

MAIN OFFERINGS

- FRESH ROASTED TURKEY**..... \$36.95
Served with home-made sweet yams, stuffing, sage dressing, creamed corn and cranberry sauce
- GULLIVER'S FAMOUS "PRIME RIB OF BEEF"** \$45.95
The finest prime rib available - aged 28 days. Served with Gulliver's famous creamed corn, creamed spinach, whipped horseradish, au jus and Yorkshire pudding
- KING SALMON**..... \$37.50
Charbroiled Atlantic salmon, with three mustard caper sauce
- FILET MIGNON AND MAINE LOBSTER DUET**..... \$64.50
Our butter tender filet mignon accompanied with a Maine lobster tail
- FILET MIGNON**..... \$45.95
Aged 28 days, butter tender, served with béarnaise sauce

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..... \$24.95



GULLIVER'S THANKSGIVING FEAST

APPETIZERS

- SAUTÉED SCALLOPS**..... \$14.95
Succulent scallops in a lemon garlic sauce
- FILET MIGNON BRUSCHETTA**..... \$15.50
Tender pieces of filet on a mini baguette with tomato balsamic sauce
- CRAB STUFFED MUSHROOMS**..... \$14.95
Mushroom caps, stuffed with crab meat, served with mustard sauce
- CRAB CAKES**..... \$14.95
A due of crab cakes with honey mustard sauce
- JUMBO SHRIMP COCKTAIL**.....\$16.95
Gulf jumbo shrimp served with dynamite sauce
- GULLIVER'S HOUSE SALAD**..... \$8.95
Crisp hearts of romaine, shrimp, egg, and tomato with Gulliver's house dressing
- WILD MUSHROOM CAPPUCINO SOUP**.....\$8.50
Shitake, portabella and white mushrooms cooked in port wine reduction, served with whipped cream, garnished with paprika and puff pastry

