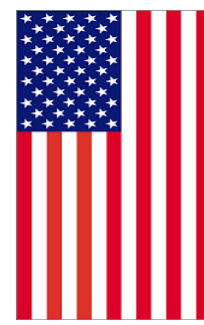


The Only Restaurant on River Road
Serving
Certified Prime Angus Aged Beef

Open for Lunch 7 Days
a week at 11:00 A.M.
847-928-9900



THANK YOU FOR 20 GREAT YEARS

APPETIZERS

Jumbo Lump Crab Cake	18.75
Shrimp Cocktail	Each 4.25 / Order 25.50
Crabmeat Avocado	22.75
Oysters (East Coast)	Each 3.25 / Order 19.50

SOUPS & SALADS

Chicken Noodle	Small Bowl 4.50 / Big Bowl 6.50
House Salad	with Entree 2.75 / 6.25
Caesar	12.00
Chicken Caesar	17.00
Salmon Caesar	24.00
Loaded Wedge with Bacon, Tomato & Blue Cheese	12.50
Seared Sesame Crusted Tuna Salad	24.25
Caprese	13.25
<i>With Mozzarella di Bufala, Local Tomatoes, Basil & Extra Virgin Olive Oil</i>	
Beef Tenderloin Steak Salad*	19.75
Garbage Salad	19.75

LOCAL FAVORITES

Classic Cheese Burger* (8 oz)	17.25
<i>USDA Gibsons Prime Angus Beef with Cheddar Cheese, Lettuce, Tomato & Onion on a Sesame Seed Bun</i>	

Hamburger Hop-Triple Pattie, Cheesie Fattie, Stinking Bishop*
3 USDA Gibsons Prime Angus Patties (3 oz each) Housemade Pickled Jalapeno Peppers, Balsamic Onion Bacon Jam, American Cheese, 2 year Aged White Cheddar Cheese, Stinking Bishop Cheese on a Housemade Black Sesame Seed Bun... 19.00
Vote at "Can't Stop The Hop" www.chicagogourmet.org

GGA Buffalo Style Burger* (8 oz)	16.75
<i>Buffalo Aioli, Tangled Onions, 2 Year Aged White Cheddar & Brioche Bun</i>	
Gold Coast Filet Sliders*	3 For 16.50 / Each Additional 5.50
Chicken Milanese	16.75
Baby Back Ribs With Fries	29.00
Half Order Ribs With Fries	19.00
Crab Cake	21.25
<i>With Spicy Cole Slaw, Fries & Spicy Pink Mayonnaise</i>	
Filet Medallions	22.75
<i>With Mashed Potatoes & Spicy Broccoli</i>	
Whole Spit Roasted Chicken	26.25
1/2 Spit Roasted Chicken with Fries	17.50
1/2 Spit Roasted Chicken with Mixed Spicy Peppers	20.25
Prime Rib Eye Steak Sandwich With Fries	22.75

POTATOES

Hand Cut French Fries	7.75
Hash Browns	7.75
Baked Potato	7.75
Mashed Potato	8.75
Double Baked Potato	10.25

MARKET VEGETABLES

Sautéed Mushrooms	9.75
Creamed Spinach	9.75
Spicy Charred Broccoli	10.00
Grilled Asparagus with American Grana & Lemon Vinaigrette	12.00
Elotes with Cotija Cheese, Cilantro Cream Sauce & Chipotle Mayo	12.00
Sautéed Spinach with EVOO & Garlic	12.75

GIBSONS PRIME ANGUS



Gibsons Steakhouse proudly serves Gibsons Prime Angus beef. We are the first restaurant group in the country to be awarded its own USDA certification. Gibsons Prime Angus is sourced from a carefully selected list of producers in the upper Midwest, corn-fed for up to 120 days and aged for a minimum of 40 days.

W.R.'s Chicago Cut* (22 oz)	65.00
Filet Mignon* (10 oz)	46.75
Filet Mignon* (14 oz)	54.25
Bone-In Filet* (16 oz)	64.00
New York Strip* (13 oz)	55.50
New York Strip* (19 oz)	67.75
Bone-In Strip* (16 oz)	57.00
Bone-In Strip* (24 oz)	66.75
T-Bone* (20 oz)	57.25
Porterhouse* (26 oz)	67.75
BIG Porterhouse* (48 oz)	120.00
Marinated Skirt Steak* (12 oz) with Giardiniera	35.75

GIBSONS GRASSFED AUSTRALIAN



Gibsons Grassfed Australian (GGA) is sourced from the top 5% of all grassfed cattle produced in Australia in terms of marbling, flavor and animal welfare. Aged for a minimum of 75 days

GGA NY Strip* (14 oz)	55.00
GGA Bone-In Filet Mignon* (12 oz)	60.25
GGA Ribeye* (14 oz)	55.00

FISH & SHELLFISH

Herb Crusted Faroe Island Salmon*	31.50
<i>With Caper Tomato Relish, American Grana Padano Cheese & Arugula</i>	
Jumbo Lump Crab Cakes	38.75
<i>With Spicy Cole Slaw, Fries & Spicy Pink Mayo</i>	
Planked Lake Superior Whitefish*	24.75
<i>With Mashed Potatoes, Grilled Onions & Tomato</i>	
Pan Fried Yellow Lake Perch	27.75
<i>With Fries & Lemon Butter Sauce</i>	
Australian Rock Lobster Tail*	Sizes Vary
..... Available with Turf	
Alaskan Red King Crab Legs	1 lbs 90.00 / 1.5 lbs 135.00

DESSERTS

Turtle Pie	17.75
Carrot Cake	18.50
Strawberry Shortcake	16.50
Chocolate Mousse Pie	15.75
Crepe Brulee	8.75

www.GibsonsSteakhouse.com

Gift Cards Available • Valet Parking Available • Private Dining Rooms Available • Carry-Out Available • Patio Seating Limited to 2 Hours

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

COCKTAILS

Manhattan.....	17
<i>Tin Cup Colorado American Whiskey, Carpano Antica Vermouth</i>	
Cosmopolitan.....	15
<i>Absolut Citron, Triple Sec</i>	
American Mule.....	14
<i>Tito's Vodka, Goslings Ginger Beer</i>	
Margarita.....	16
<i>Don Julio Blanco Tequila, Cointreau</i>	
Paper Plane.....	18
<i>Bulleit Bourban, Nonnino Amaro & Aperitivo</i>	
Espresso Martini.....	17
<i>Belvedere, Licor 43 & LaColombe Espresso</i>	
Spicy Mezcal Old Fashion.....	21
<i>Casa Migos Blanco, Casa Migos Mezcal & Ancho Reyes</i>	
Old Fashion.....	17
<i>Knob Creek Rye, Demerara Syrup & Bitters</i>	
Negroni.....	14
<i>Aviation Gin, Campari, Sweet Vermouth</i>	
Botanical Spritz.....	16
<i>Ketel One Botanical Grapefruit & Rose, Aperol, Prosecco</i>	
Prickley Pear Blossom.....	17
<i>Grey Goose L'poire, St Germain & Prickley Pear Syrup</i>	
Seasonal Gin & Tonic.....	15
<i>Hendricks Gin, Fever Tree Tonic</i>	
Chocolate Martini.....	16
<i>Stoli Salted Caramel, Dorda Double Chocolate & Licor 43</i>	
Patron Topaloma.....	15
<i>Patron Silver, Pineapple Citronge, Topo Chico & Appels Grapefruit Cordial</i>	

WINES BY THE GLASS

CHAMPAGNE & SPARKLING		AMERICAN REDS	
	Glass / Bottle		Glass / Bottle
Carpene Malvolti, Prosecco, NV, Italy.....	11 / 44	Edmeades Zinfandel, '16, Columbia Valley.....	10 / 40
Mionetto, Moscato, NV, Vento, Italy (187 ml).....	12	Ferrari Carano Sienna, Red Blend, '17, California.....	12 / 48
Gerard Bertrand Cremant, Brut Rose, '17,	15 / 60	Skyfall, Merlot, '16, Washington.....	13 / 52
Schramsburg Blanc de Blanc, '15 North Coast	17 / 34	Hess Select Treo, Malbec/Zinfandel, '16, California	14 / 56
Moet Imperial, Champagne, NV, France (187 ml).....	21	The Prisoner, Cab/Zin/Syrah, '18, Napa Valley.....	24 / 96
Veuve Clicquot Yellow Label, Champagne, France	28 / 115		
CHARDONNAY		CABERNET SAUVIGNON	
Joel Gott, Un-Oaked, '18, Monterey	10 / 40	14 Hands, '16, Columbia Valley	9 / 36
Cambria, '17, Santa Maria	13 / 52	Alpha Project, '16, Napa Valley	10 / 40
Sonoma Cutrer, '17, Russian River.....	16 / 64	Louis Martini, '17, Sonoma	14 / 56
Far Niente, '18, Napa Valley	22 / 88	Justin, '17, Paso Robles	16 / 64
		Oberon, '17, Napa Valley	17 / 68
SAUVIGNON BLANC		Frank Family, '17, Napa Valley.....	23 / 92
Matthew Fritz, '18, North Coast.....	10 / 40	Jordan, '15, Alexander Valley.....	27 / 100
Kim Crawford, '18, Marlborough	13 / 52		
Chateau de Sancerre, '17, Loire Valley.....	18 / 72	IMPORTED REDS	
AROMATIC WHITES		Terrazas, Malbec, '17, Argentina	11 / 44
Delibori, '18, Pinot Grigio	9 / 36	Guigal Côtes du Rhône, Grenache/Syrah, France.....	12 / 48
Schneider Kabinett, '18, Reisling, Germany	10 / 40	Penfolds Max, Cabernet, '17, Australia.....	14 / 56
Conundrum by Caymus, '16, White Blend,.....	12 / 48	Finca, Tempranillo, '17, Spain.....	13 / 52
Terlato, '17, Pinot Grigio, Friuli.....	13 / 52	Ruffino Tan Label, Chianti, '17, Italy	16 / 64
ROSE		Il Fauno, Super Tuscan, '16, Italy	19 / 76
Whispering Angel, '18, France.....	15 / 60		
Aix Rose, '18, France.....	14 / 56	PINOT NOIR	
		Five Rivers, '18, Central Coast, CA	9 / 36
		Firested, '18, Wilamette Valley OR.....	12 / 48
		La Crema, '17, Monterey, CA	14 / 56
		Routestock, '18, Willamette Valley OR.....	16 / 64
		En Route, '17, Russian River, Napa, CA.....	25 / 100

Vintages Are Subject To Change
Thank You