

MAIN OFFERINGS

- FRESH ROASTED TURKEY**..... \$37.95
Served with home-made sweet yams, stuffing, sage dressing, creamed corn and cranberry sauce
- GULLIVER'S FAMOUS "PRIME RIB OF BEEF"** \$47.95
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**..... \$38.50
Charbroiled Atlantic king salmon with three mustard caper sauce
- FILET MIGNON AND MAINE LOBSTER DUET**..... \$64.50
Our butter tender filet mignon served with Béarnaise sauce, accompanied with Maine lobster tail
- FILET MIGNON**..... \$47.95
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..... \$25.95



GULLIVER'S THANKSGIVING FEAST

APPETIZERS

- SAUTÉED SCALLOPS**..... \$16.95
Perfectly seared over mango saffron sauce with sweet red pepper and micro greens
- FILET MIGNON BRUSCHETTA**..... \$16.50
Tender pieces of filet on a mini baguette with tomato balsamic sauce
- CRAB STUFFED MUSHROOMS**..... \$16.50
Filled with fresh succulent crab meat over sizzling butter and red bell peppers
- CRAB CAKES**..... \$16.95
A due of crab cakes over honey mustard sauce
- CLASSIC SHRIMP COCKTAIL**.....\$17.50
Chilled jumbo gulf shrimp with our house made cocktail sauce
- GULLIVER'S HOUSE SALAD**.....\$8.50
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

