

Gluten Free Lunch Menu

Starters

Shrimp Cocktail
Gulf Shrimp with Cocktail Sauce 12.95

Smoked Norwegian Salmon
Smoked Salmon with Capers, Red Onions and Cream Cheese 13.95

Ahi Tuna Tartare
Seasoned Ahi Tuna with Avocado Relish and Pickled Ginger 13.95

Salads

Gulliver's House Salad
With Balsamic Vinegar & Olive Oil 6.95

Turkey Cobb Salad
Chopped Lettuce, Carrots, Bacon, Egg,
Crumbled Blue Cheese with 1000 Islands Dressing 13.95

Shrimp & Crab Louie
Shrimp & Crab on a Bed of Lettuce with
Sliced Egg, Tomato and 1000 Island Dressing 16.95

Southern Chopped Salad
With Grilled Corn, Avocado, Tomato, Roasted
Red Bell Peppers, Queso Fresco, Jicama, Served
with Cilantro Pumpkin Seed Dressing 13.95

Seared Ahi Tuna Salad
With Mesclun Greens, Red Potatoes,
Served with Olive Oil & Balsamic Vinegar 15.95

Fresh Seafood

Charbroiled King Salmon
Simply Grilled or with
Lemon Butter Caper Sauce 15.95

Grilled Swordfish
With Lemon Butter Caper sauce 17.95

Entrees

Prime Ribs of Beef
Served with Garlic Mashed Potatoes and Sautéed Vegetables

Gulliver's Lunch Cut 19.95
Gulliver's Large Lunch Cut 26.95

*The Entrees Below are Served with Sautéed Vegetables and a Choice
of Red Dill Potatoes or Garlic Mashed Potatoes

Pepper Encrusted New York Steak 16.50

Charbroiled Herb Chicken
Simply Grilled with Herbs and Garlic 12.95

Desserts

Chocolate Mousse 6.95

Market Fresh Berries 6.95



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