

APPETIZERS

OYSTERS ON THE HALF SHELL*
peppadew mignonette, cocktail sauce 3.5 (each)
Blue Points – Long Island, NY

BLUE CHEESE POTATO CHIPS
hand-cut potato chips, blue cheese sauce 14

FRIED CALAMARI
jalapeños, carrots, sweet n' sour, remoulade 15

JUMBO LUMP CRAB CAKES
tropical salsa, remoulade, mustard aioli 21

PRETZEL CRUSTED ONION RINGS
trio of dipping sauces: mustard thyme, parmesan garlic, our original steak sauce 13.5

SHRIMP DURANGO
tomatoes, basil, spinach, ancho chile butter, parmigiano reggiano 17

OYSTERS ROCKEFELLER
fresh shucked oysters with creamed spinach, bacon, shallots, garlic, parm, baked and bubbly to perfection 18

SHRIMP COCKTAIL
creole remoulade, cocktail sauce 20

SMOKED SALMON RILLETTE
spread of house-smoked salmon, dill, chive, red onion, capers, egg & mustard with crostini & cornichons 15

CHARCUTERIE + CHEESE SLATE
bresaola, prosciutto, chorizo, red spruce cheddar, burrata, rosemary romao, poached pear & cherry mostarda 24

ICED SHELLFISH PLATTER*
oysters, shrimp cocktail, king crab legs, lobster
small (serves 2-3) 70
large (serves 4-6) 120

SEAFOOD PREPARATIONS

MAPLE PLANK ROASTED SALMON
bourbon glaze, herb roasted potato & asparagus hash 32

SEAFOOD MIXED GRILL
shrimp, scallop, salmon, jumbo lump crab cake, yukon mashed potatoes, grilled asparagus 42

TWIN CANADIAN COLD WATER LOBSTER TAILS
grilled asparagus, yukon mashed potatoes, drawn butter MKT (subject to availability)

JUMBO LUMP CRAB CAKES
yukon mashed potatoes, grilled asparagus 37

SEARED GEORGES BANK SEA SCALLOPS
lobster risotto, shaved fennel salad, champagne beurre blanc 39

STARTER SOUPS & SALADS

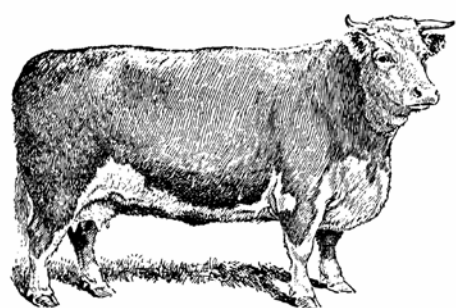
HOUSE SALAD
carrots, cucumber, grilled corn, housemade sourdough croutons, white cheddar, tomato, creamy red wine house dressing 10

CAESAR SALAD
parmigiano reggiano, sourdough croutons, asiago cheese crisp 10

WEDGE SALAD
applewood bacon, blue cheese crumbles, tomatoes, red onion, buttermilk blue cheese dressing 10.5

ROASTED BEET SALAD
toasted pistachio vinaigrette, orange zest crema, lattice chip 'croutons' 11

CHICKEN TORTILLA SOUP 11 contains bacon | **MARYLAND CRAB BISQUE** 13



wood-grilled STEAKS AND CHOPS



PROUDLY SERVING MIDWESTERN-RAISED USDA PRIME AGED BLACK ANGUS BEEF

Sauces \$3.5

BLUE CHEESE BUTTER
ANCHO CHILE BUTTER | TRUFFLE BUTTER

Extras

WOOD-GRILLED BOURBON MAPLE SHRIMP 13
JUMBO LUMP CRAB CAKE 14
GEORGES BANK SEA SCALLOPS 15
TWIN LOBSTER TAILS MKT

served with choice of 2 sides

TOP SIRLOIN*
10 oz. 32

KANSAS CITY STRIP*
12 oz. 51 | 16 oz. 59

BONE-IN RIBEYE "COWBOY CUT"*
18 oz. 57

CENTER-CUT FILET MIGNON*
6 oz. 41 | 8 oz. 48

COMPART FAMILY FARMS BONE-IN DUROC PORK CHOP*
14 oz. 37

FILET COMBOS*
4 oz. filet* 42 | 6 oz. filet* 52
8 oz. filet* 60
filet served with your choice of one of the following:

- JUMBO LUMP CRAB CAKE
- BOURBON MAPLE SHRIMP
- ATLANTIC SALMON
- SCALLOPS

FILET & LOBSTER*
6 oz. filet* + twin lobster tails MKT
8 oz. filet* + twin lobster tails MKT

CAJUN SPICED PAN ROASTED FILET*
8 oz. filet, poblano au gratin potatoes, shiitake mushrooms, port & sherry jus 50

j. gilbert's
WOOD-FIRED STEAKS & SEAFOOD

SIDES

SALTED BAKED POTATO | POBLANO AU GRATIN POTATOES
YUKON MASHED POTATOES | GREEN BEANS WITH PECANS
CREAMED CORN WITH BACON | GRILLED ASPARAGUS
ROASTED BRUSSELS SPROUTS WITH PROSCIUTTO & WHOLE GRAIN MUSTARD
CHEF'S BLEND WILD MUSHROOMS WITH TRUFFLE BUTTER (+\$5.5)
LOBSTER MAC & CHEESE (+\$6)

Prix fixe MENU

FIRST COURSE

choice of soup or salad

SECOND COURSE

choice of entrée

— \$51 TIER —

6 OZ. FILET*
grilled asparagus, yukon mashed potatoes

MAPLE PLANK ROASTED SALMON
bourbon glaze, herb roasted potato & asparagus hash

14 OZ. COMPART FAMILY FARMS BONE-IN DUROC PORK CHOP*
green beans with pecans, yukon mashed potatoes

4 OZ. FILET COMBOS*
choice of crab cake, scallops, Atlantic salmon or bourbon maple shrimp, yukon mashed potatoes, grilled asparagus

JUMBO LUMP CRAB CAKES
yukon mashed potatoes, grilled asparagus

— \$61 TIER —

TWIN CANADIAN COLD WATER LOBSTER TAILS
grilled asparagus, yukon mashed potatoes, drawn butter

6 OZ. FILET COMBOS*
choice of crab cake, scallops, Atlantic salmon or bourbon maple shrimp, yukon mashed potatoes, grilled asparagus

12 OZ. KANSAS CITY STRIP*
choice of two seasonal sides

AUSSIE LAMB RACK*
wild mushroom risotto, sautéed spinach, rosemary demi-glace

THIRD COURSE

choice of housemade dessert

CHOCOLATE VELVET CAKE
SEASONAL CHEESECAKE
SEVEN LAYER COCONUT CAKE

APPLE CROUSTADE
CRÈME BRÛLÉE
FROZEN FLAVORS
BERRIES & CREAM

ENTRÉES

WOOD-GRILLED RIBS
full slab of baby back ribs, Kansas City BBQ sauce, fries, creamed corn with bacon 36

JOYCE FARMS MESQUITE GRILLED ½ CHICKEN
herb roasted potato & asparagus hash 28

MISHIMA RANCH WAGYU BURGER*
au poivre mayo, shallot jam, watercress, gruyere, pretzel bun, sweet potato fries 20

BLACKENED CHICKEN PENNE
roasted red pepper cream, smoked gouda, snow peas, leeks, cilantro, red pepper pesto 27

AUSSIE LAMB RACK*
wild mushroom risotto, sautéed spinach, rosemary demi-glace 46



HOMEMADE DESSERTS

CHOCOLATE VELVET CAKE
chocolate mousse, chocolate ganache, raspberry ice cream 10.5

SEASONAL CHEESECAKE 10

SEVEN LAYER COCONUT CAKE†
layered coconut cream & white cake, sweet cream cheese, toasted coconut, macadamia nuts, pineapple ice cream, passion fruit coulis 11.5

APPLE CROUSTADE
flaky turnover, boozy spiked maple syrup, vanilla ice cream 11

CRÈME BRÛLÉE
raspberries, crisp sugar crust 10

FROZEN FLAVORS†
a selection of our housemade sorbet & ice cream 9

BERRIES & CREAM
seasonal berries, crème anglaise 10.5

BILL CUSICK *managing partner* | RUBEN ROSALES *executive chef*

* 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 these menu items. If you are allergic to nuts or any other foods, please let us know.

TO OAK OR NOT TO OAK:

CHARDONNAY

Across the spectrum of chardonnay varietals, a key distinction is created by the aging process: oaked vs. unoaked. Unoaked chardonnays are fermented in concrete and stainless steel tanks, giving them a fruitiness and lighter body. Woodsy, buttery, and full-bodied, oaked chardonnays are fermented in oak barrels. Taste each kind of chardonnay from Mer Soleil to see which you prefer.

..... **TRY A 3 OZ. POUR OF EACH FOR \$14.5**

Mer Soleil Chardonnay Reserve Santa Lucia Highlands	16.5 / 20.5 / 65
Mer Soleil Silver Unoaked Chardonnay Santa Lucia Highlands	16.5 / 20.5 / 65

CHAMPAGNES & SPARKLING WINES

	6 oz.	9 oz.	btl.
Risata Pink Moscato NV (Italy)	10	14	39
Ruffino Prosecco (Italy)	10		44
Domaine Ste Michelle Brut (Washington)	10		45
Taittinger Domaine Carneros Brut 2014 (California)			75
Louis Roederer Estate Brut (California)			87
Veuve Cliquot Champagne (France)			125
Dom Perignon 2010 (France)			250

PINOT GRIS/GRIGIOS

Ecco Domani Pinot Grigio (Italy)	10	13.5	38
Estancia Pinot Grigio (California)			42
King Estate Pinot Gris 2021 (Oregon)	13.5	18.5	53
Santa Margherita Pinot Grigio 2020 (Italy)			66

SAUVIGNON BLANCS/FUME BLANCS

Seaglass (Santa Barbara)	11	15	38
Kim Crawford (New Zealand)	12.5	17.5	49
Round Pond Sauvignon Blanc 2020 (Napa Valley)			60

INTERESTING WHITES

Sycamore Lane White Zinfandel NV (California)	8	11	31
Chateau Ste. Michelle Riesling (Washington)	9	12.5	34
Pine Ridge Chenin Blanc (Napa Valley, CA)	10	14	39
Chateau Bonnet Blanc Bordeaux (France)	10	14	40
Castel des Maures Rosé (France)	11	16	43
Laurenz Singing Gruner Veltliner (Austria)			44
Côtes-du-Rhône Belleruche Rosé (France)			44
Conundrum White 2020 (California)	14	20	54

CHARDONNAYS

Line 39 (Monterey)	9	12.5	34
J. Lohr Riverstone (Monterey)			42
Rodney Strong Sonoma Select (Sonoma)	11	16	44
Sonoma-Cutrer 2019 (Russian River Valley)	17.5	23.5	62
Louis Jadot Pouilly-Fuissé 2019 (Burgundy)			70
Rombauer 2020 (Carneros)			90
Cakebread Cellars 2019 (Napa Valley)			93

HANDCRAFTED MARTINIS & COCKTAILS



WATERMELON MARGARITA 818 Blanco Tequila, St-Germain Elderflower Liqueur, muddled watermelon, fresh lime, simple syrup, Tajin seasoning rim, a blend of mild chili peppers, lime & sea salt 13

SPARKLING BLACKBERRY MARTINI Stoli Vodka, Chambord, fresh-squeezed lemon juice, pure cane syrup, Ruffino Prosecco float 12

BLOOD ORANGE SPRITZ Aperol, blood orange simple syrup, lemon juice, prosecco 12

PINEAPPLE MARTINI Stoli Vodka & triple sec infused with fresh pineapple 12

SMOKED OLD FASHIONED Knob Creek Hickory Maple, orange bitters, hickory smoke 15

BOURBON BASIL SMASH Maker's Mark Bourbon, fresh-squeezed lemon, pure cane syrup, basil & lemon twist 12

BLOOD & MARRIAGE Branson VSOP Cognac Royal, Liquid Alchemist premium blood orange syrup, fresh-squeezed lemon juice, rosemary simple syrup, rosemary foam 13

ESPRESSO MARTINI Three Olives Vanilla Vodka, Kahlua, espresso, heavy whipped cream, shaved chocolate 12

J. GILBERT'S BARREL-AGED MANHATTAN Maker's Mark Bourbon, Italian sweet vermouth, orange bitters, aged in-house in oak whiskey barrels, topped with Amarena cherries 14



PINOT NOIRS

	6 oz.	9 oz.	btl.
Bogle Vineyards (California)	9.5	13	37
Erath Resplendent 2019 (Willamette Valley, OR)	13	17.5	51
Angel's Ink 2018 (Monterey)			54
Elouan 2019 (Oregon)	14	20	55
Meiomi 2019 (Sonoma)			56
Ken Wright 2020 (Willamette Valley)	17	23.5	68
Gary Farrell 2019 (Russian River)			97
Stanly Ranch Cherry Pie 2019 (Carneros)			101
Far Niente EnRoute Les Pommiers 2019 (Russian River Valley, CA)			120
Belle Glos Clark & Telephone 2020 (Santa Maria)			125

MERLOTS

Columbia Crest (Washington)	9.5	13	36
J. Lohr Los Osos (Paso Robles)	10.5	14.5	40
Frog's Leap 2019 (Rutherford)			75
Duckhorn 2019 (Napa Valley)			100

INTERESTING REDS

Ruffino Chianti (Italy)	9	12.5	34
Alamos Malbec (Argentina)	10	14	39
Gascon Malbec (Argentina)			42
Spellbound Petite Sirah (California)	11	15	42
Chateau Bel Air Gloria Bordeaux 2016 (Haut-Medoc)			62
Estancia Meritage 2016 (Paso Robles, CA)			63
Lang & Reed Cabernet Franc 2019 (North Coast, CA)			65
Two Hands 'Gnarly Dudes' Shiraz 2017 (Barossa Valley, Australia)			79
Famille Perrin Les Sinards Chateâuneuf-Du-Pape 2019 (France)			82

MERITAGES & BLENDS

Gundlach Bundshu Mountain Cuvée (Sonoma County)			44
Niebaum Coppola Claret (California)	12	16.5	46
Ghost Pines 2019 (California)	14	20	55
Conundrum Red 2020 (California)	16	23	63
Cain Cuvee 2019 (Napa Valley)			75
Raymond Reserve Selection 2018 (Napa Valley)			98
Blackbird Vineyard Arise 2018 (Napa Valley)			98
The Prisoner 2019 (Napa Valley)			110
Rodney Strong Symmetry Meritage 2015 (Sonoma)			115

ZINFANDELS

Seghesio 2020 (Sonoma)	15	21	58
Turley 2019 (California)			61
Ridge East Bench 2019 (Sonoma)			76
Rombauer 2019 (Napa Valley)			77

CABERNETS

Chateau Souverain (California)	9	12.5	35
Joel Gott 815 (Saint Helena)	12	16	48
B.R. Cohn 2019 (North Coast)			58
Franciscan 2019 (Napa Valley)			64
Rodney Strong 2018 (Alexander Valley)	16.5	23	65
J. Lohr Hilltop 2019 (Paso Robles)			71
Simi Landslide 2018 (Alexander Valley)			80
Round Pond Kith And Kin 2019 (Napa Valley)	25		98
Jordan 2017 (Alexander Valley)			110
Orin Swift Palermo 2019 (Napa Valley)			110
Sequoia Grove 2018 (Napa Valley)			115
Faust 2019 (Napa Valley)			120
Stag's Leap Artemis 2019 (Napa Valley)			130
Grgich Hills 2017 (Napa Valley)			140
Silver Oak 2017 (Alexander Valley)			145
Caymus 2020 (Napa Valley)			150
Chimney Rock Stags Leap District 2018 (Napa Valley)			155

CELLAR SELECTIONS

Hess Collection 'Mount Veeder' 2018 (Napa Valley)	135
Round Pond Rutherford Cabernet Sauvignon 2019 (Napa Valley)	155
Merryvale Profile 2008 (Napa Valley)	270
Insignia Cabernet 2016 (Napa Valley)	280
Staglin Family, Cabernet 2017 (Napa Valley)	300
Quintessa 2018 (Napa Valley)	300
Caymus Special Select 2017 (Napa Valley)	320
Opus One 2017 (Napa Valley)	375

SUNDAYS » ALL DAY

½ off bottles of wine up to \$100 // 25% off bottles \$100 and over



Wine rated 90+ by "WINE SPECTATOR" and/or "WINE ENTHUSIAST". Please note vintages subject to change.