



GULLIVER'S
Valentine's Day 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

**Pair with Raymond "Sommelier Selection" Cabernet Sauvignon*

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

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

AGED RIBEYE.....\$62.00

16oz aged 21 days, served with herb-butter or pepper-crusted

**Pair with Charles Woodson "Intercept" Red Blend*

FILET MIGNON.....\$65.00

11oz aged 28 days, butter tender, served with bearnaise sauce or herb-butter

RACK OF LAMB.....\$51.00

A full rack with sauteed vegetables and Rosemary sauce

**Pair with Michael David "Freakshow" Old Vine Zinfandel*

KING SALMON.....\$37.00

Charbroiled Atlantic king salmon with three-mustard caper sauce

**Pair with "Phantom" Chardonnay, by Bogle*

LONG ISLAND DUCK.....\$36.00

Apple compote, red wine cabbage, lingonberry sauce

****ADD 7oz LOBSTER TAIL TO ANY ENTRÉE***

\$37.00

A decorative border of red hearts with black outlines and small black bows at the bottom, framing the entire menu. The hearts are arranged in a continuous line along all four edges of the page.

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Appetizers

- FILET MIGNON BRUSCHETTA**.....\$20.00
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**.....\$27.00
Colossal prawns 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**.....\$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 garlic crostini, shaved
parmesan
- CREAM OF MUSHROOM SOUP**.....\$11.00

Desserts

- TRADITIONAL ENGLISH TRIFLE**.....\$12.00
- CRÈME BRULEE**.....\$12.00
- NY STYLE CHEESECAKE**.....\$12.00