



GULLIVER'S

Mother's Day Menu

Entrees

GULLIVER'S FAMOUS "PRIME RIB OF BEEF"	\$48.00
The finest, aged to perfection and served with creamed spinach, creamed corn, Yorkshire pudding, au-jus and whipped horseradish	
BROBDINGNAGIAN (BROB-DING-NA-GIAN)	\$59.00
Means the biggest, the best full bone cut	
KING SALMON	\$38.00
Charbroiled Atlantic king salmon with three mustard caper sauce	
FILET MIGNON AND MAINE LOBSTER DUET.....	\$66.00
Butter tender filet mignon served with Béarnaise sauce, or herb butter accompanied with Maine lobster tail	
FILET MIGNON	\$48.00
Aged 28 days, butter tender, served with béarnaise sauce, or herb butter	
RACK OF LAMB	\$45.00
A full rack with sauteed vegetables and rosemary sauce	
LONG ISLAND DUCK	\$36.00
Apple compote, red wine cabbage, lingonberry sauce	
TWIN LOBSTER TAILS	\$66.00
A duo of Maine lobster tails with drawn butter	
Add a cold-water lobster tail to any entree	\$26.00



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Appetizers

FILET MIGNON BRUSCHETTA	\$16.00
Tender pieces of filet on a mini baguette with tomato balsamic sauce	
CRAB CAKES	\$18.00
Two crab cakes over honey mustard sauce	
CLASSIC SHRIMP COCKTAIL	\$18.00
Chilled jumbo gulf shrimp with our house made cocktail sauce	

Salads and Pottage

CLASSIC WEDGE SALAD	\$13.00
Crisp hearts of romaine, shrimp, egg, and tomato with Gulliver's house dressing	
GULLIVER'S HOUSE SALAD	\$11.00
Crisp hearts of romaine, shrimp, egg, and tomato with Gulliver's house dressing	
GULLIVER'S CAESAR SALAD	\$11.00
Crisp hearts of romaine, house made croutons, parmesan cheese and Caesar dressing	
CREAM OF MUSHROOM SOUP	\$9.00

Desserts

TRADITIONAL ENGLISH TRIFE	\$9.00
CRÈME BRULEE	\$9.00
NY STYLE CHEESECAKE	\$9.00