



GULLIVER'S
Valentine's Day Menu
Entrees

GULLIVER'S FAMOUS "PRIME RIB OF BEEF"\$57.00
The finest, aged to perfection and served with creamed spinach, creamed corn, Yorkshire pudding, au-jus and whipped horseradish

BROBDINGNAGIAN (BROB-DING-NA-GIAN).....\$73.00
Means the biggest, the best full bone cut (24oz-26oz)

AGED RIBEYE.....\$62.00
16oz aged 21 days, served with herb-butter or pepper-crust

FILET MIGNON.....\$63.00
11oz aged 28 days, butter tender, served with bearnaise sauce or herb-butter

SURF & TURF.....\$85.00
Butter tender 8oz filet mignon served with Béarnaise sauce or herb butter, accompanied with 7oz cold water lobster tail

KING SALMON.....\$39.00
Charbroiled Atlantic king salmon with three-mustard caper sauce

RACK OF LAMB.....\$52.00
Full rack, garlic mashed potatoes, sauteed vegetables and rosemary sauce

LONG ISLAND DUCK.....\$38.00
Apple compote, red wine cabbage, lingonberry sauce



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Appetizers

- FILET MIGNON BRUSCHETTA**.....\$18.00
Tender pieces of filet on a mini baguette with tomato
Balsamic sauce
- CRAB CAKES**.....\$21.00
Two crab cakes over honey mustard sauce
- COLOSSAL SHRIMP COCKTAIL**.....\$26.00
Three colossal prawns with our house-made cocktail sauce
- ESCARGOT**.....\$18.00
Baked and topped with puff pastry, garlic-mushroom sauce

Salads and Pottage

- GULLIVER'S HOUSE SALAD**.....\$13.00
Crisp hearts of romaine, shrimp, egg, and tomato with
Gulliver's house dressing
- GULLIVER'S CAESAR SALAD**.....\$13.00
Crisp hearts of romaine, house made garlic crostini, shaved
parmesan
- CREAM OF MUSHROOM SOUP**.....\$10.00

Desserts

- TRADITIONAL ENGLISH TRIFLE**.....\$12.00
- CRÈME BRULÉE**.....\$12.00
- NY STYLE CHEESECAKE**.....\$12.00