

MAIN OFFERINGS

FRESH ROASTED TURKEY..... \$43.00

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

GULLIVER'S FAMOUS "PRIME RIB OF BEEF" \$57.00

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..... \$39.00

Charbroiled Atlantic king salmon with three mustard caper sauce

FILET MIGNON AND MAINE LOBSTER DUET..... \$83.00

Butter tender filet mignon served with Béarnaise sauce, or herb butter accompanied with Maine lobster tail

FILET MIGNON.....\$63.00

11oz, aged 21 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..... \$29.00



GULLIVER'S THANKSGIVING FEAST

APPETIZERS

- FILET MIGNON BRUSCHETTA**..... \$19.00
Tender pieces of filet on a mini baguette with tomato balsamic
Sauce
- CRAB CAKES**..... \$21.00
Two crab cakes over honey mustard sauce
- COLASSAL SHRIMP COCKTAIL**\$25.00
Chilled colossal prawns with our house made cocktail sauce
- ESCARGOT**.....\$17.00
Baked and topped with puff pastry, garlic-mushroom sauce
- GULLIVER'S HOUSE SALAD**.....\$13.00
Crisp hearts of romaine, shrimp, egg, and tomato with
Gulliver's house dressing
- GULLIVER'S CAESAR SALAD**.....\$13.00
Crisp hearts of romaine, house made croutons, parmesan
cheese and Caesar dressing
- CREAM OF MUSHROOM SOUP**.....\$11.00

