

GLUTEN FREE DINNER MENU

Starters

Shrimp Cocktail – 17.95
Gulf Shrimp with Cocktail Sauce

Ahi Tuna Tartare – 17.50
Seasoned Ahi Tuna with Avocado Relish and Pickled Ginger

Salads

Gulliver's House Salad – 9.50
With Balsamic Vinegar and Olive Oil

Summer Salad – 12.50
With Mesclun Greens, Caramelized Walnuts, Asian Pear, Blue Cheese and Raspberry Vinaigrette

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 – 64.50
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 – 41.00

Brobdignagian – 53.00

*The Two 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 – 41.00 16oz USDA Prime New York Steak – 41.00

Grilled Chicken Primavera – 24.50
with Chickpea Pasta, Mushrooms,
Fresh Basil and White Wine Marinara Sauce

Desserts

Market Fresh Berries – 9.00

Chocolate Mousse – 9.00