

## MAIN OFFERINGS

**FRESH ROASTED TURKEY**..... \$38.00  
Served with home-made sweet yams, stuffing, sage dressing, creamed corn and cranberry sauce

**GULLIVER'S FAMOUS "PRIME RIB OF BEEF"**..... \$48.00  
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**..... \$66.00  
Butter tender filet mignon served with Béarnaise sauce, or herb butter accompanied with Maine lobster tail

**FILET MIGNON**.....\$48.00  
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**..... \$26.00



# GULLIVER'S THANKSGIVING FEAST

## APPETIZERS

- SAUTÉED SCALLOPS**..... \$17.00  
Perfectly seared over mango saffron sauce with sweet red pepper and micro greens
- FILET MIGNON BRUSCHETTA**..... \$16.00  
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**..... \$17.00  
Two crab cakes over honey mustard sauce
- CLASSIC SHRIMP COCKTAIL**.....\$18.00  
Chilled jumbo gulf shrimp with our house made cocktail sauce
- GULLIVER'S HOUSE SALAD**.....\$9.00  
Crisp hearts of romaine, shrimp, egg, and tomato with Gulliver's house dressing
- GULLIVER'S CAESAR SALAD**.....\$9.00  
Crisp hearts of romaine, house made croutons, parmesan cheese and Caesar dressing
- WILD MUSHROOM CAPPUCINO SOUP**.....\$9.00  
Shitake, portabella and white mushrooms cooked in port wine reduction, served with whipped cream, garnished with paprika and puff pastry

