HAPPY FATHER'S DAY FROM GULLIVER'S

FEATURED COCKTAILS FOR DAD:

DAD'S DIRTY MARTINI
Tito's vodka, olive juice, olives and cocktail onion

THE 19TH HOLE

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

Appetizers

\$20.00

FILET MIGNON BRUSCHETTA

Tender pieces of filet on a mini baguette with tomato balsamic sauce		
CRAB CAKES Two crab cakes over honey mustard sauce	\$22.00	
COLOSSAL SHRIMP COCKTAIL Chilled colossal prawns with our house made cocktail sauce	\$27.00	
ESCARGOT Baked and topped with puff pastry, garlic-mushroom sauce	\$19.00	
Salads and Pottage		
CLASSIC WEDGE SALAD Romaine wedge, red onions, cherry tomatoes, croutons, bacon and blue cheese	\$16.00	
Romaine wedge, red onions, cherry tomatoes, croutons,	\$16.00 \$14.00	
Romaine wedge, red onions, cherry tomatoes, croutons, bacon and blue cheese GULLIVER'S HOUSE SALAD Crisp Romaine, shrimp, egg, and tomato with		

Entrees

GULLIVER'S FAMOUS "PRIME RIB OF BEEF" 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 Same	\$56.00
BROBDINGNAGIAN (BROB-DING-NA-GIAN) Means the biggest, the best full 24oz-26oz bone-in cut	\$75.00
AGED RIBEYE 16oz, aged 21 days, served with herb butter or pepper crusted	\$65.00
FILET MIGNON Aged 28 days, 11 oz butter tender, served with béarnaise sauce, or herb butter *Pairs well with Charles Woodson's "Intercept" red blend	\$63.00
RACK OF LAMB A full rack with garlic mashed potatoes, sauteed vegetables and rosemary sauce	\$49.00
KING SALMON Charbroiled Atlantic king salmon with three mustard caper sauce *Pairs well with Baileyanna Pinot Noir	\$37.00
LONG ISLAND DUCK Apple compote, red wine cabbage, lingonberry sauce *Pairs well with Bogle Merlot	\$36.00
*Add 7 oz Maine lobster tail to any entree	\$39.00
Table Sides To Share	
TRUFFLE GARLIC MASHED POTATOES	\$16.00
BRUSSELS SPROUTS, BACON BALSAMIC VINAIGRETTE	\$14.00
TRUFLE CREAMED CORN	\$17.00