

MENU

To eat



gibbys

Fresh Oysters

CHILLED OYSTERS ON THE HALF SHELL 33

OYSTERS ROCKEFELLER 40

Oven-baked, with spinach, french shallots, crumbled bacon, Pernod and Mornay sauce

Soups and Salads

FRENCH ONION SOUP 22

NEW ENGLAND-STYLE CLAM CHOWDER 22

GIBBYS SALAD  Anchovies on request 17

BLUE CHEESE WEDGE SALAD 19

Appetizers

CRAB CAKE 36

Served with a chipotle aioli red pepper sauce

GRILLED SIRLOIN SAUSAGE 21

With spicy Jalapeno, served with mango chutney

SHRIMP COCKTAIL 36

SAUTÉED GARLIC SHRIMPS 36

ESCARGOTS BOURGUIGNONNE 28

Sides

**BROILED SHRIMP (3)
PROVENÇALE 25**

**BROILED CANADIAN
LOBSTER TAIL 25**

**GRILLED SIRLOIN SAUSAGE
WITH JALAPENO 21**

**MEDLEY OF WILD
MUSHROOMS 23**

**BORDELAISE or PEPPERCORN
or DIANE SAUCE**

3 oz 6 / 5 oz 10

Mains

Main courses served with
fresh steamed asparagus
+
Gibbys salad (anchovies on request) or
Andalusian gazpacho or
Blue Cheese Wedge Salad
+
Monte Carlo potato (twice baked
with bacon, sour cream and chives) or
baked potato or rice pilaf

FROM THE LAND

RIB STEAK 22 oz Gibbys cut **77**

RIB EYE STEAK 15 oz **75**

SIRLOIN 15 oz New York cut **75**

STEAK FRITES 12 oz **61**

Served with chimichurri

STEAK AU POIVRE 15 oz New York cut **79**
Cognac and Madagascar green peppercorn sauce

FILET MIGNON 12 oz center cut **79**

PETIT FILET MIGNON 8 oz center cut **71**

DIANE STEAK 12 oz **80**

Mushrooms, french shallots, cognac
and black peppercorn sauce

BEEF WELLINGTON 8 oz **82**

Topped with mushroom duxelles, wrapped in puff
pastry and served with Bordelaise sauce

YOUVILLE RACK OF LAMB **79**

Marinated in fine herbs and garlic

ST. SAUVEUR RACK OF LAMB **79**

Provençal, brushed with mustard and lightly
dusted with herbed garlic breading

FILET MIGNON KEBAB STYLE **63**

Whisky liqueur glaze

CHICKEN KIEV **54**

Chicken breasts, stuffed with butter,
chives and fine herbs

EGGPLANT PARMESAN  **39**

Baked Italian eggplant, au gratin

FROM THE SEA

FRESH FISH Consult the daily menu

SHRIMP PROVENÇALE Seared with garlic butter **68**

BROILED CANADIAN LOBSTER TAILS (3) **79**

MENU

Desserts



GIBBY'S CHOCOLATE DELIGHT 16

Combining smooth, dark chocolate and crunchy

CHOCOLATE MOUSSE 15

CRÈME BRÛLÉE 18

SEASONAL CHEESECAKE 17

KEY LIME PIE 16

HOUSEMADE ICE CREAM 13

HOUSEMADE SHERBET TRIO 12

DAME BLANCHE 14

Ice cream, Suchard chocolate sauce
and whipped cream

FRESH STRAWBERRIES 14

With country style cream

Experience Gibbys with our vast selection of fresh fish and seafood, and expertly aged savoury grilled meats that are cooked to perfection according to Gibbys' secret method. We greet you with freshly baked bread, crunchy dill pickles, croutons and crumbled bacon. Our main dishes come with an appetizer, lemon sherbet to refresh the palate, a vegetable and rice pilaf, baked potatoes, or our famous Monte Carlo twice-baked potato as a side.

Our experienced staff can recommend the perfect pairing from our extensive wine list. And remember to keep some appetite for our delicious pastries and desserts, which are baked in-house.

A scrumptious menu, exceptional service, and unique atmosphere—that's the unforgettable experience we offer at Gibbys.

