



# Gulliver's

## VALENTINE'S DAY MENU

### APPETIZERS

#### CRAB CAKES

*A duo of crab cakes with honey mustard sauce*  
\$15.95

#### 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

*Succulent scallops in a garlic lemon sauce*  
\$15.95

#### STUFFED MUSHROOMS

*Mushroom caps stuffed with fresh crab meat, served with mustard sauce*  
\$14.95

### SALADS & POTTAGE

#### GULLIVER'S HOUSE SALAD

*Crisp hearts of romaine, shrimp, egg and tomato with Gulliver's house dressing*  
\$8.95

#### CAESAR SALAD

*Romaine lettuce, tossed in our Caesar dressing with or without anchovy*  
\$8.95

#### 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*  
\$8.50

### GULLIVER'S DESSERTS

**\$8.50**

English Trifle (*HOUSE TRADITION*)

Crème Brûlée

Chocolate Lava Cake

N.Y. Style Cheesecake

Key Lime Pie

Chocolate Mousse

Italian Gelato





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## VALENTINE'S DAY MENU

### ENTRÉES

#### GULLIVER'S FAMOUS PRIME RIB

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

\$39.95

#### 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*

\$64.95

#### WHOLE RACK OF LAMB

*Glazed with rosemary sauce, served with vegetables and mashed potatoes*

\$43.95

#### FILET MIGNON

*Aged to our specification, butter tender, served with bernaise*

\$44.95

#### 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*

\$64.50

### THE LOVER'S DINNER

*Two petite Filet Mignons with a choice of Herb Butter or Béarnaise sauce accompanied by Two 8 oz. Main 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.*

