

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 and croutons.

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**
Creamed spinach, bacon

FRENCH ONION SOUP 24

Broiled Emmental, crouton

SHRIMP BISQUE 24

White wine, cream

GIBBYS SALAD 19

Mixed greens, crumbled bacon,
Gibbys dressing
Anchovies upon request

BLUE CHEESE

WEDGE SALAD 21

Iceberg, crumbled bacon,
blue cheese dressing

BURRATA SALAD 32

Tomatoes, scallions, olive oil

CRAB CAKE 45

Chipotle aioli

OCTOPUS SALAD 39

Fine herbs and
extra virgin olive oil

BEEF CARPACCIO 34

Spicy mayonnaise, pickled
mushrooms, truffle oil

SHRIMP COCKTAIL 39

Classic cocktail sauce

BROILED SHRIMP 39

Lemon, garlic butter

ESCARGOTS

BOURGUIGNONNE 29

Garlic herb butter

A5 WAGYU 2.5 oz 75

Chipotle mayonnaise

SEAFOOD TOWER 215

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

Mains

Main courses are served with a starter
Gibbys salad or Blue Cheese Wedge Salad

+
Lemon sherbet

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

FROM THE LAND

RIB STEAK 20 oz 86

Gibbys cut

RIB EYE 15 oz 84

Boneless Gibbys cut

SIRLOIN 15 oz 82

New York cut

PEPPER STEAK 12 oz 72

Sirloin with peppercorn sauce

COWBOY STEAK 34 oz 180

Bone-in rib eye

KANSAS CUT 20 oz 90

Bone-in New York strip

FILET MIGNON

8 oz/80 | 12 oz/92

Center cut

DIANE STEAK 12 oz 94

Filet mignon medallion,
Diane sauce

BEEF WELLINGTON 8 oz 94

Filet mignon en croûte, mushroom
duxelles, Bordelaise sauce

D'YOUVILLE RACK OF LAMB 89

Grilled, herb and garlic marinade

ROASTED CORNISH HEN 54

Bordelaise sauce

EGGPLANT PARMIGIANA

 42

Tomato sauce, mozzarella,
Pecorino Romano

FROM THE SEA

GRILLED KING SALMON 58

Herb oil, lemon

ARCTIC CHAR 62

Lemon and oregano glaze

GRILLED DORADE ROYAL 65

Olive oil, capers, lemon

BROILED SHRIMP 72

Lemon, 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
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.