

GULLIVER'S

Happy Valentine's Day

TONIGHT'S SPECIAL COCKTAILS

Blush Lemon Drop
Chopin vodka, fresh lemon Juice, strawberry, sugar rim, lemon twist

The Duke's Old Fashion
Michters rye, Angostura bitters, orange bitters, bourbon cherry, orange peel

Appetizers

FILET MIGNON BRUSCHETTA.....\$22.00
Tender pieces of filet on a mini baguette with tomato
Balsamic sauce

CRAB CAKES.....\$22.00
Two crab cakes over honey mustard sauce

SHRIMP ADOBO.....\$31.00
Grilled colossal prawns, Chile, Vinegar, Cilantro...mild heat

COLOSSAL SHRIMP COCKTAIL.....\$29.00
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, blue cheese

GULLIVER'S HOUSE SALAD.....\$16.00
Crisp hearts of romaine, shrimp, egg, tomato,
Gulliver's house dressing

GULLIVER'S CAESAR SALAD.....\$16.00
Crisp hearts of romaine, house made garlic crostini, shaved
parmesan

CREAM OF MUSHROOM SOUP.....\$12.00



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Valentine’s Day Menu

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 “Intercept” Red Blend, by Charles Woodson**

AGED RIBEYE.....\$67.00

16oz aged 21 days, served with herb-butter or pepper-crusted

***Pair with Charles Woodson “Intercept” Red Blend**

FILET MIGNON.....\$68.00

11oz aged 28 days, butter tender, served with bearnaise sauce or herb-butter

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

RACK OF LAMB.....\$55.00

A full rack with sauteed vegetables and Rosemary sauce

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

KING SALMON.....\$42.00

Charbroiled Atlantic king salmon with three-mustard caper sauce

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

LONG ISLAND DUCK.....\$39.00

Apple compote, red wine cabbage, lingonberry sauce

***Pair with Coppola Pinot Noir**

****ADD 7oz LOBSTER TAIL TO ANY ENTRÉE***

\$45.00