

# VEGETARIAN OPTIONS

## STARTERS

- PRETZEL CRUSTED ONION RINGS trio of dipping sauces: mustard thyme, parmesan garlic, our original steak sauce
- MIDWEST STYLE HOUSE SALAD carrots, cucumber, grilled corn, house-made sourdough croutons, white cheddar, tomato concasse, creamy red wine house dressing
- WEDGE SALAD bleu cheese crumbles, tomatoes, red onion, buttermilk bleu dressing

## ENTREES

- COBB SALAD tomato, cheddar, avocado, corn, red onion, sweet potato straws, tarragon ranch dressing
- GRILLED VEGETABLE PLATTER zucchini, poblano, tomato, yellow squash, corn on the cob, roasted mushrooms, asparagus, red pepper, balsamic vinaigrette, black bean relish

## SIDES

- Spicy zucchini bake
- Poblano au gratin potatoes
- Yukon mashed potatoes
- Baked potato with salt
- Grilled asparagus
- Sautéed spinach
- Green beans with pecans
- Sweet potato fries
- Roasted mushrooms

## ALL DESSERTS

Are vegetarian

Note: Some items are seasonal.  
Check with your server to ensure availability.

j. gilbert's  
WOOD-FIRED STEAKS & SEAFOOD

# GLUTEN-SENSITIVE MENU

## APPETIZERS

**OYSTERS ON THE HALF SHELL\*** peppadew mignonette, cocktail sauce

**SHRIMP COCKTAIL\*** cocktail sauce, remoulade

**ICED SHELLFISH PLATTER\*** oysters, shrimp cocktail, king crab legs, lobster claws  
small (serves 2 – 3) | large (serves 4 – 6)

### CHARCUTERIE & CHEESE SLATE

Bresaola, Prosciutto, Chorizo, Red Spruce cheddar, Burrata, Rosemary Romao, poached pear and cherry mostarda (no bread)

### AHI TUNA TARTARE\*

avocado, mango, pineapple stack, cilantro oil, crisp corn tortilla

## STARTER SOUPS & SALADS

### MIDWEST STYLE HOUSE SALAD

carrots, cucumber, grilled corn, white cheddar, tomato concasse, creamy red wine house dressing  
(no croutons)

**WEDGE SALAD** smoked bacon, maytag crumbles, tomatoes, red onion, buttermilk blue dressing

**CAESAR SALAD** parmigiano reggiano, asiago cheese crisp (no croutons)

**CHICKEN TORTILLA SOUP** \*contains bacon

## ENTRÉES

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

**JOYCE FARMS MESQUITE GRILLED ½ CHICKEN**  
grilled asparagus, yukon mased potatoes

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

**WOOD-GRILLED RIBS** full slab of baby back ribs, Kansas City-style BBQ sauce, choice of two sides

J. Gilbert's is not a gluten-free environment. We have prepared this list of menu options based upon the most current ingredient information we have from our food suppliers and their stated absence of wheat/gluten within these items. Since we prepare food from scratch in our prep kitchen, wheat flours and other wheat-based products are used throughout the day. Due to these circumstances, we are unable to guarantee that any menu offering can be completely free of allergens.

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

## WOOD-GRILLED STEAKS & CHOPS

PROUDLY SERVING SUPERIOR  
QUALITY ANGUS BEEF®

**TOP SIRLOIN\*** 10 oz.

**KANSAS CITY STRIP\*** 12 oz. | 16 oz.

**PORTERHOUSE\*** 24 oz.

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

**CENTER-CUT FILET MIGNON\*** 6 oz. | 8 oz.

**FILET COMBOS\*** 4 oz. filet | 6 oz. filet

Filet served with your choice of one of the following:  
seared georges bank scallops, bourbon maple shrimp

## SEAFOOD PREPARATIONS

**MAPLE PLANK ROASTED SALMON\*** bourbon glaze, yukon mashed potatoes, green beans with pecans

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

**½ LB. CANADIAN COLD WATER LOBSTER TAIL** grilled asparagus, yukon mashed potatoes, drawn butter

### SEARED GEORGES BANK SEA SCALLOPS

choice of two sides

## DESSERTS

**VANILLA BEAN CRÈME BRÛLÉE** raspberries, crisp sugar crust (no tuile cookie)

**BERRIES & CREAM** seasonal berries, crème anglaise (no tuile cookie)

**FROZEN FLAVORS** a selection of our house made sorbet and ice cream (no tuile cookie)

## SIDES

Salt baked potato | Poblano au gratin potatoes

Yukon mashed potatoes | Grilled asparagus

Green beans with pecans | Sautéed spinach

Wild Mushroom Risotto

Chef's blend wild mushrooms with truffle butter

j. gilbert's  
WOOD-FIRED STEAKS & SEAFOOD