

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

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 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 shrimp drizzled with
champagne lemon butter 11.95

FRIED SHRIMP

hand-breaded shrimp,
lightly fried until golden 11.95

ALASKAN FISH & CHIPS

(3) beer-battered and crispy
Icelandic cod fillets 11.95

STUFFED SHRIMP

house made crab and
Ritz® cracker stuffing 14.95

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 USDA Certified Choice beef aged 28 days
for a tender cut and superior flavor

10 OZ. CENTER CUT TOP SIRLOIN

tender and flavorful center cut top sirloin, Idaho baked potato, and
your choice of one side dish 16.95

STEAK & SHRIMP

10 oz. top sirloin, grilled or fried shrimp, Idaho baked potato, and
your choice of one side dish 19.95

8 OZ. CENTER CUT FILET

center cut filet grilled to perfection, Idaho baked potato and
your choice of one side dish 24.95

SLOW-SMOKED BABY BACK RIBS

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

Ribs & Fried Shrimp \$18.95

FILET & SHRIMP

6 oz. hand cut filet, grilled or fried shrimp, Idaho baked potato,
and your choice of one side dish 24.95

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, house honey mustard,
fresh cole slaw and hot french fries 9.95

HAWAIIAN CHICKEN

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

SPINACH DIP CHICKEN PASTA

penne pasta, creamy spinach dip, and lemon-herb chicken breast,
served with a slice of 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 2.95

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 freshly toasted bun 9.95

NASHVILLE HOT CHICKEN

buttermilk fried chicken breast tossed with our chili pepper spice blend, house slaw, dill pickle chips and a cool ranch drizzle 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, (4) strips of wood-smoked bacon, tomato, lettuce, pickle chips, double cheese, bbq ranch and a crispy onion ring on a toasted bun 11.95

SANTA FE FISH TACOS

flour tortillas filled with crispy Icelandic cod, pico de gallo, cabbage, cheese, and smoked ancho chili sauce 9.95

CRAFTED SALADS

signature lemon-herb vinaigrette • buttermilk ranch • bleu cheese house 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, aged cheddar cheese, candied walnuts, and homemade cornbread croutons 9.95

CLUB SALAD

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

PINE ROOM SALAD

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

HOMEMADE SOUP

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

BAKED POTATO

wood-smoked bacon & aged cheddar
cup 3.95 bowl 5.95

SHRIMP GUMBO

shrimp & andouille sausage
cup 3.95 bowl 5.95

SOUP & SALAD

Gibbons House Salad and a bowl of homemade soup 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

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

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