

## MAIN OFFERINGS

**FRESH ROASTED TURKEY**..... \$40.00  
Served with home-made sweet yams, stuffing, sage dressing, creamed corn and cranberry sauce

**GULLIVER'S FAMOUS "PRIME RIB OF BEEF"**..... \$51.00  
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**

**KING SALMON**..... \$38.00  
Charbroiled Atlantic king salmon with three mustard caper sauce

**FILET MIGNON AND MAINE LOBSTER DUET**..... \$69.00  
Butter tender filet mignon served with Béarnaise sauce, or herb butter accompanied with Maine lobster tail

**FILET MIGNON**.....\$54.00  
Aged 28 days, butter tender, served with béarnaise sauce, or herb butter

## 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**..... \$27.00



# GULLIVER'S THANKSGIVING FEAST

## APPETIZERS

- FILET MIGNON BRUSCHETTA**..... \$17.00  
Tender pieces of filet on a mini baguette with tomato balsamic  
Sauce
- CRAB CAKES**..... \$20.00  
Two crab cakes over honey mustard sauce
- COLASSAL SHRIMP COCKTAIL** .....\$24.00  
Chilled colossal prawns with our house made cocktail sauce
- ESCARGOT**.....\$17.00  
Baked and topped with puff pastry, garlic-mushroom sauce
- GULLIVER'S HOUSE SALAD**.....\$12.00  
Crisp hearts of romaine, shrimp, egg, and tomato with  
Gulliver's house dressing
- GULLIVER'S CAESAR SALAD**.....\$12.00  
Crisp hearts of romaine, house made croutons, parmesan  
cheese and Caesar dressing
- CREAM OF MUSHROOM SOUP**.....\$10.00

