

# **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 (2 oz) 20*

**GIBBYS CHOCOLATE DELIGHT 19**

*Taylor Fladgate, Tawny 20 years (2 oz) 20*

**TIRAMISU 18**

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

**CRÈME BRÛLÉE 18**

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

**SEASONAL CHEESECAKE 18**

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

**HOUSEMADE SHERBET TRIO 15**

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

**SEASONAL FRUITS 15**

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