	DIMMED MENH	7	-	
A CONTRACTOR	DINNER MENU OUR STEAKS			Manu
	CHATEAUBRIAND		\$35.50	Manufa
	Center cut tenderloin served with truffle sauce and a touch of Béarnaise PRIME NEW YORK STEAK		\$39.95	XX
	16oz served with your choice of herb butter or pepper style FILET MIGNON		\$38.50	
EL SE PRI	11oz with your choice of herb butter Béarnaise TOURNEDOS		\$35.50	
	Two medallions cut from the tenderloin and served with truffle sauce and tourney mushrooms AGED RIBEYE		\$39.95	0.1
Zan Voqa	16oz with your choice of herb butter or pepper crusted		ψ37.73	
	PRIME RIBS OF BEEF – OUR PRIDE			
	Served with our famous creamed corn, creamed spinach, whipped horseradish, au jus and Yorkshire pudding			HEA
3 3 8	GULLIVER'S PRIME CUT A generous cut, fit for a king	\$38.95		William
M	TRADITIONAL ENGLISH CUT Thinly sliced English style	\$37.95		OVE
\mathbb{A}^{N}	BROBDINGNAGIAN (BROB-DING-NA-GIAN) The biggest, the best and bone-in	\$49.50		3 B B B
BB VBB	ENCORE SPECIALTIES			
	RACK OF LAMB		\$38.95	
9 7\\\	A full rack with garlic mashed potatoes, vegetables and lamb jus rosemary sauce FILET & LOBSTER DUET		\$64.50	100
100	With twice baked potato, vegetables and béarnaise sauce LONG ISLAND DUCK		\$27.50	a S A
田田	Roasted with apple compote, red wine cabbage and lingonberry sauce CHEF'S RAMON CHICKEN		\$25.50	1110
HH	Roasted double chicken breast with garlic mashed potatoes, vegetables and mushroom sauce BABY BACK RIBS		\$26.50	11/2
	A full slab of succulent baby backs served with twice baked potato and peanut coleslaw			
1	ROASTED CHICKEN A half chicken marinated in herbs and cooked to perfection		\$24.50	V
0	GRILLED PORK CHOP 12oz pork chop served with garlic mashed potatoes, vegetables and smoked gouda apple sauce		\$26.50	
A	GULLIVER'S BBQ COMBO Roasted chicken, beef ribs and baby backs served with peanut coleslaw, twice baked potato and BB	Q sauce	\$25.95	
01	PRIME RIB BONES Served with smoky BBQ sauce, twice baked potato and peanut coleslaw		\$24.50	1/2 X
320	LAMB SHANK 16oz served with garlic mashed potatoes, vegetables and rosemary garlic sauce		\$28.50	
SQ.				
P.M.	FOR THE TABLE TO SHARE			Contract of the last
11 7	ROSEMARY GARLIC FRENCH FRIES W/PARMESAN		\$9.00	PO
4 6	TRUFFLE GARLIC MASHED POTATOES		\$11.00	=
	BRUSSLE SPROUTS WITH BACON BALSAMIC VINAIGRETTE		\$10.00	
	LOBSTER MASHED POTATOES		\$16.00	
8 1 4	JUMBO ASPARAGUS SAUTEED BROCCOLINI		\$12.00 \$9.00	4
A los	SAUTEED BROCCOLINI		\$9.00	
-61	Split Plate Charge \$9.95			-