

Happy 
Mother's
Day

FEATURING:

LYCHEE MARTINI

Tito's vodka, Giffard's lychee liqueur, fresh lemon squeeze

MOTHER'S FASHION

Woodford Reserve, Angostura bitters, sugar cube, orange peel, cherry

Appetizers

- FILET MIGNON BRUSCHETTA** \$20.00
Tender pieces of filet on a mini baguette with tomato balsamic sauce
- CRAB CAKES** \$22.00
Two crab cakes over honey mustard sauce
- COLOSSAL SHRIMP COCKTAIL** \$27.00
Chilled colossal prawns with our house made cocktail sauce
- ESCARGOT** \$19.00
Baked and topped with puff pastry, garlic-mushroom sauce

Salads and Pottage

- CLASSIC WEDGE SALAD** \$16.00
Romaine wedge, red onions, cherry tomatoes, croutons, bacon and blue cheese
- GULLIVER'S HOUSE SALAD** \$14.00
Crisp Romaine, shrimp, egg, and tomato with Gulliver's house dressing
- GULLIVER'S CAESAR SALAD** \$14.00
Crisp Romaine, house made croutons, parmesan and Caesar dressing
- CREAM OF MUSHROOM SOUP** \$11.00

Entrees

GULLIVER'S FAMOUS "PRIME RIB OF BEEF" \$59.00

The finest, aged to perfection and served with creamed spinach, creamed corn, Yorkshire pudding, au-jus and whipped horseradish

***Pairs well with Raymond "Sommelier Selection" Cabernet Sauvignon**

BROBDINGNAGIAN (BROB-DING-NA-GIAN) \$75.00

Means the biggest, the best full 24oz-26oz bone-in cut

AGED RIBEYE \$66.00

16oz, aged 21 days, served with herb butter or pepper crusted

FILET MIGNON \$68.00

Aged 28 days, 11 oz butter tender, served with béarnaise sauce, or herb butter

***Pairs well with Charles Woodson's "Intercept" red blend**

RACK OF LAMB \$52.00

A full rack with garlic mashed potatoes, sauteed vegetables and rosemary sauce

KING SALMON \$39.00

Charbroiled Atlantic king salmon with three mustard caper sauce

***Pairs well with Baileyanna Pinot Noir**

LONG ISLAND DUCK \$38.00

Apple compote, red wine cabbage, lingonberry sauce

***Pairs well with Bogle Merlot**

****Add cold-water lobster tail to any entree \$39.00**

Desserts

TRADITIONAL ENGLISH TRIFLE \$12.00

CRÈME BRULEE \$12.00

NY STYLE CHEESECAKE \$12.00