

DINNER MENU

OUR STEAKS

NEW YORK STEAK 16 oz, USDA Prime, served with your choice of herb butter or pepper style	\$53.00
FILET MIGNON 11 oz, tender corn-fed midwestern beef, with your choice of herb butter or Béarnaise	\$55.00
AGED RIBEYE 16 oz, perfectly aged with your choice of herb butter or pepper crusted	\$54.00
BONE IN RIBEYE 22 oz, aged and marbled for flavor with your choice of herb butter or pepper crusted	\$63.00

PRIME RIBS OF BEEF – OUR PRIDE!!

Served with our famous creamed corn, creamed spinach, whipped horseradish, au jus and Yorkshire pudding

GULLIVER’S PRIME CUT A generous cut, fit for a king	\$49.00
TRADITIONAL ENGLISH CUT Thinly sliced English style	\$45.00
BROBDINGNAGIAN (BROB-DING-NA-GIAN) The biggest, the best and bone-in	\$68.00

Pair our Prime Rib with a glass or a bottle of Raymond “Sommelier Selection” Cabernet Sauvignon

ENCORE SPECIALTIES

RACK OF LAMB A full rack with garlic mashed potatoes, green beans almondine and lamb jus rosemary sauce	\$45.00
SURF & TURF 8 oz filet mignon, 7 oz cold water lobster tail, twice baked potato, green beans almondine, Béarnaise	\$75.00
LONG ISLAND DUCK Perfectly roasted, with apple compote, red wine cabbage and lingonberry sauce	\$32.00
OVEN ROASTED CHICKEN Tender half chicken, garlic mashed potatoes, green beans almondine, mushroom au-jus sauce	\$27.00
PRIME RIB BONES BBQ sauce, twice baked potato and peanut coleslaw	\$26.00

TABLE SIDES TO SHARE

ROSEMARY GARLIC FRENCH FRIES W/PARMESAN	\$9.00
TRUFFLE GARLIC MASHED POTATOES	\$13.00
BRUSSELS SPROUTS WITH BACON BALSAMIC VINAIGRETTE	\$11.00
TRUFFLE CREAMED CORN	\$14.00

***Escargot, green beans almondine and coleslaw contain nuts**

*Split plate charge - \$11.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness