

gibbys

Discover the Gibbys experience with our wide selection of fresh fish and seafood, and expertly aged, savoury grilled meats that are cooked to perfection using our signature method.

We welcome you with freshly baked bread, crunchy dill pickles, croutons and crumbled bacon.

Our experienced staff will happily recommend the perfect wine pairing from our extensive selection. Be sure to save some room 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 upon request

BLUE CHEESE WEDGE SALAD 21

Creamy blue cheese dressing

BURRATA D'AMORE 29

Peaches and fresh basil

CRAB CAKE 43

Chipotle aioli sauce

OCTOPUS SALAD 37

Fine herbs and extra virgin olive oil

BEEF CARPACCIO 31

Truffled mushrooms

SHRIMP COCKTAIL 38

Classic cocktail sauce

GRILLED SHRIMP 38

Arugula and garlic butter

ESCARGOTS BOURGUIGNONNE 28

BEEF TARTARE 31

Filet mignon, shallots, calabrese peppers

A5 WAGYU 2.5 oz. 69

Chipotle mayonnaise

SEAFOOD TOWER 215

Shrimp cocktail (8), lobster tails (2), oysters (12), octopus salad

THE GRAND SEAFOOD

PLATTER (served hot) 245

Crab cake, lobster tails (2), octopus, grilled shrimp (5), fish of the day, oysters Rockefeller (6)

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. 82

Gibbys cut

RIB EYE 15 oz. 80

Boneless Gibbys cut

SIRLOIN 15 oz. 80

New York cut

PEPPER STEAK 12 oz. 70

Sirloin with peppercorn sauce

KANSAS STEAK 22 oz. 89

Bone-in strip loin

COWBOY STEAK 36 oz. 165

Bone-in rib eye

BONE-IN FILET

MIGNON 18 oz. 125

Cherry tomatoes on the vine

FILET MIGNON

8 oz./76 | 12 oz./84

Center cut

DIANE STEAK 12 oz. 85

Mushroom and
black peppercorn sauce

BEEF WELLINGTON 8 oz. 87

Bordelaise sauce

YOUVILLE RACK OF LAMB 85

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 54

Herb-infused oil and asparagus

BAKED HALIBUT 62

Capers, Taggiasche olives
and confit tomatoes

ARCTIC CHAR 56

Lemon and oregano glaze

GRILLED SHRIMP 70

Lemon and garlic butter

BROILED CANADIAN LOBSTER TAILS (3) 84

Garlic butter

MEDITERRANEAN

SEA BASS 79

Basil and oregano oil

Sides

- Shrimp provençal 27
- Broiled canadian lobster tail 27
- Wild mushrooms 25
- House made fries 9
- Caramelized onions 12
- Asparagus 14
- Monte Carlo potato 13
- Baked potato 9
- Bordelaise *or* Peppercorn *or* Diane sauce 3 oz. 6

DESSERTS & Pairing

ICE CREAM FLAVOUR OF THE DAY 16

DAME BLANCHE 18

Château les justices, Sauternes, 2022 (2oz) 20

GIBBYS CHOCOLATE DELIGHT 19

Taylor Fladgate, Tawny 20 years (2oz) 20

TIRAMISU 18

Château les justices, Sauternes, 2022 (2oz) 20

CRÈME BRÛLÉE 18

*Domaine des Salamandes, ice wine
Montérégie, Québec, 2024 (200 ml)* 95

SEASONAL CHEESECAKE 18

Laurent-Perrier, La Cuvée Brut, Champagne (5oz) 40

HOUSEMADE SHERBET TRIO 15

*Brimoncourt, Rosé Brut,
Champagne, France (5oz)* 40

SEASONAL FRUITS 15

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