## **GULLIVER'S**

### Holiday Menu

Entrees	
GULLIVER'S CLASSIC PRIME RIB DINNER Served with our famous creamed corn, creamed spinach, whipped horseradish, a Yorkshire pudding	u jus, and
THE O.C CUT (for a lighter appetite)	\$58.00
THE PRIME CUT (our most popular cut) A generous cut, fit for a king	\$65.00
BROBDINGNAGIAN (BROB-DING-NA-GIAN) The biggest, the best, and always bone-in	\$88.00
*Pair with "Intercept" Red Blend, by Charles Woodson	
RIBEYE.  Aged 21 days, served with herb butter or pepper crusted  *Pair with "Intercept" Red Blend, by Charles Woodson	\$67.00
FILET MIGNON  Aged 28 days, butter tender, served with Bearnaise sauce or herb butter	\$68.00

*Pair with Coppola,	Diamond	District (	Cabernet S	Sauvignon

RACK OF	LAMB	\$55.00
KACH OF		p33.00

A full rack with sauteed vegetables and rosemary sauce
\* Pair with Coppola, Diamond District Cabernet Sauvignon

<b>KING SALMON</b> \$42.0	)()
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Charbroiled Atlantic king salmon with three mustard caper sauce

\*Pair with Z. Aleander Pinot Noir

#### **LONG ISLAND DUCK**.....\$39.00

Apple compote, red wine cabbage, lingonberry sauce \*Pair with Coppola Pinot Noir

\*\*ADD 7oz COLD WATER LOBSTER TAIL TO ANY ENTRÉE\*\*
\$44.00

# **GULLIVER'S**

## Holiday Menu Appetizers

### **Holiday Cocktails**

#### LYCHEE MARTINI

Chopin Vodka, lychee liqueur, simple syrup, lemon juice, pear

#### APPLE CINNAMON OLD FASHIONED

Michter's Rye, Re'al Crisp apple syrup, orange bitters, cinnamon

FILET MIGNON BRUSCHETTA\$22.00 Tender pieces of filet on a mini baguette with tomato balsamic Relish, Swiss cheese and Bearnaise sauce
CRAB CAKES
COLOSSAL SHRIMP COCKTAIL \$29.00 Chilled jumbo gulf shrimp with our house made cocktail sauce
<b>ESCARGOT</b> \$21.00 Baked and topped with puff pastry, garlic-mushroom sauce
Salads and Pottage
Salads and Pottage  GULLIVER'S HOUSE SALAD
GULLIVER'S HOUSE SALAD