### **DINNER MENU**

#### **OUR STEAKS**

NEW YORK STEAK 16 oz, USDA Prime, served with your choice of herb butter or pepper style	\$62.00
FILET MIGNON 11 oz, tender corn-fed midwestern beef, with your choice of herb butter or Béarnaise	\$61.00
AGED RIBEYE 16 oz, perfectly aged with your choice of herb butter or pepper crusted	\$59.00
AGED BONE IN RIBEYE 24 oz, aged and marbled for flavor with your choice of herb butter or pepper crusted	\$72.00

#### **TOP YOUR STEAK:**

Blue Cheese Crust – 8.00 Sauteed Mushrooms – 8.00 Sauteed caramelized Onions – 7.00

# 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	\$53.00
A generous cut, fit for a king	
TRADITIONAL ENGLISH CUT	\$49.00
Thinly sliced English style	
BROBDINGNAGIAN (BROB-DING-NA-GIAN)	\$72.00
The biggest, the best and bone-in	

Pair our Prime Rib with a glass or a bottle of Raymond "Sommelier Selection" Cabernet Sauvignon

## **ENCORE SPECIALTIES**

RACK OF LAMB A full rack with garlic mashed potatoes, green beans almondine and lamb jus rosemary sauce	\$45.00
SURF & TURF 8 oz filet mignon, 7 oz cold water lobster tail, twice baked potato, green beans almondine, Béarnaise	\$83.00
LONG ISLAND DUCK Perfectly roasted, with apple compote, red wine cabbage and lingonberry sauce	\$35.00
OVEN ROASTED CHICKEN Tender half chicken, garlic mashed potatoes, green beans almondine, mushroom au-jus sauce	\$30.00
PRIME RIB BONES BBQ sauce, twice baked potato and peanut coleslaw	\$26.00
TABLE SIDES TO SHARE	
TABLE SIDES TO SHARE  ROSEMARY GARLIC FRENCH FRIES W/PARMESAN	\$10.00
	\$10.00 \$15.00
ROSEMARY GARLIC FRENCH FRIES W/PARMESAN	

\*Escargot, green beans almondine and coleslaw contain nuts

\*Split plate charge - \$11.00

<sup>\*</sup>Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness