



APPETIZERS

OYSTERS ROCKEFELLER
fresh shucked oysters with creamed spinach, bacon, shallots, garlic, parm, baked and bubbly to perfection 19

PRETZEL CRUSTED ONION RINGS
trio of dipping sauces: mustard thyme, parmesan garlic, our original steak sauce 15

CHARCUTERIE + CHEESE SLATE
bresaola, prosciutto, chorizo, red spruce cheddar, burrata, rosemary romao, poached pear & cherry mostarda 25

SMOKED SALMON RILLETTE
spread of house-smoked salmon, dill, chive, red onion, capers, egg and mustard with crostini & cornichons 16

BLUE CHEESE POTATO CHIPS
hand-cut potato chips, blue cheese sauce 15

FRIED CALAMARI
jalapeños, carrots, sweet n’sour, remoulade 18

JUMBO LUMP CRAB CAKES
tropical salsa, remoulade, mustard aioli 22

SANDWICHES & BURGERS

served with french fries or sweet potato fries

FRENCH DIP
hand-carved roasted sirloin, horseradish mayo, au jus, baguette 21

REUBEN
corn beef, swiss, sauerkraut, thousand island, rye 19

SOUTHWEST WRAP
red peppers, spiced pecans, pepper jack, bacon, tortilla straws, tomato, garlic ranch, flour tortilla chicken 15 | shrimp 16

FISH TACOS
blackened tilapia, chipotle mayo, napa cabbage, sweet chipotle vinaigrette, corn tortilla 16.5

PRIME BLACK ANGUS BURGER*
lettuce, tomato, red onion, brioche bun, choice of: provolone, cheddar, gouda or swiss 16.5 | bacon add \$1

MISHIMA RANCH WAGYU BURGER*
au poivre mayo, shallot jam, watercress, gruyere, pretzel bun 22

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 11

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

SOUP & SALAD from choices above 19

ENTRÉE SALADS

STEAK + WEDGE SALAD*
5 oz. top sirloin, applewood bacon, red onion, beets, asparagus, polenta, blue cheese dressing 24

CAESAR SALAD
parmigiano reggiano, sourdough croutons, asiago cheese crisp chicken 18 | salmon 24

LOBSTER COBB SALAD
tomato, bacon, egg, cheddar, avocado, corn, red onion, sweet potato straws, tarragon ranch dressing 29

GRILLED SALMON PANZANELLA
spinach, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, kalamata olives, basil oil, balsamic vinaigrette 24



POWER LUNCH

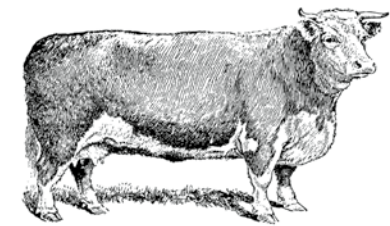
all items served with a choice of:

HOUSE SALAD | CAESAR SALAD
WEDGE SALAD | CHICKEN TORTILLA SOUP
MARYLAND CRAB BISQUE

combos \$19

served with french fries or sweet potato fries

- FISH TACOS (2)
- ½ SOUTHWEST CHICKEN WRAP
- ½ FRENCH DIP
- ½ REUBEN



wood-grilled STEAKS AND CHOPS



PROUDLY SERVING MIDWESTERN-RAISED USDA PRIME AGED BLACK ANGUS BEEF

served with choice of 2 sides

TOP SIRLOIN*
10 oz. 34

KANSAS CITY STRIP*
12 oz. 54 | 16 oz. 62

CENTER-CUT FILET MIGNON*
6 oz. 43 | 8 oz. 50

COMPART FAMILY FARMS BONE-IN DUROC PORK CHOP*
14 oz. 38

PETITE FILET COMBOS*
4 oz. filet* 44 | 6 oz. filet* 54
filet served with your choice of one of the following:

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

Sauces \$3.5

BLUE CHEESE BUTTER
ANCHO CHILE BUTTER
TRUFFLE BUTTER

ENTRÉES

MAPLE GLAZE ROASTED SALMON
bourbon glaze, roasted potato & bell pepper hash 26

BLACKENED CHICKEN PENNE
roasted red pepper cream, smoked gouda, snow peas, leeks, cilantro, red pepper pesto 24

LOBSTER MAC & CHEESE
white truffle bread crumbs 25

SEAFOOD MIXED GRILL
shrimp, scallop, salmon, jumbo lump crab cake, yukon mashed potatoes, grilled asparagus 33

JUMBO LUMP CRAB CAKES
yukon mashed potatoes, grilled asparagus 31

WOOD-GRILLED RIBS
half slab of baby back ribs, Kansas City BBQ sauce, fries, creamed corn with bacon 26

STEAK & FRITES*
prime sirloin, brown butter sauce, french fries, romesco sauce 24

HOMEMADE DESSERTS

CHOCOLATE VELVET CAKE
chocolate mousse, chocolate ganache, raspberry ice cream 11

CARROT CAKE†
pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise 12

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

SEVEN LAYER COCONUT CAKE†
layered coconut cream & white cake, sweet cream cheese, toasted coconut, macadamia nuts, pineapple ice cream, passion fruit coulis 12.5

CRÈME BRÛLÉE
raspberries, crisp sugar crust 10

FROZEN FLAVORS†
a selection of our housemade sorbets & ice creams 9

BERRIES & CREAM
seasonal berries, crème anglaise 10.5

SIDES

GRILLED ASPARAGUS | YUKON MASHED POTATOES
GREEN BEANS WITH PECANS | CITRUS GARLIC BROCCOLINI
CHEF’S BLEND WILD MUSHROOMS WITH TRUFFLE BUTTER (+\$5.5)
LOBSTER MAC & CHEESE (+\$6)

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

JAMES HETRICK *managing partner* | ERNIE THITSONE *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.

RODNEY STRONG VINEYARDS

..... DECADES OF EXCELLENCE

Rodney Strong Winery is a renowned winery located in the heart of Sonoma County, California. Founded in 1959 by Rodney Strong, the winery has been producing world-class wines for over six decades. Known for its commitment to sustainable farming practices and producing high-quality wines, this family-owned winery values integrity in heart and excellence in the glass. Taste the difference in their critically-acclaimed wine by the glass or by the bottle.

Featured Wines from Rodney Strong Vineyards

6 oz. 9 oz. btl.

Rosé of Pinot Noir (Russian River Valley)	10	14	39
Chalk Hill Chardonnay (Chalk Hill)	11	15	42
Alexander Valley Cabernet (Alexander Valley)	14	19	55
Symmetry (Sonoma County)			110

CHAMPAGNES & SPARKLING WINES

6 oz. 9 oz. btl.

Domaine Ste. Michelle Brut (Washington)	10		44
Ruffino Prosecco (Italy)	9		46
Moët & Chandon 'Imperial' (Champagne, France)			100
☞ Veuve Clicquot (Champagne, France)			130
☞ Dom Perignon (Champagne, France)			325

SAUVIGNON BLANCS

Seaglass (Santa Barbara, CA)	9	12	35
Chateau Ste. Michelle (Columbia Valley)	10	14	39
Kim Crawford (Marlborough, NZ)	12	17	49

INTERESTING WHITES

Chateau Ste. Michelle Reisling (Columbia Valley)	9.5	13	37
Ecco Domani Pinot Grigio (Italy)	9.5	13	37
Chateau Ste. Michelle Rosé (Washington)	10	14	39
Côtes-du-Rhône Belleruche Rosé (France)	10.5	14.5	41
Conundrum White (California)	12.5	17.5	49
☞ Miner Viognier Simpson Vineyard 2020 (Napa Valley)			55
Santa Margherita Pinot Grigio 2021 (Italy)	15	21	59
☞ Foucher-Lebrun Sancerre Les Glories 2022 (France)			69

CHARDONNAYS

J. Lohr Riverstone (Arroyo Seco, CA)			44
Meiomi (California)	12.5	17	49
Mer Soleil Reserve Oaked 2021 (Santa Lucia Highlands)			50
☞ Sonoma-Cutrer 2021 (Russian River Ranches)	14	20	55
Mer Soleil Silver Unoaked 2021 (Santa Lucia Highlands)	15.5	22	60
☞ Trefethen 2021 (Napa Valley)			64
☞ Duckhorn 2021 (Napa Valley)			70
☞ Jordan 2020 (Russian River Valley)			89
☞ Stags Leap Karia 2020 (Napa Valley)			91
Rombauer 2021 (Caneros)			98
Cakebread Cellars 2021 (Napa Valley)			101
Kistler Les Noisetiers 2021 (Sonoma)			145

PINOT NOIRS

Elouan (Oregon)	12	17	47
Cherry Pie 3 Vineyards 2020 (San Pablo Bay)			55
Erath Resplendent 2020 (Oregon)	13.5	18.5	58
Meiomi 2021 (Sonoma)	14	20	59
☞ Belle Glos Clark & Telephone 2021 (Santa Maria Valley, CA)	20	29	80
☞ Sokol Blosser 2019 (Oregon)			97
Gary Farrell 2020 (Russian River Valley)			99

MERLOTS

J. Lohr Los Osos 2020 (Paso Robles, CA)	13.5	18.5	58
☞ Montes Alpha 2019 (Colchagua, Chile)			65
☞ Duckhorn 2020 (Napa Valley)			99

INTERESTING REDS

Ruffino Chianti (Tuscany, Italy)	9	12.5	35
Rosenblum Zinfandel (California)	9.5	13	37
Gascon Malbec (Mendoza, Argentina)	11	15	43
Spellbound Petite Sirah (California)			44
☞ Shatter Gernache 2020 (France)			58
Conundrum Red Blend 2020 (California)	14	20	59
Paraduxx 2020 (Napa Valley)			85
☞ The Prisoner Red Blend 2020 (Napa Valley)			96
Ancient Peaks Oyster Ridge Red Blend 2019 (Paso Robles)			101
☞ Opus One 2019 (Napa Valley)			425

CABERNETS

Chateau Ste. Michelle Indian Wells (Washington)	12	17	47
Joel Gott 815 (Saint Helena)			48
B.R. Cohn Silver Label 2020 (North Coast, CA)			56
J. Lohr Hilltop 2020 (California)	17	22	69
☞ Château Prieure de Baignan 2017 (France)			70
Château De La Coste 2016 (France)			99
Mount Veeder 2019 (Napa Valley)			100
☞ Clos Du Val 2020 (Napa Valley)			101
Catena Alta 2020 (Mendoza)	26.5	34.5	105
☞ Trefethen Vineyards Estate 2019 (Napa Valley)			106
Duckhorn 2020 (Napa Valley)			110
☞ Jordan 2018 (Alexander Valley)			120
☞ Stag's Leap Artemis 2020 (Napa Valley)			135
☞ Joseph Phelps 2020 (Napa Valley)			149
☞ Caymus 2020 (Napa Valley)			155
Silver Oak 2018 (Alexander Valley)			165

HANDCRAFTED

MARTINIS & COCKTAILS

SPARKLING BLACKBERRY MARTINI Stoli Vodka, Chambord, fresh-squeezed lemon juice, pure cane syrup, Ruffino Prosecco float 14

FRENCH 75 Nolet's Gin, fresh-squeezed lemon juice, simple syrup, bubbly 14

PINEAPPLE MARTINI Stoli Vodka & triple sec infused with fresh pineapple 14

WHEN LIFE GIVES YOU LEMONGRASS Gray Whale Gin, yuzu purée, housemade lemongrass simple, fresh-squeezed lemon juice, soda 15

BLOOD & MARRIAGE Branson VSOP Cognac Royal, Liquid Alchemist premium blood orange syrup, fresh-squeezed lemon juice, rosemary simple syrup, rosemary foam 15

SMOKED OLD FASHIONED Angel's Envy Bourbon Whiskey, smoked maple syrup, orange bitters, hickory smoke 16

ENCORE WATERMELON MARGARITA Milagro Silver Tequila, St-Germain Elderflower Liqueur, fresh watermelon, fresh-squeezed lime, simple syrup, Tajín seasoning rim: a blend of mild chili peppers, lime & sea salt 15

ESPRESSO MARTINI Three Olives Vanilla Vodka, Kahlua, espresso, heavy cream 15

LAVENDER DROP Stoli Blueberi Vodka, lavender simple, fresh-squeezed lime juice, crème de violette 14

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 16



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.	60
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



Ports // Sherrys

DOW'S LBV 10

GRAHAM'S 10 YEAR TAWNY 14

TAYLOR FLADGATE 20 YEAR TAWNY 15

TAYLOR FLADGATE 30 YEAR TAWNY 20

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. 250 // 2 oz. 500	

Dessert Wines

ROSA REGALE, BRACHETTO
D' ACQUI Washington 12 | 187 ml

INNISKILLIN, VIDAL ICE WINE
Canada 129



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

MONDAYS »» ALL DAY

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

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WOOD-FIRED STEAKS & SEAFOOD