



Gulliver's

VALENTINE'S DAY MENU

APPETIZERS

CRAB CAKES

A duo of crab cakes with honey mustard sauce

\$16.95

FILET MIGNON BRUSCHETTA

Tender pieces of filet on a mini baguette with tomato balsamic sauce

\$15.95

JUMBO SHRIMP COCKTAIL

Chilled jumbo gulf shrimp

\$17.50

SAUTÉED SCALLOPS

Perfectly seared over mango saffron sauce with sweet red pepper and micro greens

\$16.50

CRAB STUFFED MUSHROOMS

Filled with fresh succulent crab meat over sizzling butter and red bell peppers

\$16.50

SALADS & POTTAGE

GULLIVER'S HOUSE SALAD

Crisp hearts of romaine, shrimp, egg and tomato with Gulliver's house dressing

\$9.00

CAESAR SALAD

Romaine lettuce, tossed in our Caesar dressing with or without anchovy

\$9.00

WILD MUSHROOM CAPPUCINO SOUP

Shiitake, portabella and white mushrooms, cooked with port wine, mixed in beef stock and seasoning, served with whipped cream, paprika and cheese stick

\$9.00

GULLIVER'S DESSERTS

\$9.00

English Trifle (*HOUSE TRADITION*)

Crème Brûlée

Chocolate Lava Cake

N.Y. Style Cheesecake

Key Lime Pie

Chocolate Mousse

Italian Gelato



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ENTRÉES

GULLIVER'S FAMOUS PRIME RIB

*The finest prime rib available-aged to our specification, served with
yorkshire pudding, au jus and whipped horseradish*

\$41.95

BROBDINGNAGIAN (BROB-DING-NA-GIAN)

Means the biggest, the best and full bone cut

\$49.95

TWIN MAINE LOBSTER TAILS

Sweet tender Maine lobster tails broiled and served with drawn butter

\$65.95

WHOLE RACK OF LAMB

Glazed with rosemary sauce, served with vegetables and mashed potatoes

\$44.95

FILET MIGNON

Aged to our specification, butter tender, served with bernaise

\$45.95

KING SALMON

Grilled with three mustard caper sauce

\$37.95

ROASTED LONG ISLAND DUCK

With apple compote, red wine cabbage and lingonberry sauce

\$34.95

FILET MIGNON & MAINE LOBSTER DUET

Our butter tender filet accompanied with a Maine lobster tail

\$65.95

THE LOVER'S DINNER

*Two petite Filet Mignons with a choice of Herb Butter
or Béarnaise sauce accompanied by Two 8 oz. Maine Lobster Tails,
Red Dill Potatoes and Seasonal Vegetables.*

&

Two Glasses of Champagne to Toast

\$130.00

*HAPPY VALENTINE'S DAY FROM ALL OF US.
THANK YOU FOR YOUR LOYAL PATRONAGE SINCE 1970.*