

# GULLIVER'S Holiday Menu

## Entrees

**GULLIVER'S FAMOUS "PRIME RIB OF BEEF"** ..... \$48.00

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

**BROBDINGNAGIAN (BROB-DING-NA-GIAN)**..... \$59.00

Means the biggest, the best full bone cut

**KING SALMON**..... \$38.00

Charbroiled Atlantic king salmon with three mustard caper sauce

**FILET MIGNON AND MAINE LOBSTER DUET**..... \$66.00

Butter tender filet mignon served with Béarnaise sauce, or herb butter accompanied with Maine lobster tail

**FILET MIGNON**.....\$48.00

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

**RACK OF LAMB**.....\$45.00

A full rack with sauteed vegetables and rosemary sauce

**LONG ISLAND DUCK**..... \$36.00

Apple compote, red wine cabbage, lingonberry sauce

**TWIN LOBSTER TAILS**..... \$66.00

A duo of Maine lobster tails with drawn butter

## PRIME RIB FEAST FOR THE FAMILY

(served catering style with all the sides you love)

**A FULL RACK** (serves 14-16 people)..... \$495.00

**HALF A RACK** (serves 6-8 people)..... \$245.00

\*\*For family style catering 10% packaging fee added\*\*



# GULLIVER'S Holiday Menu

## Appetizers

- FILET MIGNON BRUSCHETTA**..... \$16.50  
Tender pieces of filet on a mini baguette with tomato balsamic sauce
- CRAB CAKES**..... \$17.00  
Two crab cakes over honey mustard sauce
- CLASSIC SHRIMP COCKTAIL**.....\$18.00  
Chilled jumbo gulf shrimp with our house made cocktail sauce

## Salads and Pottage

- GULLIVER'S HOUSE SALAD**.....\$10.00  
Crisp hearts of romaine, shrimp, egg, and tomato with Gulliver's house dressing
- GULLIVER'S CAESAR SALAD**..... \$10.00  
Crisp hearts of romaine, house made croutons, parmesan cheese and Caesar dressing
- CREAM OF MUSHROOM SOUP**.....\$9.00

## Desserts

- TRADITIONAL ENGLISH TRIFE**..... \$9.00
- CRÈME BRULEE**.....\$9.00
- NY STYLE CHEESECAKE**.....\$9.00