

GULLIVERS

DINNER MENU

APPETIZERS

SMOKED NORWEGIAN SALMON	\$14.95
Smoked salmon with capers, red onions and cream cheese	
SPINACH AND ARTICHOKE DIP	\$11.95
Served with garlic parmesan crostini	
JUMBO SHRIMP COCKTAIL	\$13.95
Chilled Jumbo Gulf Shrimp, with Gulliver's own cocktail sauce	
FILET MIGNON BRUSCHETTA	\$13.95
Tender pieces of filet on a mini baguette with tomato balsamic sauce	
DUNGENESE CRAB CAKES	\$13.95
Lightly breaded crab cakes, with honey mustard sauce	
SAUTEED SCALLOPS	\$13.95
Succulent scallops in a garlic lemon sauce	
GRILLED VEGETABLE TORT	\$12.95
A beautiful medley of fresh grilled vegetables with mozzarella & roasted garlic	
AHI TUNA TARTARE	\$14.95
Seasoned Ahi tuna with avocado relish and pickled ginger	
STUFFED MUSHROOMS	\$13.95
Mushroom caps, stuffed with fresh crabmeat, served with mustard sauce	
ESCARGOT	\$12.95
Baked under a flakey puffed pastry crust in a butter garlic mushroom sauce	

POTTAGE \$7.25

Please ask your server for our traditional daily soup offering

STARTER & ENTRÉE SALADS

GULLIVER'S HOUSE SALAD	\$7.25
Crisp hearts of romaine, shrimp, egg, and tomato, with Gulliver's house dressing	
CAESAR SALAD	\$7.25
Romaine lettuce, croutons, parmesan & Caesar dressing (with or without anchovy)	
MOZZARELLA SALAD	\$12.95
With sliced tomatoes, Avocado lightly drizzled with balsamic glaze	
BABY MESCLUN GREENS	\$10.95
With caramelized walnuts, balsamic vinaigrette & goat cheese strudel	
GRILLED CHICKEN CAESAR SALAD (Entrée Size)	\$17.95
Served with tender sliced breast of chicken	

PASTA

SEAFOOD LINGUINE	\$25.95
Shrimp, scallops, clams, and fresh fish, sautéed in garlic white wine cream sauce	
GRILLED CHICKEN PRIMAVERA	\$22.95
Sun-dried tomato sauce and mixed seasoned vegetables	

SEAFOOD

LOBSTER TAILS	\$59.95
Two succulent oven baked Maine lobster tails, with red dill potatoes	
SHRIMP BARCELONA	\$26.95
Sautéed large shrimp in a chardonnay cream sauce	
GRILLED SWORDFISH TOWER	\$28.95
With red dill potatoes, portabella mushroom, sautéed spinach and lemon butter sauce	
ATLANTIC KING SALMON	\$26.95
Prepared poached or broiled, served with a three mustard caper sauce	
FRESH CATCH OF THE DAY	\$26.95
Please ask your server for today's selection	
* ADD LOBSTER TAIL TO ANY ENTRÉE	\$27.00

Split plate charge \$9.95

We reserve the right to refuse service to anyone.



GULLIVERS

DINNER MENU STEAKS OF ACCLAIM

CHATEAUBRIAND	\$29.95
Center cut tenderloin, served with truffle sauce & a touch of béarnaise	
PRIME NEW YORK STEAK	\$38.95
16 oz. cut served with your choice of herb butter or pepper style	
FILET MIGNON	\$29.95
11 oz. filet with seasoned herb butter or béarnaise sauce	
TOURNEDOS	\$29.95
Cut from the tenderloin, served with truffle sauce and tourney mushrooms	
AGED CHARBROILED RIB EYE	\$29.95
A CENTER CUT FROM OUR PRIME RIB! Served with port wine mushroom sauce	

PRIME RIBS OF BEEF – The Pride of the House!

Served with Gulliver's famous creamed corn, spinach,
Creamed horseradish, au jus, and Yorkshire pudding.

GULLIVER'S PRIME CUT	\$29.95
A generous portion, fit for a king	
TRADITIONAL ENGLISH CUT	\$29.95
Thinly sliced English style	
BROBDINGNAGIAN (BROB-DING-NA-GIAN)	\$39.95
The biggest, best and bone in	

ENCORE SPECIALTIES

WHOLE RACK OF LAMB	\$36.95
With mashed potatoes, vegetables, and rosemary sauce	
FILET AND LOBSTER DUET	\$57.95
Served with twice baked potatoes, vegetables, and béarnaise sauce	
ROASTED LONG ISLAND DUCK	\$26.95
With apple compote, red wine cabbage, and lingonberry sauce	
CHEF'S RAMON CHICKEN	\$22.95
Truffle infused, stuffed with mushrooms and served with thyme chicken glaze	
BABY BACK RIBS	\$25.95
A full slab of succulent ribs with twice baked potato and peanut cole slaw	
GULLIVER'S ROASTED CHICKEN	\$21.95
A half chicken marinated in herbs, cooked to perfection	
ROASTED TURKEY	\$23.50
With stuffing, vegetables, mashed potatoes, cranberry sauce	
HOUSE BBQ COMBO	\$24.95
Roasted chicken, beef ribs, and baby back pork ribs	
BBQ PRIME RIB BONES	\$19.95
Served with a smoky BBQ sauce, twice baked potato and peanut cole slaw	
VEGETABLE PLATE	\$19.95
Seasoned fresh vegetables	

GULLIVER'S DESSERTS

ASK YOUR SERVER FOR TODAY'S GELATO

ENGLISH TRIFLE (<i>House Specialty</i>)	\$6.95
Layered sponge cake, Bavarian cream, raspberries, whipped cream, strawberries, sherry wine	
CRÈME BRULÉE	\$6.95
Custard pudding and raspberries topped with caramelized sugar crust	
CHOCOLATE CAKE	\$6.95
Layers of dark and white ganache with raspberry & vanilla sauce	
N.Y STYLE CHEESECAKE	\$6.95
Classic N.Y style cheesecake with raspberry melba sauce	
BERRY TART	\$6.95
With light vanilla pudding, strawberries, blackberries and raspberries	
APPLE BREAD PUDDING	\$6.95
Served warm with caramel sauce and whipped cream	
CHOCOLATE MOUSSE	\$6.95
Served with raspberry melba sauce	

**ASK YOUR SERVER ABOUT TODAY'S GELATO

