

# GIBBONS

## STARTERS

TRIPLE DIP	spinach dip, queso blanco and fresh salsa with warm tortilla chips.....	5.95
DEVILED EGGS	mom's recipe garnished with bacon.....	3.95
CLASSIC CALAMARI	lightly fried rings, served with homemade marinara.....	7.95
SOUTHWEST SPINACH DIP	creamy spinach dip, fresh salsa, warm tortilla chips, grilled pita bread.....	6.95
FIRECRACKER SHRIMP	hand-breaded crispy shrimp tossed in our creamy firecracker sauce.....	7.95

## FISH MARKET

served with buttery whipped potatoes  
and fresh green beans

### FRESH NORTH ATLANTIC SALMON

(filleted in-house daily) seasoned, grilled  
and drizzled with champagne lemon butter  
lunch cut 10.95 dinner cut 13.95

### RUBY RED TROUT & SHRIMP

fresh Ruby Red trout and grilled shrimp,  
cajun spices, champagne lemon butter 15.95

### CEDAR PLANKED SALMON

cedar grilled salmon, fresh pineapple salsa,  
and house made bourbon glaze 14.95

### MAHI MAHI ALEXANDER

grilled mahi with sautéed shrimp in a white wine  
cream sauce, topped with garlic butter crab claws 16.95

## SEAFOOD PLATTERS

served with french fries, cole slaw and  
homemade tartar and cocktail dipping sauces

### GRILLED SHRIMP

grilled and basted with lemon butter 10.95

### FRIED SHRIMP

hand-breaded and lightly-fried 10.95

### SHRIMP & CHICKEN TENDERS

fried shrimp and crispy chicken tenders 10.95

### STUFFED SHRIMP

broiled stuffed shrimp with our crab  
and Ritz® cracker stuffing 12.95

### ALASKAN FISH & CHIPS

hand-battered Alaskan cod fillets 10.95

## MARKET SIDES

Southern Cole Slaw

Tiny's Mac & Cheese +\$1  
(smoked gouda & Cure 81 ham)

Steamed Broccoli

Fresh Asparagus +\$1

Buttery Whipped Potatoes

Sweet Potato Fries +\$1

French Fries

Fresh Green Beans (seasonal)

Idaho Baked Potato  
(butter, sour cream, aged cheddar)

## STEAKS & RIBS

USDA Certified Choice steaks aged 28 days for a tender, flavorful cut

### 10 OZ. TOP SIRLOIN

center cut top sirloin, baked potato, and one side dish 14.95

### STEAK & SHRIMP

10 oz. center cut top sirloin and grilled or fried shrimp,  
served with an Idaho baked potato, and one side dish 17.95

### 8 OZ. CENTER CUT FILET

center cut filet, Idaho baked potato, and one side dish 21.95

### SLOW-SMOKED BABY BACK RIBS

slab of slow smoked "falling-off-the-bone" ribs, served with  
french fries and southern cole slaw 14.95

Ribs & Fried Shrimp \$17.95

### 6 OZ. FILET & SHRIMP

hand-cut filet, grilled or fried shrimp, baked potato, one side dish 21.95

## GIBBONS TRIO

GRILLED SHRIMP • CHICKEN TENDERS

FRIED SHRIMP • CRAWFISH ETOUFFEE

FRESH NORTH ATLANTIC SALMON + \$1

choose any three + two sides 14.95

## CHICKEN & PASTA

### HAWAIIAN CHICKEN

hawaiian marinade, fresh pineapple salsa and a bourbon glaze drizzle  
served with a buttery whipped potatoes and steamed broccoli  
one breast 8.95 two breast 10.95

### JAKE'S CRISPY CHICKEN PLATTER

hand-battered chicken tenders, honey mustard, french fries,  
and southern cole slaw 8.95

### SPINACH DIP CHICKEN PASTA

penne pasta, creamy spinach dip and lemon-herb chicken breast,  
served with garlic toast 10.95

### LEMON-HERB CHICKEN

lemon-herb chicken breast, served with buttery whipped potatoes,  
and steamed broccoli drizzled with lemon butter  
one breast 8.95 two breast 10.95

## GIBBONS HOUSE SALAD

mixed greens, thinly-sliced Granny Smith apples, tomato, candied walnuts,  
and cornbread croutons tossed in our lemon-herb vinaigrette 2.50

## BURGERS & SANDWICHES

served with french fries or southern cole slaw

### BACON CHEESEBURGER

half-pound burger, wood-smoked bacon, melted cheeses, tomato, lettuce, pickle chips, bbq ranch and a crispy onion ring 9.95

### FIRECRACKER SHRIMP TACOS

crispy firecracker shrimp, shredded lettuce, tomatoes and crema in flour tortillas 8.95

### CLASSIC CHEESEBURGER

half-pound burger, melted cheeses, l/t/o, mustard, and pickle chips 8.95

### FISH TACO COMBO

beer-battered cod, pico de gallo, cabbage, cheese and smoked ancho chili sauce in a flour tortilla, served with a cup of soup or a Gibbons House Salad 8.95

## CRAFTED SALADS

signature lemon-herb vinaigrette • buttermilk ranch • bleu cheese  
bacon vinaigrette • honey mustard

### PINE ROOM SALAD

mixed greens, chopped egg, toasted almonds, red onion, and Irish cheddar tossed in our housemade bacon vinaigrette 3.00

### SALMON, QUINOA & KALE

grilled north atlantic salmon, quinoa, baby kale, golden raisins and love tossed in our house vinaigrette 10.95

### GRILLED CHICKEN & WALNUT

chicken breast, mixed greens, tomato, cheddar, candied walnuts, and homemade cornbread croutons 8.95

### CLUB SALAD

crispy chicken tenders, mixed greens, tomato, applewood bacon, aged cheddar chopped egg, and homemade cornbread croutons 8.95

## HOMEMADE SOUPS

substitute a cup of homemade soup for one side +\$1

### SHRIMP GUMBO

a Gibbons favorite – with shrimp & andouille sausage  
cup 3.95 bowl 5.95

### BAKED POTATO SOUP

garnished with wood-smoked bacon & aged cheddar  
cup 3.50 bowl 4.95

### SOUP & SALAD

Gibbons House Salad and a bowl of homemade soup 7.95

## DESSERT & COFFEE

### HOMEMADE KEY LIME PIE

house graham cracker crust, fresh key lime filling and freshly whipped cream 4.95

### HOT FUDGE BROWNIE SUNDAE

blue bell vanilla, hot fudge, house made brownie, candied walnuts, whipped cream 5.95

### FRESH BREWED COLOMBIAN COFFEE 2.00

## Welcome to Gibbons –

You will discover we have a passion for cooking with fresh ingredients and a goal of providing you with a dining experience that is both memorable and enjoyable. Some items have limited availability. We are obliged to inform you that consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness.

- Danna & Rich