wine from the banks of the Garda Lake.
APPETIZERS

ISLANDER CALCO
Curried conch baked in tanya leaf
Six Dollars and Fifty Cents

MARINATED SEAFOOD COCKTAIL
Shrimp, scallops, calamari and fish in a piquant lemon vinaigrette.
Seven Dollars

ESCARGOTS SUN CLUB
Escargots folded in chicken mousse and baked in puff pastry with roasted red peppers.
Six Dollars and Fifty Cents

LOUISIANA CRAB CAKES
Panfried and served in cucumber sauce.
Five Dollars and Fifty Cents

ZUCCHINI MOZZARELLA GRATINÉE
Panfried medallions of zucchini with melted fresh mozzarella, tomatoes, leeks and fresh herbs.
Four Dollars and Fifty Cents

SOUPS

BAKED MUSSEL SOUP
Mussels in a rich saffron cream under a crisp pastry shell.
Four Dollars and Fifty Cents

PUMPKIN-LEEK SOUP
Two soups in one with a swirl of tamarind nectar.
Three Dollars and Fifty Cents

SOUP OF THE DAY
Three Dollars and Fifty Cents

ENTREES

ISLANDER SHRIMP
Grilled shrimp with a piquant salad of Belgium endive, tomatoes and fresh cilantro.
Twenty One Dollars and Fifty Cents

SNAPPER DEL SOL
Sautéed red snapper wrapped with leaf lettuce and served on a tomato coulis.
Seventeen Dollars and Fifty Cents

TRADEWINDS SALMON
Poached fresh salmon filet with Caribbean shrimp and cucumber sauce.
Twenty Five Dollars

SEAFOOD HONEYMOON
Fresh Caribbean shrimp and scallops baked in phyllo dough with fresh basil.
Twenty Four Dollars and Fifty Cents

GROPER VERACRUZANO
Panfried grouper with green olives, bacon and green peppers in a rich cream sauce.
Eighteen Dollars

FETTUCCINI DELICADO
Sea scallops sautéed with wild mushrooms and asparagus on a bed of pepper fettuccini.
Twenty Four Dollars and Fifty Cents

TREASURE OF SIERRA MADRE
Grilled semi-boneless half chicken with green mole sauce and roasted pumpkin seeds.
Sixteen Dollars

ATLANTIS LAMB
Boneless lamb loin baked in pastry dough with pine nuts and spinach on pesto sauce.
Twenty Three Dollars and Fifty Cents

VEAL SANTIAGO
Veal striploin grilled with sun dried tomatoes and smoked provolone.
Twenty Five Dollars

PORK MERENGUE
Lemon seasoned pork medallions grilled with a black bean sauce and avocado relish.
Seventeen Dollars and Fifty Cents

FILET MIGNON
Grilled with morel mushrooms, roasted shallots and sherry vinegar sauce.
Twenty Five Dollars

T-BONE STEAK
18 oz. Steak grilled and served with onion fritters.
Twenty Four Dollars

A 15% service charge will be added in lieu of gratuities.
DESSERTS
Your waiter will present fresh pastry creations from our Sun Club's Pastry Chef $ 3.50

COFFEE & TEA

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Regular coffee</td>
<td>$ 1.25</td>
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<tr>
<td>Decaffeinated coffee</td>
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<tr>
<td>Espresso</td>
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<tr>
<td>Cappuccino</td>
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<tr>
<td>Tea</td>
<td>$ 1.25</td>
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AFTER DINNER DRINKS

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Grand Marnier</td>
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<tr>
<td>Sambuca Romana</td>
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<tr>
<td>Kahlua</td>
<td>$ 4.00</td>
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<tr>
<td>Cognac</td>
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<tr>
<td>Amaretto</td>
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<tr>
<td>Frangelico</td>
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<tr>
<td>Cointreau</td>
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<tr>
<td>Crème de Menthe</td>
<td>$ 4.00</td>
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<tr>
<td>Drambuie</td>
<td>$ 4.00</td>
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</tbody>
</table>

The SUN CLUB becomes "the night club" from 10:30 pm to 2 am (except Wednesday).

When the tempo turns to music for your dancing and listening pleasure join "THE HI-NOTES" who will entertain you with masterful music from yesterday, today, and tomorrow from coast to coast and sea to sea.