



BEGINNINGS

BRANDY INFUSED LOBSTER BISQUE \$11
MEDALLION OF LOBSTER, PEAS, MANCHEGO

MEDITERRANEAN OCTOPUS CARPACCIO \$14
ONION, BABY HEIRLOOM TOMATO, CAPER,
WHITE BALSAMIC

FARM RAISED QUAIL \$15
SPINACH, HERB BUTTER, YELLOW TOMATO BROTH

LOCAL ASSORTED HEIRLOOM TOMATO SALAD \$14
BURRATA, GRILLED OLIVE BREAD, BASIL EMULSION

WINTER BEET SALAD \$13
ROQUEFORT, PISTACHIOS, ARUGULA, ENDIVE,
TRUFFLE AIOLI

PRINCE EDWARD ISLAND MUSSEL \$14
CHORIZO, CHARDONNAY, TOMATO, CHICKPEAS

CLASSIC PRIME STEAK TARTAR \$16
QUAIL EGG, ASIAGO CROSTINI

WARM GREEN & WHITE ASPARAGUS \$12
SERRANO HAM, POACHED EGG, BALSAMIC

FOIE GRAS TERRINE \$21
DUCK PROSCIUTTO, RASPBERRY
& BLACK BERRY COULIS

ORGANIC SIMPLE SALAD \$11
ORGANIC GREENS, RADISH, OLIVE,
TOMATO, SHALLOT VINAIGRETTE

CHEF'S MEDITERRANEAN TAPAS

GARLIC TIGER SHRIMP \$10
HEIRLOOM TOMATO CONCASSE

MOROCCAN MERGUEZ \$12
LAMB SAUSAGE, MINT COUSCOUS

SALT COD BACALAITOS \$8
ORANGE AIOLI

CRISPY CALAMARI \$9
BASIL-TOMATO & LEMON TARTAR

MAHI MAHI CHICHARRONES \$9
LEMON YOGURT SAUCE

MAIN

DIVER SEA SCALLOPS \$32
BLACK PASTA TAGLIOLINI, JULIANNE VEGETABLE,
SAFFRON –MANGO CRÈME

ATLANTIC SALMON \$24
BELUGA LENTIL, ARTICHOKE CONFIT,
HONEY–MUSTARD EMULSION

NORTH PACIFIC BLACK COD \$36
ROASTED SWEET CORN, CHORIZO, ROCK SHRIMP,
OREGANO BEURRE BLANC

BUTTER POACHED MAINE LOBSTER \$45
BUTTER NUT SQUASH RISOTTO, PETITE ARUGULA

CHILEAN SEA BASS \$34
CRISPY CASSAVA (MOFONGO) WILD MUSHROOM
FRICASSEE, YELLOW TOMATO COULIS

ZARZUELA DE MARISCO \$32
SCALLOPS, MUSSEL, SHRIMP, CLAMS, SQUID,
LOBSTER, TOMATO, FUMET, PROSCIUTTO, ROUILLE

ROASTED ORGANIC CHICKEN \$21
PATATAS BRAVA, AIOLI, LEMON JUS

8 OZ PRIME STEAK FILET MIGNON \$36
ONION MARMALADE, TRUFFLE YUKON GOLD,
CABERNET REDUCTION

COLORADO DOUBLE LAMB RACK \$42
RAISIN COUSCOUS, HARICOT VERT,
GRAIN MUSTARD, MINTED PEA ESSENCE

TRIMMINGS

PATATAS BRAVA –SPICES, DUCK FAT
\$7

ASPARAGUS – OLIVE OIL & SEA SALT
\$6

BUTTER NUT RISOTTO – WHITE WINE, PARSLEY
\$7

HARICOT VERTS –PRESERVED GARLIC
\$6

MUSHROOM FRICASSEE – SHALLOT, HERBS
\$6

RAISIN COUSCOUS –MINT, OLIVE OIL
\$6

EXECUTIVE CHEF: GERD RICHTER

HEART HEALTHY ALTERNATIVES: FOR THOSE THAT ARE LOOKING FOR HEALTHY ALTERNATIVES OR SUBSTITUTIONS, GIBRALTAR IS WILLING TO MODIFY MENU ITEMS TO BEST ACCOMMODATE OUR GUESTS.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.