

# LUNCH MENU

## APPETIZERS

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

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

## SALADS

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

## TABLE SIDES TO SHARE

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

### GULLIVER'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