

## DINNER MENU OUR STEAKS

<b>CHATEAUBRIAND</b> Center cut tenderloin served with truffle sauce and a touch of Béarnaise	\$38.00
<b>USDA PRIME NEW YORK STEAK</b> 16oz served with your choice of herb butter or pepper style	\$41.00
<b>FILET MIGNON</b> 11oz with your choice of herb butter Béarnaise	\$41.00
<b>TOURNEDOS</b> Two medallions cut from the tenderloin and served with truffle sauce and tourney mushrooms	\$38.00
<b>AGED RIBEYE</b> 16oz with your choice of herb butter or pepper crusted	\$40.00

### PRIME RIBS OF BEEF – OUR PRIDE!!

Served with our famous creamed corn, creamed spinach, whipped horseradish, au jus and Yorkshire pudding

<b>GULLIVER'S PRIME CUT</b> A generous cut, fit for a king	\$41.00
<b>TRADITIONAL ENGLISH CUT</b> Thinly sliced English style	\$40.00
<b>BROBDINGNAGIAN (BROB-DING-NA-GIAN)</b> The biggest, the best and bone-in	\$53.00

\*Pair our Prime Rib cuts with a glass or a bottle of Raymond "Sommelier Selection" Cabernet Sauvignon

## ENCORE SPECIALTIES

<b>RACK OF LAMB</b> A full rack with garlic mashed potatoes, vegetables and lamb jus rosemary sauce	\$39.95
<b>FILET &amp; LOBSTER DUET</b> With twice baked potato, vegetables and béarnaise sauce	\$64.50
<b>LONG ISLAND DUCK</b> Roasted with apple compote, red wine cabbage and lingonberry sauce	\$27.50
<b>CHEF'S RAMON CHICKEN</b> Sautéed, then roasted double chicken breast with garlic mashed potatoes, vegetables and sherry mushroom sauce	\$26.50
<b>BABY BACK RIBS</b> A full slab of succulent baby backs served with twice baked potato and peanut coleslaw	\$26.95
<b>ROASTED CHICKEN</b> A half chicken marinated in herbs and cooked to perfection	\$24.95
<b>GRILLED PORK CHOP</b> 12oz pork chop served with garlic mashed potatoes, vegetables and smoked gouda apple sauce	\$26.95
<b>GULLIVER'S BBQ COMBO</b> Roasted chicken, beef ribs and baby backs served with peanut coleslaw, twice baked potato and BBQ sauce	\$26.50
<b>PRIME RIB BONES</b> Served with smoky BBQ sauce, twice baked potato and peanut coleslaw	\$24.95
<b>LAMB SHANK</b> 16oz served with garlic mashed potatoes, vegetables and rosemary garlic sauce	\$28.50

## SIDES FOR THE TABLE TO SHARE

<b>ROSEMARY GARLIC FRENCH FRIES W/PARMESAN</b>	\$9.00
<b>TRUFFLE GARLIC MASHED POTATOES</b>	\$12.00
<b>BRUSSE SPROUTS WITH BACON BALSAMIC VINAIGRETTE</b>	\$11.00
<b>LOBSTER MASHED POTATOES</b>	\$18.00
<b>JUMBO ASPARAGUS</b>	\$12.00
<b>ZUCCHINI WITH MARINARA AND PARMESAN</b>	\$9.00

Split Plate Charge \$11.00

