Gluten Free Dinner Menu

Starters

Shrimp Cocktail
Gulf Shrimp with Cocktail Sauce 13.95

Smoked Norwegian Salmon
Smoked Salmon with Capers, Red Onions and Cream Cheese 14.95

Ahi Tuna Tartare
Seasoned Ahi Tuna with
Avocado Relish and Pickled Ginger 14.95

Grilled Vegetable Tort
A beautiful Medley of Fresh Grilled Vegetables
with Mozzarella, Roasted Garlic and Balsamic Glaze 12.95

Salads

Gulliver's House Salad
With Balsamic Vinegar & Olive Oil 7.25

Baby Mesclun Greens
With Caramelized Walnuts, Balsamic
Vinaigrette and Goat Cheese 10.95

Mozzarella Salad
With Sliced Tomatoes and Avocado,
Lightly Drizzled with Balsamic Glaze 12.95

Fresh Seafood

Charbroiled King Salmon
Simply Grilled or with
Lemon Butter Caper Sauce 26.95

Grilled Swordfish
With Lemon Butter Caper sauce 28.95

Main Lobster Tails
Two Succulent Maine Lobster Tails with Red Dill Potatoes and Sautéed Vegetables 59.95

Entrees

Prime Ribs of Beef
Served with Garlic Mashed Potatoes and Sautéed Vegetables

Gulliver's Prime Cut Cut 29.95
Brobdingnagian (Brob-Ding-Na-Gian) 39.95

*The Entrees Below are Served with Sautéed Vegetables and a Choice
of Red Dill Potatoes or Garlic Mashed Potatoes

Filet Mignon
11oz Simply Grilled or with Herb Butter 29.95

Charbroiled Herb Chicken
Simply Grilled with Herbs and Garlic 19.95

Prime New York Steak
16oz of Prime Cut Simply Grilled or with Herb Butter 38.95

Desserts

Chocolate Mousse 6.95

Market Fresh Berries 6.95

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