

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	\$17.50
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	\$9.00
GULLIVER'S CAESAR SALAD Romaine lettuce, house made croutons, parmesan and Caesar dressing	\$9.00
CLASSIC WEDGE SALAD Romaine wedge, red onions, sherry tomatoes, bacon and blue cheese	\$11.00
GRILLED SALMON SALAD (sub with New York Steak, add \$2.00) Baby spinach & greens, egg, tomato, avocado, hearts of palm with bell peppers vinaigrette	\$17.95
CHICKEN CAESAR SALAD Grilled chicken breast over romaine lettuce with house made croutons, parmesan and Caesar dressing	\$15.95
TURKEY COBB SALAD Turkey, carrots, bacon, egg, blue cheese and your choice of dressing	\$16.50
SHRIMP & CRAB LOUIE Shrimp and crab over Iceberg lettuce with egg, tomatoes and 1000 Island dressing	\$22.50
SOUTHERN CHOPPED PRIME RIB SALAD Grilled corn, avocado, tomatoes, roasted red bell peppers, jicama, tortilla chips with cilantro pumpkin seed dressing	\$17.95

SIDES FOR THE TABLE TO SHARE

ROSEMARY GARLIC FRENCH FRIES W/PARMESAN	\$9.00
TRUFLE GARLIC MASHED POTATOES	\$12.00
BRUSSE SPROUTS, BACON BALSAMIC VINAIGRETTE	\$11.00
LOBSTER MASHED POTAYOES	\$18.00
JUMBO ASPARAGUS	\$12.00

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