

# GULLIVER'S

## Holiday Menu

### Entrees

**GULLIVER'S FAMOUS "PRIME RIB OF BEEF" .....\$59.00**

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

**BROBDINGNAGIAN (BROB-DING-NA-GIAN).....\$75.00**

Means the biggest, the best full bone cut (24oz-26oz)

**RIBEYE.....\$66.00**

Aged 21 days, served with herb butter or pepper crusted

**FILET MIGNON.....\$68.00**

Aged 28 days, butter tender, served with Bearnaise sauce, or herb butter

**RACK OF LAMB.....\$53.00**

A full rack with sauteed vegetables and rosemary sauce

**KING SALMON.....\$41.00**

Charbroiled Atlantic king salmon with three mustard caper sauce

**LONG ISLAND DUCK.....\$39.00**

Apple compote, red wine cabbage, lingonberry sauce

**\*\*ADD 7oz COLD WATER LOBSTER TAIL TO ANY ENTRÉE\*\***

**\$37.00**

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### Appetizers

#### Holiday Cocktails

##### SPICED PEAR MARTINI

St. George spiced pear liquor, Titos vodka, simple syrup, lemon juice, pear

##### APPLE CINNAMON OLD FASHIONED

Woodford Reserve bourbon, Re'al Crisp apple syrup, orange bitters, cinnamon

#### **FILET MIGNON BRUSCHETTA.....\$20.00**

Tender pieces of filet on a mini baguette with tomato balsamic Relish, Swiss cheese and Bearnaise sauce

#### **CRAB CAKES.....\$22.00**

Two crab cakes over honey mustard sauce

#### **COLOSSAL SHRIMP COCKTAIL.....\$27.00**

Chilled jumbo gulf shrimp with our house made cocktail sauce

#### **ESCARGOT.....\$19.00**

Baked and topped with puff pastry, garlic-mushroom sauce

### Salads and Pottage

#### **GULLIVER'S HOUSE SALAD.....\$14.00**

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

#### **GULLIVER'S CAESAR SALAD.....\$14.00**

Crisp hearts of romaine, house made croutons, parmesan cheese and Caesar dressing

#### **CREAM OF MUSHROOM SOUP.....\$11.00**