

Happy   
*Mother's*  
Day

**FEATURING:**

**LYCHEE MARTINI**

Hangar 1 vodka, Giffard's lychee liqueur, fresh lemon squeeze

**MOTHER'S FASHION**

Four Roses Bourbon, Angostura bitters, orange 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
- SHRIMP ADOBO** \$27.00  
Grilled colossal prawns, Chile, Vinegar, Cilantro, mild heat
- CRAB CAKES** \$22.00  
Two crab cakes over honey mustard sauce
- COLOSSAL SHRIMP COCKTAIL** \$27.00  
Chilled colossal prawns with our house made cocktail sauce
- ESCARGOT** \$20.00  
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** \$12.00

## 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

**\*Pairs well with Raymond "Sommelier Selection" Cabernet Sauvignon**

**BROBDINGNAGIAN (BROB-DING-NA-GIAN) \$78.00**

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

**\*Pairs well with Raymond "Sommelier Selection" Cabernet Sauvignon**

**FILET MIGNON \$68.00**

Aged 28 days, 11 oz butter tender, served with béarnaise sauce, or herb butter

**\*Pairs well with Charles Woodson's "Intercept" red blend**

**RACK OF LAMB \$52.00**

A full rack with garlic mashed potatoes, sauteed vegetables and rosemary sauce

**\*Pairs well with Michael David "Freakshow" Zinfandel**

**KING SALMON \$39.00**

Charbroiled Atlantic king salmon with three mustard caper sauce

**\*Pairs well with Baileyanna Pinot Noir**

**LONG ISLAND DUCK \$38.00**

Apple compote, red wine cabbage, lingonberry sauce

**\*Pairs well with Bianchi Merlot**

**\*Add 7oz Maine lobster tail to any entree \$41.00**

## Desserts

**TRADITIONAL ENGLISH TRIFLE \$13.00**

**CRÈME BRULÉE \$14.00**

**NY STYLE CHEESECAKE \$13.00**