

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/**42**
Creamy spinach and bacon

FRENCH ONION SOUP 24

NEW ENGLAND-STYLE CLAM CHOWDER 24

GIBBYS SALAD 19
Anchovies on request

**BLUE CHEESE
WEDGE SALAD 21**
Creamy blue cheese dressing

BURRATA D'AMORE 29
Peaches and fresh basil

CRAB CAKE 42

Chipotle aioli sauce

OCTOPUS SALAD 36

Fine herbs and
extra virgin olive oil

BEEF CARPACCIO 30

Truffled mushrooms

SHRIMP COCKTAIL 38

Classic cocktail sauce

GRILLED SHRIMPS 38

Arugula and garlic butter

ESCARGOTS BOURGUIGNONNE 28

SEAFOOD TOWER 209

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

+
Lemon sherbet

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

FROM THE LAND

RIB STEAK 22 oz 80

Gibbys cut

RIB EYE STEAK 15 oz 78

Boneless Gibbys cut

SIRLOIN 15 oz 78

New York cut

PEPPER STEAK 12 oz 68

Sirloin with peppercorn sauce

COWBOY STEAK 36 oz 160

Bone in rib eye

BONE IN FILET MIGNON 18 oz 120

Cherry tomatoes on the vine

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

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 53

Herb oil and asparagus

BAKED HALIBUT 62

Capers, Taggiasche olives
and confit tomatoes

ARCTIC CHAR 56

Lemon and oregano glaze

GRILLED SHRIMPS 70

Lemon and garlic butter

BROILED CANADIAN LOBSTER TAILS (3) 82

Garlic butter

MEDITERRANEAN SEA BASS 79

Basil and oregano oil

Sides

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

Desserts

ICE CREAM FLAVOUR OF THE DAY 16
DAME BLANCHE 18
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.