

GULLIVER'S THANKSGIVING FEAST

APPETIZERS

SAUTÉED SCALLOPS

Succulent scallops in a lemon garlic sauce

JUMBO SHRIMP COCKTAIL

Gulf jumbo shrimp served with dynamite sauce

FILET MIGNON BRUSCHETTA

Tender pieces of filet on a mini baguette with tomato balsamic sauce

CRAB STUFFED MUSHROOMS

Mushroom caps, stuffed with crab meat, served with mustard sauce.

CARPACCIO DUET

Thin sliced smoked salmon and tenderloin of beef with creamed horseradish.

TUNA TARTARE

A tower of seasoned ahi tuna with avocado relish.

TO BEGIN

GULLIVER'S HOUSE SALAD

Crisp hearts of romaine, shrimp, egg, and tomato with Gulliver's house Dressing

WILD MUSHROOM CAPPUCINO SOUP

Shiitake, portabella and white mushrooms cooked with port wine, mixed in beef stock and seasoning, served with whipped cream, paprika, and a cheese stick



MAIN OFFERINGS

FRESH ROASTED TURKEY

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

GULLIVER'S FAMOUS "PRIME RIBS OF BEEF"

The finest prime rib available - aged to our specifications. Served with Gulliver's famous creamed corn, spinach, creamed horseradish, au jus, and Yorkshire pudding

KING SALMON

Atlantic salmon, prepared grilled with three mustard and caper sauce

FILET MIGNON AND LOBSTER DUET

Our butter tender filet mignon accompanied with a Maine lobster tail

FILET MIGNON

Aged to our specification, butter tender, served with bernaise sauce

SWEETEN THE DAY

ENGLISH TRIFLE (Specialty of the House)

Layers of sponge cake, Bavarian cream, raspberries, whipped cream, and strawberries, laced with sherry wine.

FRESH BAKED PUMPKIN PIE

With fresh home-made whipped cream

LITTLE PILGRIMS

10 & UNDER

Turkey or Prime Rib

