

APPETIZERS

BLUE CHEESE POTATO CHIPS

hand-cut potato chips, blue cheese sauce 14

JUMBO LUMP CRAB CAKES

tropical salsa, remoulade, mustard aioli 21

OYSTERS ROCKEFELLER

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

SMOKED SALMON RILLETTE

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

SHRIMP DURANGO

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

FRIED CALAMARI

jalapeños, carrots, sweet n' sour, remoulade 15

SHRIMP COCKTAIL

creole remoulade, cocktail sauce 20

PRETZEL CRUSTED ONION RINGS

trio of dipping sauces: mustard thyme, parmesan garlic, our original steak sauce 13.5

STARTER SOUPS & SALADS

HOUSE SALAD

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

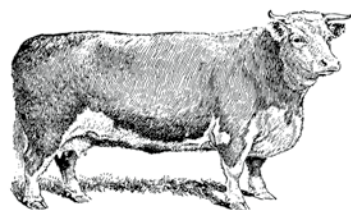
CAESAR SALAD

parmigiano reggiano, sourdough croutons, asiago cheese crisp, anchovies 10

WEDGE SALAD

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

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
filet served with your choice of one of the following:

- GRILLED ATLANTIC SALMON
- JUMBO LUMP CRAB CAKE
- BOURBON MAPLE SHRIMP
- SEARED GEORGES BANK SEA SCALLOPS

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

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

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

JUMBO LUMP CRAB CAKES

yukon mashed potatoes, grilled asparagus

4 OZ. FILET COMBOS*

choice of Atlantic salmon, scallops, crab cake or bourbon maple shrimp, yukon mashed potatoes, grilled asparagus

— \$61 TIER —

8 OZ. CENTER-CUT FILET MIGNON*

parmesan-herb roasted potatoes, green beans with pecans, rosemary demi-glace

AUSSIE LAMB RACK*

wild mushroom risotto, sautéed spinach, rosemary demi-glace

6 OZ. FILET COMBOS*

choice of Atlantic salmon, scallops, crab cake or bourbon maple shrimp, yukon mashed potatoes, grilled asparagus

THIRD COURSE

choice of housemade dessert

CHOCOLATE VELVET CAKE
SEVEN LAYER COCONUT CAKE
VANILLA BEAN CRÈME BRÛLÉE
CARROT CAKE | BERRIES & CREAM
FROZEN FLAVORS

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SEAFOOD PREPARATIONS

SEAFOOD MIXED GRILL

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

SEARED GEORGES BANK SEA SCALLOPS

lobster risotto, shaved fennel salad, champagne beurre blanc 38

JUMBO LUMP CRAB CAKES

yukon mashed potatoes, grilled asparagus 37

MAPLE PLANK ROASTED SALMON

bourbon glaze, herb roasted potato & asparagus hash 32

LOBSTER COBB SALAD

tomato, bacon, cheddar, avocado, corn, red onion, sweet potato straws, tarragon ranch dressing 28

TWIN CANADIAN COLD WATER LOBSTER TAILS (subject to availability)

grilled asparagus, yukon mashed potatoes, drawn butter MKT

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

AUSSIE LAMB RACK*

wild mushroom risotto, sautéed spinach, rosemary demi-glace 46

BLACKENED CHICKEN PENNE

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

HOMEMADE DESSERTS

CHOCOLATE VELVET CAKE

chocolate mousse, chocolate ganache, raspberry ice cream 10.5

CARROT CAKE† pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise 11

coconut, crème anglaise 11

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

cream, passion fruit coulis 11.5

CRÈME BRÛLÉE raspberries, crisp sugar crust 10

sugar crust 10

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

ice cream 9

BERRIES & CREAM seasonal berries, crème anglaise 10.5

crème anglaise 10.5

JAMES HETRICK *managing partner* | MARC KENNEDY *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.

CHAMPAGNES & SPARKLING WINES	6 oz.	9 oz.	bot.
Domaine Ste. Michelle Brut (Washington)	10		44
Ruffino, Prosecco (Italy)	9		46
Veuve Clicquot (Champagne, France)			125

CHARDONNAYS			
Rodney Strong 2018 (Sonoma)	9.5	13	37
J. Lohr Riverstone 2018 (Arroyo Seco, CA)			44
Trefethen 2018 (Napa Valley)			48
Meiomi 2018 (California)	12.5	17	49
Sonoma-Cutrer 2018 (Russian River Ranches)	14	20	59
Jordan 2017 (Russian River Valley)			70
Stags Leap Karia 2018 (Napa Valley)			72
Cakebread Cellars 2018 (Napa Valley)			81
Rombauer 2018 (Caneros)			92
Kistler Les Noisetiers 2018 (Sonoma)			115

SAUVIGNON BLANCS			
Seaglass 2019 (Santa Barbara, CA)	9	12	35
Chateau Ste. Michelle 2018 (Columbia Valley)	10	14	39
Kim Crawford 2019 (Marlborough, NZ)	12	17	49
Stags' Leap Aveta 2018 (Napa Valley)			60

INTERESTING WHITES			
Chateau Ste. Michelle Reisling 2017 (Columbia Valley)	9.5	13	37
Ecco Domani Pinot Grigio 2018 (Italy)	9.5	13	37
Chateau Ste. Michelle Rosé 2019 (Washington)	10	14	39
Côtes-du-Rhône Belleruche Rosé 2018 (France)	10.5	14.5	41
Conundrum White 2018 (California)	12.5	17.5	49
Miner Viognier Simpson Vineyard 2018 (Napa Valley)			50
King Estate Pinot Gris 2017 (Oregon)			52
La Magie Des Cailottes Sancerre 2018 (France)	15	21	59
Santa Margherita Pinot Grigio 2019 (Italy)	15	21	59

PINOT NOIRS			
Elouan 2017 (Oregon)	11.5	16.5	45
Erath Resplendent 2019 (Oregon)	13	18	51
Brooks Runaway Red 2018 (Oregon)			58
Meiomi 2018 (Sonoma)	14	20	59
Sokol Blosser 2016 (Oregon)			74
Belle Glos Clark & Telephone 2017 (Santa Maria Valley, CA)	20	29	79
Gary Farrell 2017 (Russian River Valley)			96

MERLOTS			
Columbia Crest 2016 (Grand Estates, WA)	9.5	13	37
J. Lohr Los Osos 2018 (Paso Robles, CA)	11	16	43
Montes Alpha 2017 (Colchagua, Chile)			51
Duckhorn 2016 (Napa Valley)			115

CABERNETS			
Main Street Winery 2018 (California)	9	12	35
Joel Gott 815 2017 (Saint Helena)			48
Chateau Ste. Michelle Indian Wells 2017 (Washington)	12	17	47
B.R. Cohn Silver Label 2017 (North Coast, CA)			56
Chateau Degas 2017 (Bordeaux, France)	15	22	59
J. Lohr Hilltop 2017 (California)	15	22	69
Clos Du Val 2015 (Napa Valley)			79
Catena Alta 2015 (Mendoza)	22	30	87
Chateau La Tour Medoc 2012 (Bordeaux, France)			96
Jordan 2015 (Alexander Valley)			100
Orin Swift Palermo 2017 (Napa Valley)			110
Trefethen Vineyards Estate 2016 (Napa Valley)			110
Artemis 2017 (Napa Valley)			115
Mount Veeder 2017 (Napa Valley)			115
Silver Oak 2015 (Alexander Valley)			130
Joseph Phelps 2016 (Napa Valley)			140
Caymus 2018 (Napa Valley)			155

INTERESTING REDS			
Ruffino Chianti 2019 (Tuscany, Italy)	9	12.5	35
Rosenblum Zinfandel 2018 (California)	9.5	13	37
Spellbound Petite Sirah 2016 (California)			44
Gascon Malbec 2018 (Mendoza, Argentina)	11	15	43
Shatter Gernache 2017 (France)			49
Conundrum Red Blend 2018 (California)	13	19	51
The Prisoner Red Blend 2018 (Napa Valley)			96
Ancient Peaks Oyster Ridge Red Blend 2016 (Paso Robles)			101

MONDAYS»»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

j. gilbert's
WOOD-FIRED STEAKS & SEAFOOD

HANDCRAFTED MARTINIS & COCKTAILS

POKER NIGHT IN MEXICO Sombra Mezcal, Liquid Alchemist premium tamarind simple syrup, lime juice, cinnamon syrup, Tabasco 13

MAPLE BACON N' BOURBON Woodford Reserve, orange bitters, maple syrup, Amarena cherries, bacon, sea salt sprinkle 13

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

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

SMOKED OLD FASHIONED Knob Creek Hickory Maple, orange bitters, hickory smoke 13

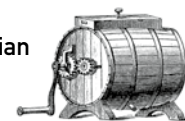
BOURBON BASIL SMASH Maker's Mark Bourbon, fresh-squeezed lemon, pure cane syrup, basil & lemon twist 12

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

MOSCOW MULE Tito's Handmade Vodka, Q-Ginger Beer, fresh-squeezed lime juice, served in a classic copper mug over crushed ice 11

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



Carryout Cocktails



Handcrafted cocktails available for carryout for an additional \$1.

Not valid for cocktails purchased during happy hour.



BEER

BOTTLED BEER



American 5

Budweiser // Coors Light // Michelob Ultra // Miller Lite // O'Doul's NA

Craft & Imports 6.5

Amstel Light (Holland) // Corona (Mexico) // Heineken (Holland)
Blue Moon Belgian White (Golden, CO) // Fat Tire (Fort Collins, CO)
Lagunitas Pale Ale (Petaluma, CA) // Yuengling (Pottsville, PA)

DRAFT BEER

American 5

Boulevard Unfiltered Wheat (Kansas City, MO)

Craft & Imports 6.5

Dogfish 60 minute IPA (Milton, DE) // Bold Rock Cider (Nellysford, VA) // Stella Artois (Belgium)

SINGLE MALT SCOTCHES

Ardbeg	17.75
Balvenie Caribbean Cask	23
Glenfiddich 12 yr.	15.75
Glenlivet 12 yr.	15.75
Glenlivet 18 yr.	22
Glenmorangie 10 yr.	15.75
Glenmorangie 18 yr.	21
Highland 12 yr.	17.75
Macallan 12 yr.	18.75
Macallan 18 yr.	39
Oban 14 yr.	18.75
Talisker 10 yr.	17.75

BLENDS

Bushmills	13.25
Chivas Regal 12 yr.	14.25
Crown Royal	13.25
Dewar's White Label	12.75
Jameson	13.25
Johnnie Walker Black	14.75
Johnnie Walker Blue	43
Johnnie Walker Red	13.25

SINGLE BARREL & SMALL BATCH BOURBONS »» WHISKEYS

Baker's	16.75
Basil Hayden	15.75
Blade & Bow	16.75
Booker's	18.75
Bulleit Bourbon	13.75
Bulleit Rye	13.75
Bulleit 10 yr.	17.75
Knob Creek	14.25
Knob Creek Rye	14.25
Maker's Mark	13.25
Woodford Reserve	14.25

COGNACS

Branson VSOP Royal	13.25
Courvoisier VSOP	14.75
Grand Marnier	14.25
Hennessey VS	15.75
Hennessey XO	30
Martell Cordon Bleu	25
Remy Martin VSOP	15.75
Remy XO	30
Remy Martin Louis XIII	
1 oz. 195 // 2 oz. 360	



Port // Sherry

DOW'S LBV 10	
GRAHAM'S 10 YEAR TAWNY 14	
TAYLOR FLADGATE 20 YEAR TAWNY 15	
TAYLOR FLADGATE 30 YEAR TAWNY 20	

Dessert Wines

ROSA REGALE, BRACHETTO	
D'ACQUI Washington 49	
INNISKILLIN, VIDAL ICE WINE	
Canada 91	