

GULLIVER'S

DINNER MENU

OUR STEAKS

PRIME NEW YORK STEAK	\$47.00
16 oz served with your choice of herb butter or pepper style	
FILET MIGNON	\$51.00
11 oz with your choice of herb butter or Bearnaise	
AGED RIBEYE	\$49.00
16 oz with your choice of herb butter or pepper crusted	
BONE IN RIBEYE	\$59.00
20 oz with your choice of herb butter or pepper crusted	



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	\$47.00
A generous cut, fit for a king	
TRADITIONAL ENGLISH CUT	\$43.00
Thinly sliced English style	
BROBDINGNAGIAN (BROB-DING-NA-GIAN)	\$64.00
The biggest, the best and bone in	

Pair Prime Rib cuts with a glass or a bottle of Raymond "Sommelier Selection" Cabernet Sauvignon

ENCORE SPECIALTIES

FILET & LOBSTER DUET	\$69.00
Tender petite filet and cold water lobster tail with twice baked potato, vegetables, and Bearnaise sauce	
RACK OF LAMB	\$43.00
A full rack with garlic mashed potatoes, green beans, lamb jus rosemary sauce	
LONG ISLAND DUCK	\$29.00
Roasted to perfection with apple compote, red wine cabbage and lingonberry sauce	
GARLIC & HERBS CHICKEN BREAST	\$22.00
8oz double breast with mashed potatoes and green beans or broccoli	
PRIME RIB BONES	\$25.00
Served with smoky BBQ sauce, twice baked potato and peanut coleslaw	

SIDES FOR THE TABLE TO SHARE

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

Split Plate Charge \$11

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

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

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APPETIZERS

CRAB CAKES	\$18.00
Duo of crab cakes over honey mustard sauce	
CLASSIC SHRIMP COCKTAIL	\$18.00
Chilled jumbo gulf shrimp with our house made cocktail sauce	
SPINACH & ARTICHOKE DIP	\$14.50
Served with garlic parmesan crostini	
FILET MIGNON BRUSCHETTA	\$16.50
House classic with tender slices of Filet on mini baguettes with tomato balsamic sauce	
ESCARGOT	\$15.50
Baked and topped with puff pastry with garlic-butter-mushroom sauce	



POTTAGE	\$9.00
Available daily	
CREAM OF MUSHROOM	
NEW ENGLAND CLAM CHOWDER	

SALADS

GULLIVER'S CLASSIC HOUSE SALAD (Glub-Dub-Drib)	\$11.00
Crispy hearts of romaine, shrimp, egg with red wine vinaigrette	
GULLIVER'S CAESAR SALAD	\$11.00
Romaine lettuce, house made croutons, parmesan and Caesar dressing	
CLASSIC WEDGE SALAD	\$13.00
Romaine wedge, red onions, cherry tomatoes, bacon and blue cheese	

SEAFOOD

ATLANTIC KING SALMON	\$29.00
Grilled or poached with three-mustard caper sauce	
ADD 7oz COLD WATER LOBSTER TAIL TO ANY ENTRÉE	\$32.00

Split Plate Charge \$11

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