



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

<i>Dom Pérignon Brut, Vintage Champagne</i>	\$125.00
<i>Veuve Cliquot Brut, Champagne</i>	\$ 79.00
<i>Mumm Cordon Rouge Brut, Champagne</i>	\$ 73.00
<i>Domaine Chandon, California</i>	\$ 46.00
<i>Cordornui Brut, Sparkling Wine</i>	\$ 34.00
<i>Grand Imperial Brut, Sparkling Wine</i>	\$ 25.00

WHITE WINES

FRANCE

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

<i>Mouton Cadet Bordeaux Blanc, Baron Philippe de Rothchild,</i>	\$32.00
<i>Best selling white wine. Famous for good quality, agreeable price and white Bordeaux characteristics.</i>	

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

<i>Pouilly-Fuissé, Bourgogne, Barton & Guestier</i>	\$55.00
<i>The best known wine from the hilly Mâcon area, this Pouilly Fuissé is full-bodied and rich with an astonishing fruity bouquet.</i>	

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

CALIFORNIA

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

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

OTHER REGIONS

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

<i>Mateus White, Portugal</i>	\$17.00
<i>In the well known flask bottle. Nice and fresh, pleasantly drinkable.</i>	

GERMANY

<i>Liebfraumilch, Blue Nun</i>	\$19.50
<i>The highly appreciated fruity wine from the Riesling and Sylvaner grape.</i>	

ROSE & BLUSH WINES

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

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

RED WINES

FRANCE

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

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

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

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

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

CALIFORNIA

<i>Merlot, Monterey Vineyards</i>	\$22.50
<i>Exuberant aroma of black-cherries and spices in a soft, velvety body and full berry flavors, perfectly balanced.</i>	

<i>Cabernet Sauvignon, Glen Ellen</i>	\$25.00
<i>Pleasant berry and chocolate aromas, a touch of tobacco and black cherries.</i>	

ITALY

<i>Bardolino, Bolla</i>	\$ 16.50
<i>A light red-colored, slightly bittersweet red wine from the banks of the Garda Lake.</i>	

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 GRATINEE

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

SALADS

FRESH MARKET SALAD

A blend of the freshest greens available.
Three Dollars and Fifty Cents

CEASAR SALAD:

In the classic way.
Four Dollars and Fifty Cents

ITALIAN SALAD

Fresh mozzarella, tomatoes, olives and roasted red peppers
tossed with salad greens and a piquant (vinagrette).
Four Dollars and Seventy Five 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

GROUPE VERACRUZANO

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

FETTUCINI DELICADO

Sea scallops sautéed with wild mushrooms and asparagus
on a bed of pepper fettucini.
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

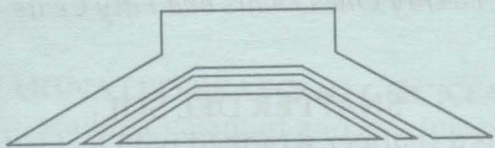
Lemon seasoned pork medallions grilled with a
black bean sauce and avocado relish.
Seventeen Dollars and Fifty Cents

FILET MIGNON

Grilled with morel mushrooms, roasted shallots
and sherry vinager sauce.
Twenty Five Dollars

T-BONE STEAK

18 oz. Steak grilled and served with onion fritters.
Twenty Four Dollars



DESSERTS

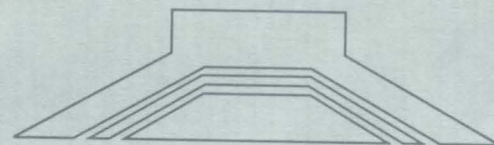
Your waiter will present fresh pastry creations
from our Sun Club's *Pastry Chef* \$ 3.50

COFFEE & TEA

Regular coffee	\$ 1.25
Decaffeinated coffee	\$ 1.25
Espresso	\$ 2.25
Cappuccino	\$ 2.50
Tea	\$ 1.25

AFTER DINNER DRINKS

Grand Marnier	\$ 4.50
Sambuca Romana	\$ 4.00
Kahlua	\$ 4.00
Cognac	\$ 5.00
Amaretto	\$ 4.00
Frangelico	\$ 4.00
Cointreau	\$ 4.00
Crème de Menthe	\$ 4.00
Drambuie	\$ 4.00



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.





DESSERTS

Our menu will present fresh pastries creations
from our Chef's Pastry Chef's Art



the club house, the right club
from the club house and the right club
from the club house and the right club

When the happy time to meet
for your healthy and healthy healthy

THE BI-MONTHLY
APPETIZER
from the club house and the right club
from the club house and the right club

Chocolate Mousse	\$4.50
Vanilla Ice Cream	\$3.50
Apple Pie	\$4.50
Chocolate Cake	\$5.00
Vanilla Ice Cream	\$4.50
Apple Pie	\$4.50
Chocolate Cake	\$5.00
Vanilla Ice Cream	\$4.50
Apple Pie	\$4.50
Chocolate Cake	\$5.00
Vanilla Ice Cream	\$4.50
Apple Pie	\$4.50

 **costa linda** 
beach resort

EVEN OUR NAME MEANS BEAUTIFUL COAST

L.G. Smith Blvd. 59, Oranjestad, Aruba. Tel. 38000