

GULLIVER'S

DINNER MENU

OUR STEAKS

PRIME NEW YORK STEAK	\$45.00
16 oz served with your choice of herb butter or pepper style	
FILET MIGNON	\$47.00
11 oz with your choice of herb butter or Bearnaise	
AGED RIBEYE	\$45.00
16 oz with your choice of herb butter or pepper crusted	



PRIME RIBS OF BEEF - OUR PRIDE!!

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

GULLIVER'S PRIME CUT	\$43.00
A generous cut, fit for a king	
TRADITIONAL ENGLISH CUT	\$41.00
Thinly sliced English style	
BROBDINGNAGIAN (BROB-DING-NA-GIAN)	\$57.00
The biggest, the best and bone in	

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

ENCORE SPECIALTIES

FILET & LOBSTER DUET	\$66.00
With twice baked potato, vegetables, and Bearnaise sauce	
GARLIC & HERBS CHICKEN BREAST	\$19.00
8oz double breast with mashed potatoes and green beans or broccoli	
PRIME RIB BONES	\$24.95
Served with smoky BBQ sauce, twice baked potato and peanut coleslaw	

SIDES FOR THE TABLE TO SHARE

ROSEMARY GARLIC FRENCH FRIES W/PARMESAN	\$9.00
TRUFFLE GARLIC MASHED POTATOES	\$12.00
BRUSSELE SPROUTS WITH BACON BALSAMIC VINAIGRETTE	\$11.00

Split Plate Charge \$11

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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APPETIZERS

CLASSIC SHRIMP COCKTAIL	\$17.95
Chilled jumbo gulf shrimp with our house made cocktail	
SPINACH & ARTICHOKE DIP	\$14.95
Served with garlic parmesan crostini	
FILET MIGNON BRUSCHETTA	\$16.50
House classic with tender slices of Filet on mini baguettes with tomato balsamic sauce	



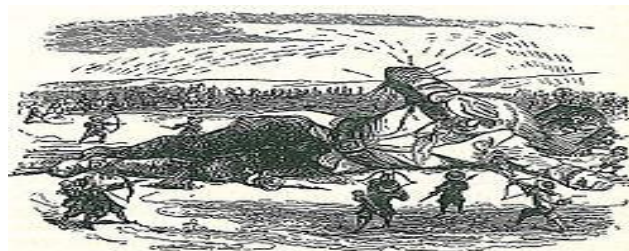
POTTAGE	\$9.00
Available daily	
CREAM OF MUSHROOM	
NEW ENGLAND CLAM CHOWDER	

SALADS

GULLIVER'S CLASSIC HOUSE SALAD	\$10.00
Crispy hearts of romaine, shrimp, egg with red wine vinaigrette	
GULLIVER'S CAESAR SALAD	\$10.50
Romaine lettuce, house made croutons, parmesan and Caesar dressing	
CLASSIC WEDGE SALAD	\$12.50
Romaine wedge, red onions, cherry tomatoes, bacon and blue cheese	

SEAFOOD

ATLANTIC KING SALMON	\$28.95
Grilled or poached with three-mustard caper sauce	
ADD 6 oz COLD WATER LOBSTER TAIL TO ANY ENTRÉE	\$26.00



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