



GULLIVERS

DINNER MENU

APPETIZERS

CRISPY PORK BELLY	\$14.50
On a bed of celery root puree with red cabbage garnish and mushroom sauce	
SPINACH AND ARTICHOKE DIP	\$13.95
Served with garlic parmesan crostini	
JUMBO SHRIMP COCKTAIL	\$16.95
Chilled Jumbo Gulf Shrimp, with Gulliver's own cocktail sauce	
FILET MIGNON BRUSCHETTA	\$14.95
Tender pieces of filet on a mini baguette with tomato balsamic sauce	
ATLANTIC SALMON CAKES	\$14.95
A duo of salmon cakes, with honey mustard sauce	
SAUTEED SCALLOPS	\$14.95
Succulent scallops in a garlic lemon sauce	
CRAB STUFFED MUSHROOMS	\$14.75
Mushroom caps, stuffed with fresh crabmeat, served with mustard sauce	
AHI TUNA TARTARE	\$16.95
Seasoned Ahi tuna with avocado relish and pickled ginger	
ESCARGOT	\$14.75
Baked under a flakey puffed pastry crust in a butter garlic mushroom sauce	

POTTAGE \$8.00

Monday: *Sweet Garden Pea* **Tuesday:** *Cream of Mushroom*
Wednesday: *Potato Leek* **Thursday:** *Old Fashioned Lentil Bean*
Friday: *New England Style Clam Chowder*

STARTER & ENTRÉE SALADS

GULLIVER'S HOUSE SALAD	\$8.50
Crisp hearts of romaine, shrimp, and egg with Gulliver's house dressing	
CAESAR SALAD	\$8.50
Romaine lettuce, croutons, parmesan & Caesar dressing (with or without anchovy)	
MOZZARELLA SALAD	\$13.95
With sliced tomatoes, Avocado lightly drizzled with balsamic glaze	
BABY MESCLUN GREENS (may be split for an additional \$2.95)	\$13.95
With caramelized walnuts, balsamic vinaigrette & goat cheese strudel	
GRILLED CHICKEN CAESAR SALAD (Entrée Size)	\$21.95
Served with tender sliced breast of chicken	

PASTA

SEAFOOD LINGUINE	\$26.95
Shrimp, scallops, clams, and fresh fish, sautéed in garlic white wine sauce	
GRILLED CHICKEN PRIMAVERA	\$23.95
White wine & garlic sauce with mixed seasoned vegetables	

SEAFOOD

LOBSTER TAILS	\$60.95
Two succulent oven baked Maine lobster tails, with red dill potatoes	
SHRIMP BARCELONA	\$27.50
Sautéed large shrimp in a chardonnay cream sauce	
ATLANTIC KING SALMON	\$27.95
Prepared poached or broiled, served with a three mustard caper sauce	
FRESH CATCH OF THE DAY	\$28.95
Please ask your server for today's selection	
* ADD 8oz LOBSTER TAIL TO ANY ENTRÉE	\$30.00

Split plate charge \$9.95
We reserve the right to refuse service to anyone.



GULLIVERS

DINNER MENU STEAKS OF ACCLAIM

CHATEAUBRIAND	\$34.50
Center cut tenderloin, served with truffle sauce & a touch of béarnaise	
PRIME NEW YORK STEAK	\$40.95
16 oz. cut served with your choice of herb butter or pepper style	
FILET MIGNON	\$36.50
11 oz. filet with seasoned herb butter or béarnaise sauce	
TOURNEDOS	\$34.50
Cut from the tenderloin, served with truffle sauce and tourney mushrooms	
AGED CHARBROILED RIB EYE	\$38.95
16oz aged rib eye, served with seasoned herb butter or pepper crusted	

PRIME RIBS OF BEEF – The Pride of the House!

Served with Gulliver’s famous creamed corn, creamed spinach,
Whipped horseradish, au jus and Yorkshire pudding.

GULLIVER’S PRIME CUT	\$36.95
A generous portion, fit for a king	
TRADITIONAL ENGLISH CUT	\$35.95
Thinly sliced English style	
BROBDINGNAGIAN (BROB-DING-NA-GIAN)	\$46.95
The biggest, best and bone in	

ENCORE SPECIALTIES

WHOLE RACK OF LAMB	\$39.95
With mashed potatoes, vegetables, and rosemary sauce	
FILET AND LOBSTER DUET	\$63.95
Served with twice baked potatoes, vegetables, and béarnaise sauce	
ROASTED LONG ISLAND DUCK	\$27.95
With apple compote, red wine cabbage, and lingonberry sauce	
CHEF’S RAMON CHICKEN	\$25.95
Roasted double chicken breast served with mashed potatoes, vegetables and mushroom sauce	
BABY BACK RIBS	\$25.95
A full slab of succulent ribs with twice baked potato and peanut cole slaw	
GULLIVER’S ROASTED CHICKEN	\$23.95
A half chicken marinated in herbs, cooked to perfection	
GRILLED PORK CHOP	\$27.95
12oz pork chop served with mashed potatoes, vegetables and smoked gouda apple sauce	
HOUSE BBQ COMBO	\$25.50
Roasted chicken, beef ribs, and baby back pork ribs	
BBQ PRIME RIB BONES	\$23.50
Served with a smoky BBQ sauce, twice baked potato and peanut cole slaw	
GRILLED VEGETABLE PLATE	\$21.95
Seasoned fresh vegetables	

ADDITIONAL SIDES FOR THE TABLE

ROASEMARY GARLIC FRENCH FRIES W/PARMESAN	\$8.00
TRUFFLE INFUSED GARLIC MASHED POTATOES	\$8.00
BRUSSLE SPROUTS WITH BALSAMIC & BACON	\$8.00
ROASTED CORN WITH GARLIC AIOLI	\$8.00
SAUTEED JUMBO ASPARAGUS	\$11.00
CREAMED CORN AU GRATIN	\$10.00