

DINNER MENU

OUR STEAKS

NEW YORK STEAK	\$65.00
16 oz, USDA Prime, served with your choice of herb butter or pepper style sauce	
FILET MIGNON	\$67.00
11 oz, tender corn-fed midwestern beef, with your choice of herb butter or Béarnaise	
AGED RIBEYE	\$65.00
16 oz, perfectly aged with your choice of herb butter or peppercorn crusted	
AGED BONE IN RIBEYE	\$79.00
24 oz, aged and marbled for flavor with your choice of herb butter or peppercorn crusted	

TOP YOUR STEAK:

Blue Cheese Crust – 10.00 Sauteed Mushrooms – 9.00 Sauteed caramelized Onions – 7.00

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	\$55.00
For a lighter appetite	
TRADITIONAL ENGLISH CUT	\$58.00
Thinly sliced English style	
GULLIVER’S PRIME CUT (our most popular cut)	\$64.00
A generous cut, fit for a king	
BROBDINGNAGIAN (BROB-DING-NA-GIAN)	\$84.00
The biggest, the best and always bone-in	

Pair our Prime Rib with a glass or a bottle of Raymond “Sommelier Selection” Cabernet Sauvignon

ENCORE SPECIALTIES

RACK OF LAMB	\$52.00
A full rack with garlic mashed potatoes, green beans almondine and lamb jus rosemary sauce	
SURF & TURF	\$88.00
8 oz filet mignon, 7 oz Maine lobster tail, twice baked potato, green beans almondine, Béarnaise	
LONG ISLAND DUCK	\$37.00
Perfectly roasted, with apple compote, red wine cabbage and lingonberry sauce	
OVEN ROASTED CHICKEN	\$33.00
Tender half chicken, garlic mashed potatoes, green beans almondine, mushroom au-jus sauce	
PRIME RIB BONES	\$29.00
BBQ sauce, twice baked potato and peanut coleslaw	

TABLE SIDES TO SHARE

ROSEMARY GARLIC FRENCH FRIES W/PARMESAN	\$10.00
TRUFFLE GARLIC MASHED POTATOES	\$16.00
BRUSSELS SPROUTS WITH BACON BALSAMIC VINAIGRETTE	\$14.00
TRUFFLE CREAMED CORN	\$18.00

*Escargot, green beans almondine and coleslaw contain nuts

*Split plate charge - \$11.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness