

## STARTERS

- TRIPLE DIP (family size) spinach dip, queso blanco and fresh salsa with warm tortilla chips.....10.95
- DEVILED EGGS mom’s recipe, garnished with bacon.....5.95
- SOUTHWEST SPINACH DIP creamy spinach dip, fresh salsa, warm tortilla chips, grilled pita bread.....8.95
- FIRECRACKER SHRIMP hand-breaded crispy shrimp tossed in our creamy firecracker sauce.....9.95
- MEXICAN SHRIMP COCKTAIL (Wednesday only) shrimp, pico de gallo, salsa and avocado served with warm tortilla chips.....9.95

## 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 12.95 dinner cut 15.95

### RUBY RED TROUT ‘SCAMPI STYLE’

grilled Ruby Red trout fillet with sautéed shrimp  
in a white wine garlic butter sauce 17.95

### FRESH CEDAR PLANKED SALMON

North Atlantic salmon grilled on a cedar plank,  
fresh pineapple salsa, house bourbon glaze 16.95

### MAHI MAHI ALEXANDER

grilled mahi mahi with sautéed shrimp in a white wine  
cream sauce, topped with garlic butter crab claws 17.95

## SEAFOOD PLATTERS

served with french fries, cole slaw and  
homemade tartar and cocktail dipping sauces

### GRILLED SHRIMP

grilled shrimp drizzled with  
champagne lemon butter 12.95

### FRIED SHRIMP

hand-breaded shrimp,  
lightly fried until golden 12.95

### ALASKAN FISH & CHIPS

(3) beer-battered and crispy  
Icelandic cod fillets 12.95

### STUFFED SHRIMP

house made crab and  
Ritz® cracker stuffing 15.95

## 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 19.95

### STEAK & SHRIMP

10 oz. top sirloin, grilled or fried shrimp, Idaho baked potato, and  
your choice of one side dish 22.95

### 8 OZ. CENTER CUT FILET

center cut filet grilled to perfection, Idaho baked potato and  
your choice of one side dish 28.50

### SLOW-SMOKED BABY BACK RIBS

slab of slow-smoked “falling-off-the-bone” ribs, served with  
french fries and southern cole slaw 16.95

### FILET & SHRIMP

6 oz. hand cut filet, grilled or fried shrimp, Idaho baked potato,  
and your choice of one side dish 27.50

## GIBBONS TRIO

GRILLED SHRIMP • CHICKEN TENDERS

FRIED SHRIMP • CRAWFISH ETOUFFEE

FRESH NORTH ATLANTIC SALMON + \$1

choose any three + two sides 16.95

## CHICKEN & PASTA

### JAKE’S CHICKEN TENDER PLATTER

golden hand-breaded chicken tenders, house honey mustard,  
fresh cole slaw and hot french fries 10.95

### HAWAIIAN CHICKEN

house marinated chicken breast, fresh pineapple salsa, bourbon glaze,  
buttery whipped potatoes and steamed broccoli 10.95

### SPINACH DIP CHICKEN PASTA

penne pasta, creamy spinach dip, and lemon-herb chicken breast,  
served with a slice of garlic toast 12.95

### LEMON HERB CHICKEN

grilled lemon herb chicken breast, buttery whipped potatoes, and  
steamed broccoli drizzled with garlic butter 10.95

## GIBBONS HOUSE SALAD

mixed greens, thinly-sliced Granny Smith apples, tomato, candied walnuts,  
and cornbread croutons tossed in our signature lemon-herb vinaigrette 3.95

## 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 10.95

### NASHVILLE HOT CHICKEN

buttermilk fried chicken breast tossed with our chili pepper spice blend, house slaw, dill pickle chips and a cool ranch drizzle 10.95

### FIRECRACKER SHRIMP TACOS

(3) tacos filled with crispy firecracker shrimp, shredded lettuce, tomatoes, and crema in flour tortillas 10.95

### BACON CHEESEBURGER

half-pound burger, wood-smoked bacon, tomato, lettuce, dill pickle chips, double cheese, bbq ranch and a crispy onion ring on a toasted bun 12.95

### SANTA FE FISH TACOS

flour tortillas filled with crispy Icelandic cod, pico de gallo, cabbage, cheese, and smoked ancho chili sauce 10.95

## 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 12.95

### GRILLED CHICKEN & WALNUT

chicken breast, mixed greens, tomato, aged cheddar cheese, candied walnuts, and homemade cornbread croutons 10.95

### CLUB SALAD

crispy chicken tenders, mixed greens, tomato, applewood bacon, chopped egg, aged cheddar and homemade cornbread croutons 10.95

### PINE ROOM SALAD

mixed greens, chopped egg, toasted almonds, red onion, and Irish cheddar cheese, tossed in our housemade bacon vinaigrette 4.95

## HOMEMADE SOUP

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

### BAKED POTATO

wood-smoked bacon & aged cheddar  
cup 4.95 bowl 6.95

### SHRIMP GUMBO

shrimp & andouille sausage  
cup 4.95 bowl 6.95

### SOUP & SALAD

Gibbons House Salad and a bowl of homemade soup 8.95

## DESSERT & COFFEE

### HOMEMADE KEY LIME PIE

homemade graham cracker crust, fresh key lime filling and freshly whipped cream 6.95

### HOT FUDGE BROWNIE SUNDAE

blue bell vanilla, hot fudge, house made brownie, candied walnuts, whipped cream 6.95

### 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. Some items served at this establishment may contain imported crawfish or shimp. Ask for more information.