

Gibbys Steakhouse takeout experience gets a huge thumbs up

MtlRestoRap

MIKE COHEN



Like so many Montrealers, one of this city's marquee restaurants that I really missed during the COVID-19 pandemic lockdown was Gibbys Steakhouse (www.gibbys.com).

While its Old Montreal and St. Sauveur locations are now open for dining, Gibbys has implemented an already very popular takeout and curbside pickup format. Gibbys is following all required protective measures for patrons, staff and suppliers. All tables are socially distanced and all of the staff wear the required protective equipment. There are hand sanitizing stations throughout the restaurants and all areas are sanitized on a regular basis. In Old Montreal a separate entrance has been created for clients coming in, so that clients arriving and leaving are not crossing each other in the entrance.

Let me provide a ringing endorsement for their takeout service, with everything cooked and ready to go. While I took advantage of a large rib steak from the kit items to grill on my barbeque another night, we were thrilled to pick from the menu. I arrived at 5:45 pm, a valet gave me a spot to park and he went inside to advise the front desk I was there for a pickup. A few minutes later Hany, one of the managers, came out with four neatly packaged bags. With traffic and typical Montreal construction roadblocks it took me just under 40 minutes to drop the first package at my mother-in-law's and then bring ours home.

Delivery number one for two had two Gibbys salads, with their amazing dressing on the side; one rack of lamb Saint Sauveur, medium, with baked potato and asparagus and butter and sour cream on the side; and one filet of salmon with baked potato and asparagus.

For my house, the order for three contained two Gibbys salads with anchovies on the side, croutons; and dressing; one rack of lamb Saint Sauveur, medium; baked potato with butter and sour cream on the

side; and one rib-eye medium with a Monte Carlo Potato.

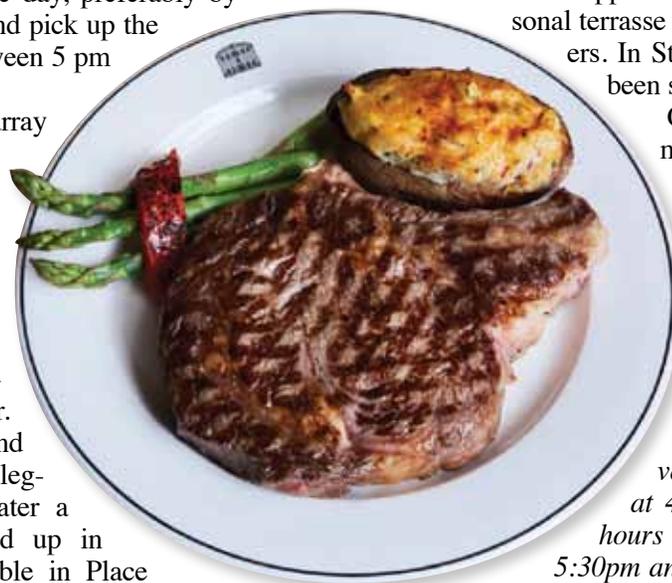
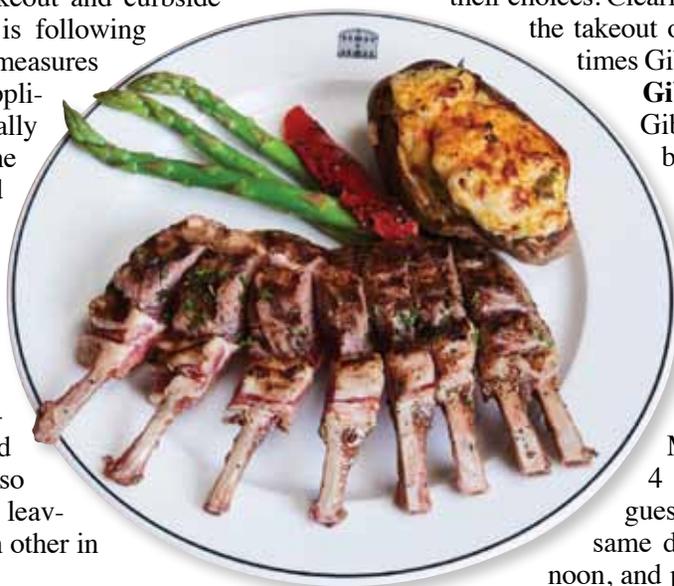
We were pleasantly surprised to see their trademark hot bread and butter was included. And because there were special occasions in both houses, we could not resist requesting a pair of their homemade birthday cakes (complimentary for such occasions).

Connecting between homes via Facetime, we were able to share this wonderful dining experience together. It started with the bread, salads and oh yes, the pickles. I fully expected that the main courses would have to be heated up in the microwave, but they were so perfectly packaged this was not needed. Everyone raved about their choices. Clearly, for those of us who prefer the takeout option during these difficult times Gibbys has a winning formula.

Gibbys at Home: The new Gibbys at Home concept has been well-received. All instructions come with each meal kit. Orders must be placed 24 hours in advance at info@gibbys.com or by calling them at 514-282-1837. Pick up is between Noon and 7 pm. In St. Sauveur, pickup is on Mondays or Thursdays after 4 pm. For cooked take out, guests can place their order the same day, preferably by noon, and pick up the same day between 5 pm and 6:30 pm.

There is a wide array of choices, all well described on their website.

A Montreal Landmark: In 1969 Gilbert (Gibby) Rosenberg and three partners established a steakhouse in St. Sauveur. His nickname stuck and would soon become legendary. Three years later a second Gibbys opened up in an historic former stable in Place d'Youville in Old Montreal. The rest is history. Today, both locales continue to thrive. For a brief time there was even South Florida locale in Fort Lauderdale.



The new terrasse in Old Montreal is very popular.

The thing about Gibbys is that being there represents a special experience. I love the ambiance, the service and of course everything being delivered so fresh to your table. While I waited for my takeout order to be brought out I saw a lot of cars pulling up. The valet parking team were outfitted in masks, gloves and face shields.

Normally there is seating for 325 in Old Montreal spread over three levels. With social distancing that number is now approximately 180, with a new seasonal terrasse able to accommodate 40 diners. In St. Sauveur, their capacity has been sliced in half to 150.

Gibbys is a Montreal landmark. Stone walls, beamed ceilings and a cozy fireplace make it a romantic backdrop for any night out. You can read more at www.MtlRestoRap.com.

Gibbys is located at 298 Place d'Youville in Old Montreal. For reservations call 514-282-1837. In St. Sauveur you can find the restaurant at 414 rue Principale. Opening hours are Monday to Friday from 5:30pm and Saturday and Sunday from 5 pm. Log on to www.gibbys.com for more information.

Left: The always popular rack of lamb. Right: The trademark Gibbys rib steak.

the **ARTS**
'R' Us!

Live Theatre previews and reviews; Jazz, Classical and good old Rock 'n' Roll –
The Montrealer is here to inform readers and support our performers and theatre companies.



May we present your performance? Please call Peter Kerr, **514.369.7000**