

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