

MAIN OFFERINGS

FRESH ROASTED TURKEY..... \$48.00

Served with home-made sweet yams, stuffing, sage dressing, creamed corn and cranberry sauce

GULLIVER'S FAMOUS "PRIME RIB OF BEEF"..... \$59.00

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**

RIBEYE..... \$66.00

Aged 21 days, served with herb butter or pepper crusted

FILET MIGNON..... \$68.00

11oz, aged 21 days, butter tender, served with Bearnaise, or herb butter

ATLANTIC KING SALMON..... \$39.00

Charbroiled Atlantic king salmon with three mustard caper sauce

****ADD 7OZ COLD WATER LOBSTER TAIL TO ANY ENTRÉE**..... \$37.00

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 home-made cinnamon whipped cream

LITTLE PILGRIMS

10 & UNDER

Turkey or Prime Rib..... \$34.00



GULLIVER'S THANKSGIVING FEAST

APPETIZERS

- FILET MIGNON BRUSCHETTA**..... \$20.00
Tender pieces of filet mignon on a mini baguette with tomato
Balsamic relish, Swiss cheese and Bearnaise
- CRAB CAKES**..... \$22.00
Two crab cakes over honey mustard sauce
- COLASSAL SHRIMP COCKTAIL** \$27.00
Chilled colossal prawns with our house-made cocktail sauce
- ESCARGOT**..... \$19.00
Baked and topped with puff pastry, garlic-mushroom sauce
- GULLIVER'S HOUSE SALAD**..... \$14.00
Crisp hearts of romaine, shrimp, egg, and tomato with
Gulliver's house dressing
- GULLIVER'S CAESAR SALAD**..... \$14.00
Crisp hearts of romaine, house made croutons, parmesan
cheese and Caesar dressing
- CREAM OF MUSHROOM SOUP**..... \$11.00

