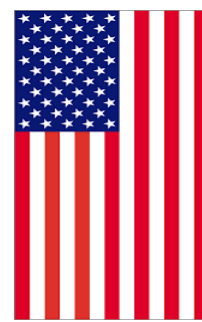


The Only Restaurant on River Road
Serving
Certified Prime Angus Aged Beef

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



PATIO MENU

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 18.00

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
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>	
Gold Coast Filet Sliders*	3 for 15.00 / Each Additional 5.00
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 Broccolini</i>	
Prime Rib Eye Steak Sandwich With Fries.....	22.50

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
Spicy Charred Broccolini.....	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).....	63.00
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.....	34.75

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
GGA Buffalo Style Burger* (8 oz).....	16.75
<i>Buffalo Aioli, Tangled Onions & Brioche Bun</i>	

FISH & SHELLFISH

Herb Crusted Faroe Island Salmon*.....	19.75
<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 86.00 / 1.5 lbs 129.00

DESSERTS

Carrot Cake.....	17.25
Turtle Pie.....	16.25
Chocolate Mousse Pie.....	13.75

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