

MAIN OFFERINGS

FRESH ROASTED TURKEY..... \$48.00

Served with home-made sweet yams, stuffing, sage dressing, creamed corn and cranberry sauce

***Pair with Baileyanna Pinot Noir**

GULLIVER'S FAMOUS "PRIME RIB OF BEEF" \$59.00

The finest prime rib available aged 28 days. Served with Gulliver's famous creamed corn, creamed spinach, whipped horseradish, au jus and Yorkshire pudding

***Pair with Raymond "Sommelier Selection" Cabernet Sauvignon**

RIBEYE..... \$66.00

Aged 21 days, served with herb butter or pepper crusted

***Pair with Charles Woodson's "Intercept" red blend**

FILET MIGNON..... \$68.00

11oz, aged 21 days, butter tender, served with Bearnaise, or herb butter

***Pair with Bogle Merlot**

ATLANTIC KING SALMON..... \$39.00

Charbroiled Atlantic king salmon with three mustard caper sauce

***Pair with "Phantom" Chardonnay by Bogle**

****ADD 7OZ COLD WATER LOBSTER TAIL TO ANY ENTRÉE..... \$37.00**

SWEETER THE DAY

ENGLISH TRIFLE (House Tradition)

Layers of sponge cake, Bavarian cream, raspberries, whipped cream and strawberries laced with sherry wine.

FRESH BAKED PUMPKIN PIE

With fresh home-made cinnamon whipped cream

LITTLE PILGRIMS

10 & UNDER

Turkey or Prime Rib..... \$34.00

GULLIVER'S THANKSGIVING FEAST

Holiday Cocktails:

SPICED PEAR MARTINI

St. George spiced pear liquor, Titos vodka, simple syrup, lemon juice, pear

APPLE CINNAMON OLD FASHIONED

Woodford Reserve bourbon, Re'al Crisp apple syrup, orange bitters, cherry, orange peel, cinnamon

APPETIZERS

- FILET MIGNON BRUSCHETTA**..... \$20.00
Tender pieces of filet mignon on a mini baguette with tomato Balsamic relish, Swiss cheese and Bearnaise
- CRAB CAKES**..... \$22.00
Two crab cakes over honey mustard sauce
- COLASSAL 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
- GULLIVER'S HOUSE SALAD**..... \$14.00
Crisp hearts of romaine, shrimp, egg, and tomato with Gulliver's house dressing
- GULLIVER'S CAESAR SALAD**..... \$14.00
Crisp hearts of romaine, house made croutons, parmesan cheese and Caesar dressing
- CREAM OF MUSHROOM SOUP**..... \$11.00