

GLUTEN FREE DINNER MENU

Starters

1667 - Shrimp Cocktail – 16.50
Gulf Shrimp with Cocktail Sauce

1669 – Ahi Tuna Tartare – 16.95
Seasoned Ahi Tuna with Avocado Relish and Pickled Ginger

Salads

1682 – Gulliver’s House Salad – 8.50
With Balsamic Vinegar and Olive Oil

1671 – Baby Mesclun Greens – 13.95
With Caramelized Walnuts, Balsamic Vinaigrette and Goat Cheese

1672 – Mozzarella Salad – 13.95
With Sliced Tomato and Avocado, drizzled with Balsamic Glaze

Fresh Seafood

1673 – Charbroiled King Salmon – 27.95
Simply Grilled or with Lemon Butter Caper Sauce

1675 – Maine Lobster Tails – 60.95
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

1676 - Gulliver’s Prime Cut – 35.95

1677 – Brobdingnagian – 45.95

*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

1678 – Filet Mignon – 35.50

1679 – 16oz Prime New York Steak – 39.95

Desserts

1683 – Market Fresh Berries – 8.00

1684 – Chocolate Mouse – 8.00