LUNCH MENU

ENTREES

OVEN ROASTED CHICKEN Tender half chicken, garlic mashed potatoes, green beans, mushroom au-jus sauce	\$20.00
ATLANTIC KING SALMON Grilled salmon with sautéed green beans, red dill potatoes and three mustard capers sauce	\$24.00
FILET MIGNON MEDALLIONS Thinly cut filet mignon medallions with garlic mashed potatoes and pepper cognac sauce	\$21.00
AGED RIBEYE 12 oz, pepper crusted or with herb butter, served with garlic mashed potatoes and green beans	\$28.00
PEPPER CRUSTED NEW YORK STEAK 11 oz, sliced and served with garlic mashed potatoes, green beans, red bell peppers and cognac sauce	\$23.00
FILET MIGNON STROGANOFF Fettuccine pasta, mushrooms, tomatoes, sour cream and caramelized onions brown sauce	\$19.00

PRIME RIBS OF BEEF

Our famous Prime Rib with sautéed green beans, red bell peppers, German potato salad, au jus and whipped horseradish

GULLIVER'S LUNCH CUT \$31.00

LARGE LUNCH CUT \$47.00

PRIME RIB SANDWICH \$23.00

Freshly carved off the bone, on baguette, grilled onions, au jus, whipped horseradish, French fries

HOUSE SANDWICHES

PATTY MELT With melted swiss & cheddar cheese, grilled onions, served on rye bread with French fries	\$18.00
BUTTERMILK FRIED CHICKEN SANDWICH Chipotle aioli, touch of cayenne, coleslaw, pickles on a Brioche bun with French fries	\$17.00
NY STEAK SANDWICH Center cut and open face with crispy onions, served with French fries and peanut coleslaw	\$22.00
THE "G" BURGER 16 oz, freshly grounded filet mignon, chipotle aioli, grilled onions, rosemary-garlic-parmesan French fries	\$21.00

FEATURED COCKTAILS

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Hangar 1 vodka, Bombay Sapphire, dry vermouth, shaken, not stirred...

RUMBLER SIDE CAR

Remi Martin VSOP, Cointreau, fresh lemon juice, sugar rim

STRATFORD TONIC

Tito's homemade vodka, Elderflower liquor, fresh lime juice, cucumber

TENNESSEE MULE

Jack Daniel's Tennessee Whiskey, fresh lime juice, ginger beer

*Coleslaw contains nuts

*Split plate charge - \$8.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

^{*}Pair our Prime Rib cuts with a glass or bottle of Raymond "Sommelier Selection" Cabernet Sauvignon