MAIN OFFERINGS

| FRESH ROASTED TURKEY Served with home-made sweet yams, stuffing, sag dressing, creamed corn and cranberry sauce *Pair with Z. Alexander Brown Pinot Noir | |
|--|-------------|
| GULLIVER'S CLASSIC PRIME RIB DINNER Served with our famous creamed corn, creamed spinach, whipped horseradish, Yorkshire pudding | au jus, and |
| THE O.C CUT (for a lighter appetite) | \$58.00 |
| THE PRIME CUT (our most popular cut) A generous cut, fit for a king | \$65.00 |
| BROBDINGNAGIAN (BROB-DING-NA-GIAN) The biggest, the best, and always bone-in | \$88.00 |
| *Pair with Hess, Maverick Ranches Cabernet Sauvignon | |
| RIBEYE | |
| FILET MIGNON 11oz, aged 21 days, butter tender, served with Bearnaise or herb butter *Pair with Coppola, Diamond Collection Cabernet Sauvigno | е, |
| ATLANTIC KING SALMON Charbroiled Atlantic king salmon with three mustard cape sauce *Pair with Robert Hall Sauvignon Blanc | - 4 |
| **ADD 7OZ MAINE LOBSTER TAIL TO ANY ENTRÉE | \$44.00 |
| SWEETER THE DAY | |
| ENGLISH TRIFLE (House Tradition) Layers of sponge cake, Bavarian cream, raspberries whipped cream and strawberries laced with sherry wine. | s, |
| FRESH BAKED PUMPKIN PIE With fresh home-made cinnamon whipped cream | |
| LITTLE PILGRIMS | |
| 10 & UNDER Turkey or Prime Rib\$37.00 | |

GULLIVER'S THANKSGIVING FEAST

Holiday Cocktails:

PEAR MARTINI

Belle de Brillet liqueur, Grey Goose vodka, simple syrup, lemon juice, pear

APPLE CINNAMON OLD FASHIONED

Woodford Reserve bourbon, Re'al Crisp apple syrup, orange bitters, cherry, orange peel, cinnamon

APPETIZERS

| FILET MIGNON BRUSCHETTA \$22.00 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 |
| ESCARGOT |
| GULLIVER'S HOUSE SALAD |
| GULLIVER'S CAESAR SALAD |
| CREAM OF MUSHROOM SOUP\$12.00 |