



HAPPY FATHER'S DAY FROM GULLIVER'S

FEATURED COCKTAILS FOR DAD:

DAD'S MARTINI

Tito's vodka, olive juice, olives and cocktail onion

THE 19TH HOLE

Woodford Reserve, Angostura bitters, sugar cube, orange peel, cherry

Appetizers

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| FILET MIGNON BRUSCHETTA | \$19.00 |
| Tender pieces of filet on a mini baguette with tomato balsamic sauce | |
| CRAB CAKES | \$22.00 |
| Two crab cakes over honey mustard sauce | |
| COLOSSAL SHRIMP COCKTAIL | \$27.00 |
| Chilled colossal prawns with our house made cocktail sauce | |
| ESCARGOT | \$19.00 |
| Baked and topped with puff pastry, garlic-mushroom sauce | |

Salads and Pottage

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| CLASSIC WEDGE SALAD | \$14.00 |
| Romaine wedge, red onions, cherry tomatoes, croutons, bacon and blue cheese | |
| GULLIVER'S HOUSE SALAD | \$13.00 |
| Crisp Romaine, shrimp, egg, and tomato with Gulliver's house dressing | |
| GULLIVER'S CAESAR SALAD | \$13.00 |
| Crisp Romaine, house made croutons, parmesan and Caesar dressing | |
| CREAM OF MUSHROOM SOUP | \$11.00 |

Entrees

GULLIVER'S FAMOUS "PRIME RIB OF BEEF"	\$58.00
The finest, aged to perfection and served with creamed spinach, creamed corn, Yorkshire pudding, au-jus and whipped horseradish	
*Pairs well with Raymond "Sommelier Selection" Cabernet Sauvignon	
BROBDINGNAGIAN (BROB-DING-NA-GIAN)	\$75.00
Means the biggest, the best full 24oz-26oz bone-in cut	
AGED RIBEYE	\$62.00
16oz, aged 21 days, served with herb butter or pepper crusted	
FILET MIGNON AND MAINE LOBSTER DUET.....	\$83.00
8oz Butter tender filet mignon served with Béarnaise sauce, or herb butter accompanied with cold water 7oz lobster tail	
FILET MIGNON	\$64.00
Aged 28 days, 11 oz butter tender, served with béarnaise sauce, or herb butter	
*Pairs well with Charles Woodson's "Intercept" red blend	
RACK OF LAMB	\$49.00
A full rack with garlic mashed potatoes, sauteed vegetables and rosemary sauce	
KING SALMON	\$38.00
Charbroiled Atlantic king salmon with three mustard caper sauce	
*Pairs well with Baileyanna Pinot Noir	
LONG ISLAND DUCK	\$37.00
Apple compote, red wine cabbage, lingonberry sauce	
*Pairs well with Bogle Merlot	
*Add cold-water lobster tail to any entree	\$39.00

Desserts

TRADITIONAL ENGLISH TRIFLE	\$12.00
CRÈME BRULEE	\$12.00
NY STYLE CHEESECAKE	\$12.00