



Gulliver's

Mothers Day Menu

APPETIZERS

CRAB CAKES

A duo of crab cakes with honey mustard sauce

\$14.95

FILET MIGNON BRUSCHETTA

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

\$15.95

JUMBO SHRIMP COCKTAIL

Chilled Jumbo Gulf Shrimp

\$16.95

SAUTÉED SCALLOPS

Succulent scallops in a garlic lemon sauce

\$14.95

STUFFED MUSHROOMS

Mushroom caps stuffed with fresh crab meat, served with mustard sauce

\$14.95

SALADS & POTTAGE

GULLIVER'S HOUSE SALAD

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

\$8.95

CAESAR SALAD

Romaine lettuce, tossed in our Caesar dressing with or without anchovy

\$8.95

WILD MUSHROOM CAPPUCINO SOUP

Shiitake, portabella and white mushrooms, cooked with port wine, mixed in beef stock and seasoning, served with whipped cream, paprika and cheese stick

\$8.50

GULLIVER'S DESSERTS

\$8.50

English Trifle (*HOUSE TRADITION*)

Crème Brûlée

Chocolate Lava Cake

N.Y. Style Cheesecake

Key Lime Pie

Chocolate Mousse

Italian Gelato





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ENTRÉES

GULLIVER'S FAMOUS PRIME RIB

*The finest prime rib available-aged to our specification, served with
yorkshire pudding, au jus and whipped horseradish*
\$39.95

BROBDINGNAGIAN (BROB-DING-NA-GIAN)

Means the biggest, the best and full bone cut
\$48.95

TWIN MAINE LOBSTER TAILS

Sweet tender Maine lobster tails broiled and served with drawn butter
\$64.95

WHOLE RACK OF LAMB

Glazed with rosemary sauce, served with vegetables and mashed potatoes
\$44.95

FILET MIGNON

Aged to our specification, butter tender, served with bernaise
\$44.95

KING SALMON

Grilled with three mustard caper sauce
\$36.95

ROASTED LONG ISLAND DUCK

With apple compote, red wine cabbage and lingonberry sauce
\$33.95

FILET MIGNON & MAINE LOBSTER DUET

Our butter tender filet accompanied with a Maine lobster tail
\$64.50

CHILDREN ENTRÉES

Age 10 & under

CHILD'S PRIME RIB

\$24.95



*HAPPY MOTHER'S DAY FROM ALL OF US.
THANK YOU FOR YOUR LOYAL PATRONAGE SINCE 1970.*