



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**.....\$10.00
- NY STYLE CHEESECAKE**.....\$10.00