

Authentic MENU*

3 SERVICES

Appetizer
Main
Dessert

+\$85

per person

Canapés

Enhance your experience
by offering a selection of canapés
during the reception cocktail.

ARANCINI
SHRIMP COCKTAIL
GRILLED SHRIMP
SALMON TARTAR
BRUSCHETTA
SIRLOIN MEATBALLS

+\$35

Appetizer

GIBBYS SALAD

Mains

Main courses served with fresh asparagus
and Monte Carlo potato (twice baked
with bacon, sour cream and chives)
or Baked potato

FROM THE LAND

RIB STEAK 22 oz Gibbys cut

SIRLOIN 15 oz New York cut

PETIT FILET MIGNON 8 oz center cut

YOUVILLE RACK OF LAMB

Marinated in fine herbs and garlic

FILET MIGNON KEBAB STYLE

Whisky liqueur glaze

ROASTED CORNISH HEN

Bordelaise sauce

EGGPLANT PARMESAN 

Italian eggplant *au gratin*

FROM THE SEA

GRILLED KING SALMON

Herb Oil and asparagus

ARCTIC CHAR

Lemon and oregano glaze


SHRIMP PROVENÇALE

Vegetable medley and garlic butter

Dessert

CHEF'S INSPIRATION

Tea - Coffee - Brewed decaf - Herbal tea

 Vegetarian

*Group menus not available on Saturday evenings. Group menus are subject to a required minimum number of guests and must be arranged 48 hours prior to reservation. Prices and availability are subject to change without prior notification.

Discovery MENU*

4 SERVICES

Appetizer
Salad
Main
Dessert

+\$103

per person

Canapés

Enhance your experience
by offering a selection of canapés
during the reception cocktail.

ARANCINI
SHRIMP COCKTAIL
GRILLED SHRIMP
SALMON TARTAR
BRUSCHETTA
SIRLOIN MEATBALLS

+\$35

Appetizers

BURRATA D'AMORE
or
ESCARGOTS BOURGUIGNONNE
or
GRILLED SHRIMP PROVENÇALE

Salads

GIBBYS SALAD
or
BLUE CHEESE WEDGE SALAD

Mains

Main courses served with fresh asparagus
and Monte Carlo potato (twice baked
with bacon, sour cream and chives)
or Baked potato

FROM THE LAND

RIB STEAK 22 oz Gibbys cut

RIB EYE STEAK 15 oz

DIANE STEAK 12 oz

Mushrooms and black peppercorn sauce

YOUVILLE RACK OF LAMB

Marinated in fine herbs and garlic

FILET MIGNON KEBAB STYLE

Whisky liqueur glaze

ROASTED CORNISH HEN

Bordelaise sauce

EGGPLANT PARMESAN 

Italian eggplant *au gratin*

FROM THE SEA

GRILLED KING SALMON

Herb oil and asparagus

HALIBUT

Capers, Taggiasche olives and confit tomatoes


BROILED CANADIAN LOBSTER TAILS (3)

Garlic butter

Dessert

CHEF'S INSPIRATION

Tea - Coffee - Brewed decaf - Herbal tea

 Vegetarian

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