

# GULLIVERS

## LUNCH MENU APPETIZERS

SEARED AHI TUNA Lightly seared over avocado aioli with ginger and cucumber salad	\$16.95
CRAB CAKES A duo of crab cakes over honey mustard sauce	\$15.95
CLASSIC SHRIMP COCKTAIL Chilled jumbo gulf shrimp with our house made cocktail sauce	\$17.50
AHI TUNA TARTARE Lightly seasoned with avocado and pickled ginger	\$16.95
FILET MIGNON BRUSCHETTA House classic with tender slices of Filet on mini baguettes with tomato balsamic sauce	\$15.50

### POTTAGE \$8.50

Monday- Sweet Pea Tuesday – Cream of Mushroom  
Wednesday – Potato Leek Thursday – Old Fashioned Lentil  
Friday – New England Clam Chowder

## SALADS

GULLIVER'S CLASSIC HOUSE SALAD Crisp hearts of romaine, shrimp, egg with red wine vinaigrette	\$8.50
GULLIVER'S CAESAR SALAD Romaine lettuce, house made croutons, parmesan and Caesar dressing	\$8.50
CLASSIC WEDGE SALAD Romaine wedge, red onions, sherry tomatoes, bacon and blue cheese	\$11.00
GRILLED SALMON SALAD Baby spinach & greens, egg, tomato, avocado, hearts of palm with bell peppers vinaigrette	\$17.95
NEW YORK STEAK SALAD Sliced New York steak over tossed greens with egg, vegetables and D.N.T dressing	\$19.95
CHICKEN CAESAR SALAD Grilled chicken breast over romaine lettuce with house made croutons, parmesan and Caesar dressing	\$15.50
ASIAN STYLE CHICKEN SALAD * Grilled chicken, Napa cabbage, lettuce, green onions, cashews, rice noodles, sesame seeds and Asian dressing	\$15.95
TURKEY COBB SALAD Turkey, carrots, bacon, egg, blue cheese and your choice of dressing	\$15.95
SHRIMP & CRAB LOUIE Shrimp and crab over Iceberg lettuce with egg, tomatoes and 1000 Island dressing	\$22.50
QUINOA SALAD * Beets, raisins, tomatoes, avocado, mozzarella, almonds with lime vinaigrette	\$15.50
SOUTHERN CHOPPED PRIME RIB SALAD Grilled corn, avocado, tomatoes, roasted red bell peppers, jicama, tortilla chips with cilantro pumpkin seed dressing	\$17.95

## OUR DAILY SPECIALS

MONDAY – ROAST LOIN OF PORK Champagne cabbage, garlic mashed potatoes, apple compote and sweet & sour sauce	\$16.95
TUESDAY – ROASTED TRI-TIP Garlic mashed potatoes, sautéed green beans, red bell peppers and port au jus sauce	\$17.95
WEDNESDAY – BRAISED LAMB SHANK Over rice pilaf, with parmesan tomato, red cabbage slaw and rosemary garlic sauce	\$17.95
THURSDAY – CHICKEN PARMESAN A classic served over marinara sauce, capellini pasta and vegetables	\$16.95
FRIDAY – OLD FASHINED POT ROAST Butter fettuccini, red wine reduction and cucumber salad	\$16.95

Items marked with a \* symbol contain nuts  
Split plate charge - \$8.00