

HAPPY FATHER’S DAY
FROM GULLIVER’S

FEATURED COCKTAILS FOR DAD:

DAD’S DIRTY MARTINI

Hangar 1 vodka, olive juice, olives and cocktail onion

THE 19TH HOLE

Four Roses Bourbon, Angostura bitters, sugar cube, orange peel,
Maraschino cherry

Appetizers

FILET MIGNON BRUSCHETTA	\$20.00
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	\$27.00
Grilled colossal prawns, Chile, Vinegar, Cilantro, mild heat	
COLOSSAL SHRIMP COCKTAIL	\$27.00
Chilled colossal prawns with our house made cocktail sauce	
ESCARGOT	\$19.00
Baked and topped with puff pastry, garlic-mushroom sauce	

Salads and Pottage

CLASSIC WEDGE SALAD	\$16.00
Romaine wedge, red onions, cherry tomatoes, croutons, bacon and blue cheese	
GULLIVER'S HOUSE SALAD	\$15.00
Crisp Romaine, shrimp, egg, and tomato with Gulliver's house dressing	
GULLIVER'S CAESAR SALAD	\$15.00
Crisp Romaine, house made croutons, parmesan and Caesar dressing	
CREAM OF MUSHROOM SOUP	\$11.00

Entrees

GULLIVER'S FAMOUS "PRIME RIB OF BEEF"	\$59.00
The finest, aged to perfection and served with creamed spinach, creamed corn, Yorkshire pudding, au-jus and whipped horseradish	
*Pair it with Raymond "Sommelier Selection" Cabernet Sauvignon	
BROBDINGNAGIAN (BROB-DING-NA-GIAN)	\$79.00
Means the biggest, the best full 24oz-26oz bone-in cut	
AGED RIBEYE	\$66.00
16oz, aged 21 days, served with herb butter or pepper crusted	
FILET MIGNON	\$68.00
Aged 28 days, 11 oz butter tender, served with béarnaise sauce, or herb butter	
*Pair it with Charles Woodson's "Intercept" red blend	
RACK OF LAMB	\$52.00
A full rack with garlic mashed potatoes, sauteed vegetables and rosemary sauce	
KING SALMON	\$37.00
Charbroiled Atlantic king salmon with three mustard caper sauce	
*Pair it with Baileyanna Pinot Noir	
LONG ISLAND DUCK	\$38.00
Apple compote, red wine cabbage, lingonberry sauce	
*Pair it with Bianchi Merlot	
*Add 7 oz Maine lobster tail to any entree	\$41.00

Table Sides To Share

TRUFFLE GARLIC MASHED POTATOES	\$16.00
BRUSSELS SPROUTS, BACON BALSAMIC VINAIGRETTE	\$14.00
TRUFLE CREAMED CORN	\$18.00