

♥ Happy Valentines Day ♥

GULLIVER'S Valentine's Day Menu

Appetizers

- FILET MIGNON BRUSCHETTA**.....\$16.00
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**.....\$24.00
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**.....\$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 croutons, parmesan cheese and Caesar dressing
- CREAM OF MUSHROOM SOUP**.....\$10.00

Desserts

- TRADITIONAL ENGLISH TRIFE**.....\$9.00
- CRÈME BRULEE**.....\$9.00
- NY STYLE CHEESECAKE**.....\$9.00

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Valentine's Day Menu

Entrees

GULLIVER'S FAMOUS "PRIME RIB OF BEEF".....\$50.00

The finest, aged to perfection and served with creamed spinach, creamed corn, Yorkshire pudding, au-jus and whipped horseradish

BROBDINGNAGIAN (BROB-DING-NA-GIAN).....\$69.00

Means the biggest, the best full bone, 24oz cut

KING SALMON.....\$38.00

Charbroiled Atlantic king salmon with three mustard caper sauce

FILET MIGNON AND LOBSTER DUET.....\$77.00

Butter tender 8oz filet mignon served with Béarnaise sauce, or herb butter accompanied with cold-water lobster tail

FILET MIGNON.....\$56.00

11oz, butter tender, Aged 21 days, with béarnaise, or herb butter

RACK OF LAMB.....\$48.00

A full rack with garlic mashed potatoes, sauteed green beans almondine, crisp onions and rosemary sauce

AGED RIBEYE.....\$55.00

Perfectly aged, 16oz marbled cut with bearnaise, or herb butter

ROASTED CHICKEN\$29.00

Half roasted chicken marinated in herbs, with mushrooms au-jus sauce