

LUNCH MENU

APPETIZERS

CRAB CAKES A duo of crab cakes over honey mustard sauce	\$18.00
COLOSSAL SHRIMP COCKTAIL Colossal prawns with our house made cocktail sauce	\$21.00
FILET MIGNON BRUSCHETTA House classic with tender slices of filet on mini baguettes with tomato balsamic sauce	\$16.00
SPINACH & ARTICHOKE DIP Served with our garlic parmesan crostini	\$14.00

POTTAGE \$9.00
CREAM OF MUSHROOM
or
NEW ENGLAND CLAM CHOWDER

SALADS

GULLIVER'S CLASSIC HOUSE SALAD Crisp hearts of romaine, shrimp, egg with red wine vinaigrette	\$10.00
GULLIVER'S CAESAR SALAD Romaine lettuce, house made garlic crostini, shaved parmesan (add anchovies - \$3.00)	\$11.00
CLASSIC WEDGE SALAD Romaine wedge, red onions, cherry tomatoes, croutons, bacon and blue cheese	\$13.00
CHICKEN CAESAR SALAD (sub NY Steak - add \$4.00) Grilled chicken breast atop romaine lettuce, house made garlic crostini, shaved parmesan	\$17.50
GRILLED SALMON CAESAR SALAD Grilled king salmon atop romaine lettuce, house made garlic crostini, shaved parmesan	\$20.50

TABLE SIDES TO SHARE

ROSEMARY GARLIC FRENCH FRIES W/PARMESAN	\$9.00
TRUFFLE GARLIC MASHED POTATOES	\$13.00
BRUSSELS SPROUTS, BACON BALSAMIC VINAIGRETTE	\$11.00
TRUFFLE CREAMED CORN	\$13.00

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