

GULLIVERS

LUNCHEON MENU

APPETIZERS

SMOKED NORWEGIAN SALMON	\$13.95
Smoked salmon with capers, red onions and cream cheese	
DUNGENESS CRAB CAKES	\$13.50
A duo of crab cakes, with honey mustard sauce	
JUMBO SHRIMP COCKTAIL	\$13.50
Chilled Jumbo Gulf Shrimp, with Gulliver's own cocktail sauce	
AHI TUNA TARTARE	\$14.50
Seasoned Ahi tuna with avocado relish and pickled ginger	
FILET MIGNON BRUSCHETTA	\$13.50
Tender pieces of filet on a mini baguette with tomato balsamic sauce	

POTTAGE \$7.25

Monday: Sweet Garden Pea	Tuesday: Cream of Mushroom
Wednesday: Potato Leek	Thursday: Old Fashioned Lentil Bean
Friday: New England Style Clam Chowder	

SALADS

GULLIVER'S HOUSE SALAD	\$7.25
Crisp hearts of romaine, shrimp, and egg, with Gulliver's house dressing	
CAESAR SALAD	\$7.25
Romaine lettuce, tossed in our Caesar dressing, with or without anchovy	
CHOPPED BLACKENED CHICKEN SALAD	\$14.25
Chopped lettuce, avocado, tomatoes and olives	
WARM N.Y. STEAK SALAD	\$17.50
Slices of a N.Y. Steak over tossed greens, egg, vegetables and D.N.T. dressing	
CHICKEN CAESAR SALAD	\$13.95
A sliced chicken breast over romaine lettuce, tossed in our Caesar dressing	
ORIENTAL CHICKEN SALAD	\$13.95
Chicken Strips, Napa cabbage, lettuce, cashews, onion, rice noodles and sesame seeds	
TURKEY COBB SALAD	\$14.50
Chopped lettuce, carrots, bacon, eggs, and crumbled blue cheese, with choice of dressing	
SHRIMP AND CRAB LOUIE SALAD	\$17.95
Shrimp and crab on a bed of lettuce, with sliced egg, tomato, and 1000 Island Dressing	
SEARED AHI TUNA SALAD	\$16.50
With mesclun greens, marinated red potatoes, and wasabi vinaigrette dressing	
SOUTHERN CHOPPED PRIME RIB SALAD	\$17.50
With grilled corn, avocado, tomato, roasted red bell peppers, jicama, tortilla chips served with cilantro pumpkin seed dressing	

GULLIVER'S DESSERTS

ASK YOUR SERVER FOR TODAY'S GELATO

ENGLISH TRIFLE (<i>House Tradition</i>)
Layered sponge cake, Bavarian cream, raspberries, whipped cream, strawberries, sherry wine
CRÈME BRULE
Custard pudding and raspberries topped with caramelized sugar crust
CHOCOLATE CAKE
Layers of dark and white ganache with raspberry and vanilla sauce
N.Y STYLE CHEESECAKE
Classic N.Y style cheesecake with raspberry melba sauce
APPLE CRANBERRY COBBLER
With walnuts and raisins, served a-la-mode
PECAN PIE
With real Maple, served warm with vanilla ice cream
APPLE BREAD PUDDING
Served warm with caramel sauce and whipped cream
CHOCOLATE MOUSSE
With raspberry melba sauce

Split plate Charge \$4.95

We reserve the right to refuse service to anyone

GULLIVERS

LUNCHEON MENU ENTRÉE COLLECTION

CHILLED POACHED SALMON PLATE	\$14.95
Served cold, with light dill sauce, peanut coleslaw, and cucumber salad	
GULLIVER'S ROASTED CHICKEN	\$13.50
Tender half chicken served with mushroom, au jus sauce	
GRILLED SWORDFISH	\$17.95
Served with sautéed spinach, garlic mashed potatoes and Choron tarragon sauce	
FRESH KING SALMON	\$16.25
Grilled salmon, with vegetables, red potatoes, light mustard dill caper sauce	
ROAST BEEF HASH	\$13.50
Crowned with a poached egg and béarnaise sauce	
FILLET MIGNON MEDALLIONS	\$15.95
Classic style medallions With mashed potatoes and pepper cognac sauce	
PEPPER CRUSTED N.Y. STEAK	\$17.50
Hand carved with a cognac sauce served with mashed potatoes and root vegetables	
PRIME RIB QUESADILLA	\$15.50
With sour cream, charro beans, Chipotle sauce	
FISH & CHIPS	\$14.95
Beer-battered Cod, served with French fries and peanut coleslaw	
FILET MIGNON STROGANOFF	\$15.50
Fettuccine pasta, mushrooms, tomatoes, caramelized onions and sour cream	
YORKSHIRE TIDBITS	\$13.95
Braised prime rib tips in a red wine sauce, served in a Yorkshire pudding	
FRESH CATCH OF THE DAY	\$16.50
Please ask your server for today's selection	

PRIME RIBS OF BEEF

**Prime Rib, served open face on sourdough bread with sautéed vegetables
and Gulliver's own German potato salad with creamed horseradish**

GULLIVER'S LUNCH CUT	\$20.95
LARGE LUNCH CUT	\$27.95

SANDWICHES OF ACCLAIM

CLUB HOUSE	\$13.25
Sliced turkey breast, ham, Swiss cheese, bacon, lettuce, and tomato with French fries	
CHICKEN CLUB SANDWICH	\$13.50
Grilled chicken on sourdough bread with toasted bacon, lettuce and sun dried tomatoes served with French fries and peanut coleslaw	
GULLIVER'S PATTY MELT	\$13.50
Melted Swiss and cheddar cheese, grilled onion, served on rye bread with French fries	
NEW YORK STEAK SANDWICH	\$17.50
Open-faced and topped with crispy onions, French fries, and peanut coleslaw	
FRENCH DIP	\$13.95
Tender sliced prime rib, served on a fresh baguette with au jus	
TUNA SALAD SANDWICH (your choice of Wheat, Rye or Sourdough bread)	\$12.50
Served with fresh fruit and cucumber salad	
GULLIVER'S HAMBURGER	\$13.95
16oz of fresh ground filet mignon patty with tomato, lettuce and pickles	
EARL OF HAMBURG	\$13.50
Served on grilled sourdough bread with bacon and rarebit sauce	
SWIFTY	\$13.25
Soup or salad and half sandwich. Tuna Salad or Club	
TURKEY & AVOCADO SANDWICH	\$13.25
With tomato, lettuce, red onions & chipotle aioli, on our own toasted bun	

DAILY SPECIALTIES \$16.50

Monday: <i>Roast Loin of Pork</i>	Tuesday: <i>Short Ribs - \$16.95</i>
Wednesday: <i>Braised Lamb Shank - \$16.95</i>	Thursday: <i>Chicken Cordon Bleu</i>
Friday: <i>Old Fashioned Pot Roast</i>	