

## APPETIZERS

### OYSTERS ON THE HALF SHELL

peppadew mignonette, cocktail sauce 3 each  
Wellfleet - Cape Cod, MA  
Beau Soleil - New Brunswick  
Fanny Bay - Washington

### BEEF CARPACCIO\*

parmesan garlic sauce, fried capers, blue cheese cracker, baby greens 11

### MAYTAG POTATO CHIPS

hand-cut potato chips, maytag blue cheese sauce 9

### JUMBO LUMP CRAB CAKES

tropical salsa, remoulade, mustard aioli 17

### FRIED CALAMARI

jalapeños, carrots, sweet n' sour, remoulade 9.5

### PRETZEL CRUSTED ONION RINGS

trio of dipping sauces: mustard thyme, parmesan garlic, our original steak sauce 8.5

### SMOKED CHICKEN QUESADILLA

pineapple mango salsa, pico de gallo, cilantro lime & roasted red pepper sour creams 10

### SHRIMP DURANGO

tomatoes, basil, spinach, ancho chile butter, parmigiano reggiano 12

### AHI TUNA TARTARE\*

avocado, mango, pineapple, corn tortilla 13

### SHRIMP COCKTAIL\*

cocktail sauce, remoulade 15

### SHARING PLATTER

maytag chips, crab cakes, chicken quesadilla 33

## SEAFOOD PREPARATIONS

### TODAY'S FRESH FISH

market price

### JUMBO LUMP CRAB CAKES

yukon smashed potatoes, grilled asparagus 29

### SEARED GEORGES BANK

#### SEA SCALLOPS

lobster risotto, champagne beurre blanc 28

### MAPLE PLANK ROASTED SALMON

bourbon glaze, yukon smashed potatoes, green beans with pecans 27

### LOBSTER COBB SALAD

tomato, bacon, corn nuts, cheddar, avocado, corn, red onion, sweet potato straws, tarragon ranch dressing 24

### CHAR CRUSTED AHI TUNA\*

asparagus, roasted yukon gold potatoes, foyot sauce 32

### ½ LB. CANADIAN COLD WATER

#### LOBSTER TAIL

grilled asparagus, yukon smashed potatoes, drawn butter 37

## ENTRÉES

### TWIN MEDALLIONS\*

yukon smashed potatoes, grilled asparagus, demi glaze 32

### TANGLEWOOD FARMS MESQUITE

#### GRILLED ½ CHICKEN

garlic broccolini, roasted yukon gold potatoes 23

### MISHIMA RANCH WAGYU BURGER\*

au poivre mayo, shallot jam, watercress, gruyere, pretzel bun, sweet potato fries 16

### STEAK & FRITES\*

8 oz. flat iron, ancho butter, sweet potato fries 21

### GRILLED VEGETABLE PLATTER

zucchini, poblano, tomato, yellow squash, corn on the cob, roasted mushrooms, asparagus, red pepper, balsamic vinaigrette, black bean relish 17

### NEW ZEALAND LAMB RACK

wild mushroom risotto, garlic broccolini, rosemary demi 37

### CAJUN SPICED PAN ROASTED FILET\*

8 oz. - poblano au gratin potatoes, shiitake mushroom, port and sherry jus 38

### BLACKENED CHICKEN PENNE

roasted red pepper cream, smoked gouda, snow peas, leeks, cilantro, red pepper pesto 17

\* May contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

† We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.

18% gratuity added to parties of 6 or more.

## STARTER SOUPS and SALADS

### CAESAR SALAD

parmigiano reggiano, garlic croutons, asiago cheese crisp, anchovies 6.5

### BABY GREENS

sun dried cherries, pine nuts, parmigiano reggiano, balsamic vinaigrette 7

### WEDGE SALAD

maytag blue, applewood bacon, tomato, red onion, blue cheese dressing 8

### CHICKEN TORTILLA SOUP 7.5

### MARYLAND CRAB BISQUE 8.5

## EXTRAS

### ROASTED MUSHROOMS 5

### MAYTAG BLUE CHEESE BUTTER 3

### ANCHO CHILE BUTTER 3

### TRUFFLE BUTTER 3

### FOYOT SAUCE 3

### JUMBO LUMP CRAB CAKE 10

### WOOD-GRILLED

#### BOURBON MAPLE SHRIMP 10

### GEORGES BANK SCALLOPS 12

### LOBSTER TAIL ½ LB. 25

**j. gilbert's**  
WOOD-FIRED STEAKS & SEAFOOD

managing partner  
**JOEL BROWN**

executive chef  
**ERIK BLOMSTRANN**

## wood-grilled STEAKS & CHOPS

SERVED WITH CHOICE OF

**2 sides**

### SIDES

Salt baked potato  
Poblano au gratin potatoes  
Yukon smashed potatoes  
Grilled asparagus  
Green beans with pecans  
Garlic broccolini  
Wild mushroom risotto  
Roasted yukon gold potatoes  
Sautéed spinach  
Lobster mac n' cheese  
(\$3 upcharge)

### CENTER-CUT FILET MIGNON\*

6 oz. 29 | 8 oz. 35

### PRIME ANGUS TOP SIRLOIN\*

10 oz. 26

### PRIME ANGUS KC STRIP\*

12 oz. 38 | 16 oz. 44

### PRIME ANGUS PORTERHOUSE\*

24 oz. 52

### PRIME ANGUS BONE-IN RIBEYE\*

#### "COWBOY CUT"

18 oz. 46

### BERKSHIRE BONE-IN PORK CHOP\*

14 oz. 28

### FILET COMBOS\*

4 oz. filet 28 | 6 oz. filet 36

filet served with your choice of one of the following:

seared georges bank scallops  
jumbo lump crab cake  
bourbon maple shrimp



## HIT THE SAUCE

Original J. Gilbert's Steak Sauce complimentary upon request

## Desserts

### CHOCOLATE VELVET CAKE

moist chocolate cake, chocolate mousse, chocolate ganache, raspberry ice cream 8

### VANILLA BEAN CRÈME BRÛLÉE

raspberries, crisp sugar crust 8

### KEY LIME PIE

toasted meringue, mango sorbet, candied orange 7

### BERRIES & CREAM†

seasonal berries, crème anglaise, chocolate-almond tuile 7

### APPLE CROUSTADE

cinnamon ice cream, bourbon-maple syrup 8

### NEW YORK STYLE CHEESECAKE

seasonal fruit compote, whipped cream 7

### FROZEN FLAVORS† a selection of our

house made sorbet and ice cream 6

We make every effort to source fresh meats containing no antibiotics or added growth hormones from farms managing humanely raised and vegetarian-fed livestock. We also aim to source clean, seasonal and fair trade ingredients of the highest quality, working with artisan producers who care about their craft as much as we do. Our partners include:

Fever Tree - London, England  
Tanglewood Farms - Piedmont, NC  
Mishima Ranch - Redding, California  
Foley Fish - Boston, MA  
Berkrige Farms - Orange City, IA  
Creekstone Farms - Arkansas City, KS  
Maytag Dairy Farms - Newton, IA  
Maine Grilling Woods - Brooks, ME

