

## GLUTEN FREE LUNCH MENU

### Starters

1652 - Shrimp Cocktail – 15.50

Gulf Shrimp with Cocktail Sauce

1653 – Smoked Norwegian Salmon – 14.50

Smoked Salmon with Capers, Red Onions and Cream Cheese

1654 – Ahi Tuna Tartare – 16.50

Seasoned Ahi Tuna with Avocado Relish and Pickled Ginger

### Entrée Salads

1658 – Seared Ahi Tuna Salad – 17.95

With Mesclun Greens and Red Potatoes, Served with Olive Oil and Balsamic Vinegar

1655 – Turkey Cobb Salad – 14.95

Chopped Lettuce, Carrots, Bacon, Egg, Crumbled Blue Cheese with 1000 Island Dressing

1657 - Southern Chopped Prime Rib Salad – 17.95

Grilled Corn, Avocado, Tomato, Roasted Red Bell Peppers, Queso Fresco, Jicama,  
Served with Cilantro Pumpkin Seed Dressing

1656 - Shrimp & Crab Louie – 19.50

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

### Fresh Seafood

1659 – Charbroiled King Salmon – 17.50

Simply Grilled or with Lemon Butter Caper Sauce

### Entrees

Prime Ribs of Beef

Served with Garlic Mashed Potatoes and Sautéed Vegetables

1661 - Gulliver's Lunch Cut – 24.95

1662 - Gulliver's Large Lunch Cut – 32.95

\*The entrees below are served with Sautéed Vegetables and a choice of  
Red Dill Potatoes or Garlic Mashed Potatoes

1663 - Pepper Encrusted New York Steak – 19.95

1664 - Charbroiled Herb Chicken – 15.95

Simply Grilled with Herbs and Garlic

### Desserts

1683 – Market Fresh Berries – 8.00

1684 – Chocolate Mouse – 8.00