LUNCHEON MENU	- Share
APPETIZERS	
SMOKED NORWEGIAN SALMON	\$14.95
Smoked salmon with capers, red onions and cream cheese ATLANTIC SALMON CAKES	\$13.95
A duo of Atlantic salmon cakes, with honey mustard sauce	ф13.93
IUMBO SHRIMP COCKTAIL	\$15.95
Chilled Jumbo Gulf Shrimp, with Gulliver's own cocktail sauce	44 < 50
AHI TUNA TARTARE Seasoned Ahi tuna with avocado relish and pickled ginger	\$16.50
FILET MIGNON BRUSCHETTA	\$14.95
Tender pieces of filet on a mini baguette with tomato balsamic sauce	
POTTAGE \$7.95	
Monday: Sweet Garden Pea Tuesday: Cream of Mushroo	
Wednesday: Potato Leek Thursday: Old Fashioned Lentil Friday: New England Style Clam Chowder	Веап
SALADS GULLIVER'S HOUSE SALAD	\$7.95
Crisp hearts of romaine, shrimp, and egg, with Gulliver's house dressing	φ1.33
CAESAR SALAD Populing lettings tagged in our Caesar dressing, with an without analysis	\$7.95
Romaine lettuce, tossed in our Caesar dressing, with or without anchovy GRILLED SALMON SALAD (Blackened upon request)	\$17.95
Baby spinach & greens, egg, tomato, avocado, hearts of palm and bell peppers vinaigrette WARM N.Y. STEAK SALAD	\$19.95
Slices of a N.Y. Steak over tossed greens, egg, vegetables and D.N.T. dressing	φ17.73
CHICKEN CAESAR SALAD A sliced chicken breast over romaine lettuce, tossed in our Caesar dressing	\$14.95
ASIAN CHICKEN SALAD	\$14.95
Chicken Strips, Napa cabbage, lettuce, cashews, onion, rice noodles and sesame seeds FURKEY COBB SALAD	\$14.95
Chopped lettuce, carrots, bacon, eggs, and crumbled blue cheese, with choice of dressing	
SHRIMP AND CRAB LOUIE SALAD Shrimp and crab on a bed of lettuce, with sliced egg, tomato, and 1000 Island	\$19.95
Dressing	440.05
SEARED AHI TUNA SALAD With mesclun greens, marinated red potatoes, and wasabi vinaigrette dressing	\$18.95
SOUTHERN CHOPPED PRIME RIB SALAD With grilled corn, avocado, tomato, roasted red bell peppers, jicama, tortilla	\$17.95
chips served with cilantro pumpkin seed dressing	
GULLIVER'S DAILY SPECIALS	
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MONDAY - ROAST LOIN OF PORK - \$16.95	
With sweet & sour sauce, champagne cabbage, garlic mashed potatoes and apple compote	
TUESDAY - ROASTED TRI TIP - \$17.95 With port wine au jus sauce, garlic mashed potatoes and mixed vegetables	
WEDNESDAY - BRAISED LAMB SHANK - \$17.95	
Over rice pilaf with parmesan tomato, red cabbage coleslaw and rosemary garlic sauce	
THURSDAY - CHICKEN PARMESAN - \$16.95 A classic served over marinara sauce, capellini pasta and vegetables	
FRIDAY - OLD FASHIONED POT ROAST - \$16.95 With red wine sauce, butter fettuccini pasta and cucumber salad	
Split plate charge \$4.95 We reserve the right to refuse service to anyone	
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