

GLUTEN FREE DINNER MENU

Starters

Shrimp Cocktail – 17.95
Gulf Shrimp with Cocktail Sauce

Seared Ahi Tuna – 17.95
Lightly seared, avocado aioli, ginger, cucumber

Salads

Gulliver's House Salad – 10.00
With Balsamic Vinegar and Olive Oil

Mozzarella Salad – 14.50
With Sliced Tomato and Avocado, drizzled with Balsamic Glaze

Fresh Seafood

Charbroiled King Salmon – 28.95
Simply Grilled or with Lemon Butter Caper Sauce

Maine Lobster Tails – 66.00
Two Succulent Maine Lobster Tails with Red Dill Potatoes and Sautéed Vegetables

Entrees

Prime Ribs of Beef
Served with Garlic Mashed Potatoes and Sautéed Vegetables

Gulliver's Prime Cut – 43.00

Brobdingnagian – 54.00

*The steaks below can be simply grilled or served with Herb Butter. Also served with Sautéed Vegetables and a choice of Red Dill Potatoes or Garlic Mashed Potatoes

Filet Mignon – 47.00 16oz USDA Prime New York Steak – 43.00

Garlic Herb Double Chicken Breast – 19.50

Desserts

Market Fresh Berries – 9.00

Chocolate Mousse – 9.00