

# LUNCH MENU

## APPETIZERS

CRAB CAKES A duo of crab cakes over honey mustard sauce	\$19.00
COLOSSAL SHRIMP COCKTAIL Colossal prawns with our house made cocktail sauce	\$25.00
FILET MIGNON BRUSCHETTA House classic with tender slices of filet on baguettes with tomato balsamic relish and Swiss cheese	\$18.00
SPINACH & ARTICHOKE DIP Served with our garlic parmesan crostini	\$15.00

POTTAGE \$10.00  
CREAM OF MUSHROOM  
or  
NEW ENGLAND CLAM CHOWDER

## SALADS

GULLIVER'S CLASSIC HOUSE SALAD Crisp Romaine lettuce, shrimp, egg with red wine vinaigrette	\$13.00
GULLIVER'S CAESAR SALAD Crisp Romaine lettuce, house made garlic crostini, shaved parmesan (add anchovies - \$3.00)	\$13.00
CLASSIC WEDGE SALAD Romaine wedge, red onions, cherry tomatoes, croutons, bacon and blue cheese	\$15.00
CHICKEN CAESAR SALAD (sub N.Y. Steak - add \$7.00) Grilled chicken breast atop romaine lettuce, house made garlic crostini, shaved parmesan	\$18.00
GRILLED SALMON CAESAR SALAD Grilled king salmon atop romaine lettuce, house made garlic crostini, shaved parmesan	\$27.00
CHICKEN COBB SALAD Egg, avocado, tomato, bacon, blue cheese with your choice of dressing	\$19.00

## TABLE SIDES TO SHARE

ROSEMARY GARLIC FRENCH FRIES W/PARMESAN	\$10.00
TRUFFLE GARLIC MASHED POTATOES	\$14.00
BRUSSELS SPROUTS, BACON BALSAMIC VINAIGRETTE	\$12.00
TRUFFLE CREAMED CORN	\$15.00

## 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

### GULLIVVER'S OLD FASHION

Michter's rye, sugar cube, bourbon cherry, bitters, orange peel

**\*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