

A decorative border of red poinsettias with green leaves frames the entire menu. The border is composed of a top row, a bottom row, and two side columns of flowers.

GULLIVER'S Holiday Menu Entrees

GULLIVER'S FAMOUS "PRIME RIB OF BEEF"\$52.00
The finest, aged to perfection and served with creamed spinach, creamed corn, Yorkshire pudding, au-jus and whipped horseradish

BROBDINGNAGIAN (BROB-DING-NA-GIAN).....\$68.00
Means the biggest, the best full bone cut

KING SALMON.....\$38.00
Charbroiled Atlantic king salmon with three mustard caper sauce

SURF & TURF.....\$75.00
Butter tender 8oz filet mignon served with Béarnaise sauce or herb butter, accompanied with 7oz cold water lobster tail

FILET MIGNON.....\$55.00
Aged 28 days, 11oz butter tender, served with béarnaise sauce or herb butter

RACK OF LAMB.....\$48.00
A full rack with sauteed vegetables and rosemary sauce

LONG ISLAND DUCK.....\$36.00
Apple compote, red wine cabbage, lingonberry sauce

TWIN LOBSTER TAILS.....\$75.00
A duo of cold water lobster tails with drawn butter



GULLIVER'S

Holiday Menu

Appetizers

FILET MIGNON BRUSCHETTA.....\$17.00

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

CRAB CAKES.....\$20.00

Two crab cakes over honey mustard sauce

COLOSSAL SHRIMP COCKTAIL.....\$24.00

Colossal prawns with our house made cocktail sauce

ESCARGOT.....\$17.00

Baked and topped with puff pastry, garlic-mushroom sauce

Salads and Pottage

GULLIVER'S HOUSE SALAD.....\$12.00

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

GULLIVER'S CAESAR SALAD.....\$12.00

Crisp hearts of romaine, house made garlic crostini, shaved
parmesan

CREAM OF MUSHROOM SOUP.....\$10.00

Desserts

TRADITIONAL ENGLISH TRIFE.....\$9.00

CRÈME BRULEE.....\$9.00

NY STYLE CHEESECAKE.....\$9.00