

GLUTEN FREE DINNER MENU

Starters

Shrimp Cocktail – 16.95
Gulf Shrimp with Cocktail Sauce

Ahi Tuna Tartare – 16.95
Seasoned Ahi Tuna with Avocado Relish and Pickled Ginger

Salads

Gulliver's House Salad – 8.75
With Balsamic Vinegar and Olive Oil

Baby Mesclun Greens – 13.95
With Caramelized Walnuts, Balsamic Vinaigrette and Goat Cheese

Mozzarella Salad – 13.95
With Sliced Tomato and Avocado, drizzled with Balsamic Glaze

Fresh Seafood

Charbroiled King Salmon – 27.95
Simply Grilled or with Lemon Butter Caper Sauce

Maine Lobster Tails – 62.95
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 – 37.95

Brobdignagian – 46.95

*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 – 37.50 16oz Prime New York Steak – 39.95

Desserts

Market Fresh Berries – 8.50 Chocolate Mouse – 8.50