

gibbys

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



Appetizers & Salads

FRESH OYSTERS

Half dozen/**33** | Dozen/**66**
Mignonette and lemon

OYSTERS ROCKEFELLER

Half dozen/**40**
Creamy spinach and bacon

FRENCH ONION SOUP 24

NEW ENGLAND-STYLE CLAM CHOWDER 23

GIBBYS SALAD 19
Anchovies on request

BLUE CHEESE WEDGE SALAD 20

Creamy blue cheese dressing

BURRATA D'AMORE 26

Peaches and fresh basil

ARUGULA SALAD 21

Roasted hazelnuts and Pecorino

CRAB CAKE 38

Chipotle aioli sauce

OCTOPUS SALAD 31

Fine herbs and
extra virgin olive oil

BEEF CARPACCIO 29

Truffled mushrooms

SHRIMP COCKTAIL 38

Classic cocktail sauce

WILD SHRIMPS 38

Arugula and garlic butter

ESCARGOTS

BOURGUIGNONNE 28

SEAFOOD TOWER 195

8 shrimp cocktail,
2 lobster tails, 12 oysters
and octopus salad

Mains

Main courses are served with a starter
Gibbys salad or Blue Cheese Wedge Salad

Trou normand + lemon sherbet
+

Fresh asparagus *and* Monte Carlo potato
(twice baked with bacon, sour cream and chives)
or baked potato or rice pilaf

FROM THE LAND

RIB STEAK 22 oz **79**

Gibbys cut

RIB EYE STEAK 15 oz **77**

Boneless Gibbys cut

SIRLOIN 16 oz **77**

New York cut

COWBOY STEAK 36 oz **155**

Double cut rib steak

FILET MIGNON 8 oz/**74** | 12 oz/**82**

Center cut

DIANE STEAK 12 oz **83**

Mushrooms and black peppercorn sauce

BEEF WELLINGTON 8 oz **85**

Bordelaise sauce

YOUVILLE RACK OF LAMB **84**

Alberta Lamb, marinated with fine herbs and garlic

FILET MIGNON KEBAB STYLE **65**

Whisky liqueur glaze

ROASTED CORNISH HEN **54**

Bordelaise sauce

EGGPLANT PARMESAN  **42**

Basil pesto

FROM THE SEA

GRILLED KING SALMON **52**

Herb oil and asparagus

BAKED HALIBUT **60**

Capers, Taggiasche olives and confit tomatoes

ARCTIC CHAR **55**

Lemon and oregano glaze

WILD SHRIMPS **69**

Lemon and garlic butter

BROILED CANADIAN LOBSTER TAILS (3) **81**

Garlic butter

Sides

- Shrimps provençale 26
Broiled canadian lobster tail 26
Wild mushrooms 24
House made fries 9
Asparagus 14
Monte Carlo potato 12
Baked potato 9
Bordelaise *or* Peppercorn *or* Diane sauce 3 oz 6

Desserts

- GIBBYS CHOCOLATE DELIGHT 18
CHOCOLATE MOUSSE 15
CRÈME BRÛLÉE 18
SEASONAL CHEESECAKE 18
LEMON MERINGUE TART 16
HOUSEMADE SHERBET TRIO 15
SEASONAL FRUITS 14

Please inform us of any allergies or food intolerance.
Taxes and service charges are not included in our prices.