

Happy 
Mother's
Day

FEATURING:

LYCHEE MARTINI

Chopin vodka, lychee liqueur, fresh lemon squeeze

MOTHER'S OLD FASHION

Michter's Rye, Angostura bitters, orange bitters, sugar cube,
orange peel, Maraschino cherry

Appetizers

FILET MIGNON BRUSCHETTA	\$22.00
Tender pieces of filet on baguette, tomato balsamic relish, Swiss cheese, Béarnaise	
SHRIMP ADOBO	\$31.00
Grilled colossal prawns, Chile, Vinegar, Cilantro, mild heat	
CRAB CAKES	\$22.00
Two crab cakes, honey mustard sauce	
COLOSSAL SHRIMP COCKTAIL	\$29.00
Chilled colossal prawns with our house made cocktail sauce	
ESCARGOT EN CROUTE	\$20.00
Baked and topped with puff pastry, garlic-mushroom sauce	

Salads and Pottage

CLASSIC WEDGE SALAD	\$17.00
Romaine wedge, red onions, cherry tomatoes, croutons, bacon and blue cheese	
GULLIVER'S HOUSE SALAD	\$16.00
Crisp Romaine, shrimp, egg, and tomato with Gulliver's house dressing	
GULLIVER'S CAESAR SALAD	\$16.00
Crisp Romaine, house made croutons, parmesan and Caesar dressing	
CREAM OF MUSHROOM SOUP	\$12.00

Entrees

GULLIVER'S CLASSIC PRIME RIB DINNER

Served with our famous creamed corn, creamed spinach, whipped horseradish, au jus, and Yorkshire pudding

THE O.C CUT (for a lighter appetite) \$58.00

THE PRIME CUT (**our most popular cut**) \$65.00
A generous cut, fit for a king

BROBDINGNAGIAN (BROB-DING-NA-GIAN) \$88.00
The biggest, the best, and always bone-in

***Pair with Coppola "Diamond District" Cabernet Sauvignon"**

AGED RIBEYE \$67.00
16oz, aged 21 days, served with herb butter or pepper crusted

***Pair with "Intercept" Red Blend, by Charles Woodson**

FILET MIGNON \$68.00
Aged 28 days, 11 oz butter tender, served with béarnaise sauce, or herb butter

***Pair with Coppola "Diamond District" Cabernet Sauvignon"**

RACK OF LAMB \$52.00
A full rack with garlic mashed potatoes, sauteed vegetables and rosemary sauce

***Pair with Charles Woodson's "Intercept" red blend**

KING SALMON \$42.00
Charbroiled Atlantic king salmon with three mustard caper sauce

***Pair with Coppola Pinot Noir**

LONG ISLAND DUCK \$39.00
Apple compote, red wine cabbage, lingonberry sauce

***Pair with Z. Alexander Pinot Noir**

****Add cold-water lobster tail to any entree** \$44.00

Desserts

CRÈME BRULEE \$14.00

TRADITIONAL ENGLISH TRIFLE \$13.00

DUBAI STYLE CHOCOLATE TORTE \$16.00

NY STYLE CHEESECAKE \$13.00

APPLE BREAD PUDDING \$15.00