

DINNER MENU

OUR STEAKS

NEW YORK STEAK	\$64.00
16 oz, USDA Prime, served with your choice of herb butter or pepper style	
FILET MIGNON	\$65.00
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 pepper crusted	
AGED BONE IN RIBEYE	\$78.00
24 oz, aged and marbled for flavor with your choice of herb butter or pepper crusted	

TOP YOUR STEAK:

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

PRIME RIBS OF BEEF – OUR PRIDE!!

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

GULLIVER’S PRIME CUT	\$58.00
A generous cut, fit for a king	
TRADITIONAL ENGLISH CUT	\$54.00
Thinly sliced English style	
BROBDINGNAGIAN (BROB-DING-NA-GIAN)	\$78.00
The biggest, the best and 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	\$86.00
8 oz filet mignon, 7 oz cold water lobster tail, twice baked potato, green beans almondine, Béarnaise	
LONG ISLAND DUCK	\$36.00
Perfectly roasted, with apple compote, red wine cabbage and lingonberry sauce	
OVEN ROASTED CHICKEN	\$30.00
Tender half chicken, garlic mashed potatoes, green beans almondine, mushroom au-jus sauce	
PRIME RIB BONES	\$28.00
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