

# Mother's Day

# WEEKEND

## 3-COURSE PRIX FIXE

MAY 7 - 8 // STARTING AT \$59 PER PERSON

*Regular dinner menu also available.*

MOTHER'S DAY HOURS: Sunday, 5/8 // 11am - 9pm

### FIRST COURSE

*choose one:*

HOUSE SALAD | CAESAR SALAD | MARYLAND CRAB BISQUE

### ENTRÉE COURSE

*choose one:*

**\$59 PER PERSON**

JUMBO LUMP CRAB CAKES whipped yukon potatoes, grilled asparagus  
SEARED GEORGES BANK SEA SCALLOPS lobster risotto, shaved fennel salad,  
champagne beurre blanc

6 OZ. CENTER-CUT FILET MIGNON\* rosemary demi-glace, whipped yukon potatoes,  
grilled asparagus

CHEF'S SEASONAL FRESH FISH\*

**\$69 PER PERSON**

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

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

SURF & TURF\* 6 oz. center-cut filet mignon and petite Canadian cold-water lobster tail,  
drawn butter, choice of two seasonal sides

### DESSERT COURSE

*choose one:*

CRÈME BRÛLÉE raspberries, crisp sugar crust

BERRIES & CREAM seasonal berries, crème anglaise

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

### 2 FOR \$20 MOM'S MARTINIS

*Choose from:*

Sparkling Blackberry Martini, Pineapple Martini & Espresso Martini.

Mix and match or choose the same.



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

Mother's Day Prix Fixe available 5/7 - 5/8/2022 only, for dine-in or carryout. Not available for online ordering or delivery. Not valid with any other discount or promotion. Happy hour and 1/2 price wine not available Mother's Day weekend. Drink offer valid where legal and food purchase may be required.

† 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.

\*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.