

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/**34** | Dozen/**68**
Mignonette and lemon

OYSTERS ROCKEFELLER

Half dozen/**44**
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 31

Cherry tomatoes and fresh basil

CRAB CAKE 45

Chipotle aioli sauce

OCTOPUS SALAD 39

Fine herbs and
extra virgin olive oil

BEEF CARPACCIO 32

Truffled mushrooms

SHRIMP COCKTAIL 39

Classic cocktail sauce

GRILLED SHRIMP 39

Arugula and garlic butter

ESCARGOTS

BOURGUIGNONNE 29

BEEF TARTARE 32

Filet mignon, shallots,
calabrese peppers

A5 WAGYU 2.5 oz 71

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 20 oz **84**
Gibbys cut

RIB EYE 15 oz **82**
Boneless Gibbys cut

SIRLOIN 15 oz **80**
New York cut

PEPPER STEAK 12 oz **70**
Sirloin with peppercorn sauce

COWBOY STEAK 34 oz **175**
Bone-in rib eye

**BONE-IN FILET
MIGNON** 18 oz **125**
Cherry tomatoes on the vine

FILET MIGNON
8 oz/**78** | 12 oz/**90**
Center cut

DIANE STEAK 12 oz **90**
Mushroom and
black peppercorn sauce

BEEF WELLINGTON 8 oz **90**
Bordelaise sauce

**YOUVILLE RACK
OF LAMB** **87**
Marinated with fine herbs
and garlic

**ROASTED
CORNISH HEN** **54**
Bordelaise sauce

**EGGPLANT
PARMESAN**  **42**
Basil pesto

FROM THE SEA

**GRILLED KING
SALMON** **56**
Herb-infused oil and asparagus

SWORDFISH **62**
Confit tomatoes

ARCTIC CHAR **60**
Lemon and oregano glaze

GRILLED SHRIMP **72**
Lemon and garlic butter

**BROILED CANADIAN
LOBSTER TAILS (3)** **89**
Garlic butter

Sides

- Shrimp provençal 29
Broiled canadian lobster tail 29
Wild mushrooms 26
Creamed spinach 18
House made fries 10
Caramelized onions 12
Asparagus 15
Monte Carlo potato 14
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 Salamandres, ice wine
Montérégie, 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.