

DINNER MENU OUR STEAKS

CHATEAUBRIAND Center cut tenderloin served with truffle sauce and a touch of Béarnaise	\$39.00
USDA PRIME NEW YORK STEAK 16oz served with your choice of herb butter or pepper style	\$43.00
FILET MIGNON 11oz with your choice of herb butter Béarnaise	\$45.00
TOURNEDOS Two medallions cut from the tenderloin and served with truffle sauce and tourney mushrooms	\$39.00
AGED RIBEYE 16oz with your choice of herb butter or pepper crusted	\$43.00

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 A generous cut, fit for a king	\$42.00
TRADITIONAL ENGLISH CUT Thinly sliced English style	\$41.00
BROBDINGNAGIAN (BROB-DING-NA-GIAN) 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

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

SIDES FOR THE TABLE TO SHARE

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

Split Plate Charge \$11.00

