

# GIBBONS

## STARTERS

- TRIPLE DIP spinach dip, queso blanco and fresh salsa with warm tortilla chips.....6.95  
DEVEILED EGGS mom's recipe garnished with bacon.....4.95  
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  
MEXICAN SHRIMP COCKTAIL (Wednesday only) shrimp, pico de gallo, salsa and avocado served with warm tortilla chips.....7.95

## FISH MARKET

served with fresh green beans and  
buttery whipped potatoes

### FRESH NORTH ATLANTIC SALMON

(filleted in-house daily) seasoned, grilled and  
drizzled with champagne lemon butter  
lunch cut 11.95 dinner cut 14.95

### RUBY RED TROUT 'SCAMPI STYLE'

grilled Ruby Red trout fillet with sautéed shrimp  
in a white wine garlic butter sauce 16.95

**Ruby Red Trout** \$14.95

### FRESH CEDAR PLANKED SALMON

North Atlantic salmon grilled on a cedar plank,  
fresh pineapple salsa, house bourbon glaze 15.95

### 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 11.95

### ALASKAN FISH & CHIPS

(3) beer-battered Icelandic cod fillets 11.95

### STUFFED SHRIMP

house crab and Ritz® cracker stuffing 13.95

## MARKET SIDES

Southern Cole Slaw

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

Steamed Broccoli

**Fresh Asparagus** +\$1

Buttery Whipped Potatoes

French Fries

**Fresh Green Beans**  
(seasonal)

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

## STEAKS & RIBS

We proudly serve Certified Angus Beef® aged 28 days for a  
tender cut and superior flavor

### TOP SIRLOIN

tender and flavorful center cut top sirloin, served with a baked potato  
and your choice of one side dish 15.95

### STEAK & SHRIMP

10 oz. top sirloin, grilled or fried shrimp, baked potato,  
and one side dish 18.95

### 8 OZ. CENTER CUT FILET

center cut filet served with a baked potato and your choice of  
one side dish 23.95

### SLOW-SMOKED BABY BACK RIBS

slab of slow-smoked "falling-off-the-bone" ribs, served with  
french fries and fresh cole slaw 15.95

**Ribs & Fried Shrimp** \$18.95

### FILET & SHRIMP

6 oz. hand-cut filet, grilled or fried shrimp, baked potato,  
and your choice of one side dish 23.95

## GIBBONS TRIO

GRILLED SHRIMP • CHICKEN TENDERS

FRIED SHRIMP • CRAWFISH ETOUFFEE

FRESH NORTH ATLANTIC SALMON + \$1

choose any three + two sides 14.95

## CHICKEN & PASTA

### JAKE'S CHICKEN TENDER PLATTER

golden hand-breaded chicken tenders, honey mustard,  
fresh cole slaw and french fries 9.95

### HAWAIIAN CHICKEN

house marinated chicken breast, fresh pineapple salsa, bourbon glaze,  
served with buttery whipped potatoes and steamed broccoli 9.95

### SPINACH DIP CHICKEN PASTA

penne pasta, creamy spinach dip and lemon-herb chicken breast,  
served with garlic toast 11.95

### LEMON-HERB CHICKEN

grilled lemon-herb chicken breast, buttery whipped potatoes and  
steamed broccoli drizzled with garlic butter 9.95

## GIBBONS HOUSE SALAD

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

## BURGERS & SANDWICHES

served with french fries or southern cole slaw

### CLASSIC CHEESEBURGER\*

fresh half-pound burger, melted cheeses, lettuce, tomato, onion, mustard and dill pickle chips on a toasted bun 9.95

### NASHVILLE HOT CHICKEN SANDWICH

buttermilk fried chicken breast tossed with our chili pepper spice blend, topped with cowboy slaw and dill pickle chips 9.95

### FIRECRACKER SHRIMP TACOS

(3) tacos filled with crispy firecracker shrimp, shredded lettuce, tomatoes and crema in flour tortillas 9.95

### BACON CHEESEBURGER

half-pound burger, wood-smoked bacon, melted cheeses, tomato, lettuce, pickle chips, bbq ranch and a crispy onion ring 10.95

## CRAFTED SALADS

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

### SALMON, QUINOA & KALE

fresh north atlantic salmon, quinoa, baby kale, golden raisins and love tossed in our house vinaigrette 11.95

### GRILLED CHICKEN & WALNUT

chicken breast, mixed greens, tomato, cheddar, candied walnuts, and homemade cornbread croutons 9.95

### CLUB SALAD

crispy chicken tenders, mixed greens, tomato, applewood bacon, aged cheddar, chopped egg, and homemade cornbread croutons 9.95

### PINE ROOM SALAD

mixed greens, chopped egg, toasted almonds, red onion and Irish cheddar, tossed in our housemade bacon vinaigrette 3.95

## HOMEMADE SOUPS

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

### SHRIMP GUMBO

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

### SOUP & SALAD

Gibbons House Salad and a bowl of homemade gumbo 7.95

## DESSERT & COFFEE

### HOMEMADE KEY LIME PIE

homemade graham cracker crust, fresh key lime filling and freshly whipped cream 5.95

### 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. We are obliged to tell you that consuming raw or undercooked meat, seafood or shellfish may increase your risk of food borne illness.

We would like to thank our friends and guests for your loyal support. We love what we do and are proud to call Shreveport our home.

- Danna & Rich