

Authentic MENU

3 SERVICES

Appetizer
Main
Dessert

\$85
per person

Seafood Tower

Shrimp cocktail, lobster tails,
oysters and octopus salad

+ **\$50**
per person

Appetizer

GIBBYS SALAD

Mains

Main courses served with fresh asparagus
and Monte Carlo potato (twice baked
with bacon, sour cream and chives)
or Baked potato

FROM THE LAND

RIB STEAK 22 oz Gibbys cut

PEPPER STEAK 12 oz New York cut
with peppercorn sauce

PETIT FILET MIGNON 8 oz center cut

YOUVILLE RACK OF LAMB
Marinated in fine herbs and garlic

ROASTED CORNISH HEN
Bordelaise sauce

EGGPLANT PARMESAN 
Italian eggplant *au gratin*

FROM THE SEA

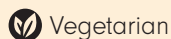
GRILLED KING SALMON
Herb Oil and asparagus

SHRIMP PROVENÇALE
Vegetable medley and garlic butter

Dessert

CHEF'S INSPIRATION

Tea - Coffee - Brewed decaf - Herbal tea



Group menus are subject to a required minimum number of 10 guests and must be arranged one week prior to reservation.
Prices and availability are subject to change without prior notification. Group menus are subject to one bill.

Discovery MENU

4 SERVICES

Appetizer
Salad
Main
Dessert

\$103
per person

Seafood Tower

Shrimp cocktail, lobster tails,
oysters and octopus salad

+ **\$50**
per person



Vegetarian

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Appetizers

BURRATA D'AMORE
or **ESCARGOTS BOURGUIGNONNE**

Salads

GIBBYS SALAD or
BLUE CHEESE WEDGE SALAD

Mains

Main courses served with fresh asparagus
and Monte Carlo potato (twice baked
with bacon, sour cream and chives)
or Baked potato

FROM THE LAND

RIB STEAK 22 oz Gibbys cut

RIB EYE STEAK 15 oz

DIANE STEAK 12 oz

Mushrooms and black peppercorn sauce

YOUVILLE RACK OF LAMB

Marinated in fine herbs and garlic

ROASTED CORNISH HEN

Bordelaise sauce

EGGPLANT PARMESAN

Italian eggplant *au gratin*

FROM THE SEA

GRILLED KING SALMON

Herb oil and asparagus

BROILED CANADIAN LOBSTER TAILS (3)

Garlic butter

Dessert

CHEF'S INSPIRATION

Tea - Coffee - Brewed decaf - Herbal tea

Canapés **MENU**

Start your event with
a selection of canapés
inspired by Gibbys'
signature dishes.

\$40
per dozen

These flavourful bites, crafted with
the same care and premium
ingredients that have made Gibbys
cuisine renowned, are the perfect way
to set the tone for your gathering.

**ARANCINI
SHRIMP COCKTAIL
GRILLED SHRIMP
SALMON TARTAR
BRUSCHETTA
SIRLOIN MEATBALLS**

* Minimum of 2 dozen
per selection.

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