



GULLIVER'S

Holiday Menu

Entrees

GULLIVER'S FAMOUS "PRIME RIB OF BEEF"\$57.00

The finest, aged to perfection and served with creamed spinach, creamed corn, Yorkshire pudding, au-jus and whipped horseradish

BROBDINGNAGIAN (BROB-DING-NA-GIAN).....\$73.00

Means the biggest, the best full bone cut (24oz-26oz)

RIBEYE.....\$61.00

Aged 21 days, served with herb butter or pepper crusted

FILET MIGNON.....\$63.00

Aged 28 days, butter tender, served with béarnaise sauce, or herb butter

FILET MIGNON AND MAINE LOBSTER DUET.....\$80.00

Butter tender filet mignon served with Béarnaise sauce, or herb butter accompanied with Maine lobster tail

RACK OF LAMB.....\$49.00

A full rack with sauteed vegetables and rosemary sauce

KING SALMON.....\$39.00

Charbroiled Atlantic king salmon with three mustard caper sauce

LONG ISLAND DUCK.....\$38.00

Apple compote, red wine cabbage, lingonberry sauce

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Appetizers

FILET MIGNON BRUSCHETTA.....\$18.00

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

CRAB CAKES.....\$21.00

Two crab cakes over honey mustard sauce

COLOSSAL SHRIMP COCKTAIL.....\$26.00

Chilled jumbo gulf shrimp with our house made cocktail sauce

ESCARGOT.....\$18.00

Baked and topped with puff pastry, garlic-mushroom sauce

Salads and Pottage

GULLIVER'S HOUSE SALAD.....\$13.00

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

GULLIVER'S CAESAR SALAD.....\$13.00

Crisp hearts of romaine, house made croutons, parmesan cheese and Caesar dressing

CREAM OF MUSHROOM SOUP.....\$10.00

Desserts

TRADITIONAL ENGLISH TRIFE.....\$10.00

CRÈME BRULEE.....\$12.00

NY STYLE CHEESECAKE.....\$12.00