

## APPETIZERS

**OYSTERS ON THE HALF SHELL**  
peppadew mignonette,  
cocktail sauce 3 (each)  
Blue Points – Long Island, NY  
Malpeque – Prince Edward  
Island, Canada

**BLUE CHEESE POTATO CHIPS**  
hand-cut potato chips,  
blue cheese sauce 11

**JUMBO LUMP CRAB CAKES**  
tropical salsa, remoulade,  
mustard aioli 19

**FRIED CALAMARI**  
jalapeños, carrots, sweet n' sour,  
cajun remoulade 11.5

**SHRIMP COCKTAIL\***  
cocktail sauce, remoulade 16

**PRETZEL CRUSTED ONION RINGS**  
trio of dipping sauces:  
mustard thyme, parmesan garlic,  
our original steak sauce 10

**SHRIMP DURANGO**  
tomatoes, basil, spinach, ancho chile  
butter, parmigiano reggiano 13

**SMOKED SALMON RILLETTE**  
spread of house-smoked salmon, dill,  
chive, red onion, capers, egg & mustard  
with crostini & cornichons 12

**AHI TUNA TARTARE\***  
avocado, mango, pineapple stack,  
cilantro oil, crisp corn tortilla 14

**CHARCUTERIE & CHEESE SLATE**  
Bresaola, Prosciutto, Chorizo, Red  
Spruce cheddar, Burrata, Rosemary  
Romao, poached pear and cherry  
mostarda 19

**ICED SHELLFISH PLATTER**  
oysters, shrimp cocktail, king crab  
legs, lobster claws  
small (serves 2–3) 55  
large (serves 4–6) 99

## STARTER SOUPS & SALADS

**HOUSE SALAD**  
carrots, cucumber, grilled corn, housemade sourdough croutons, white cheddar,  
tomato concasse, creamy red wine house dressing 8.5

**CAESAR SALAD**  
parmigiano reggiano, sourdough croutons, anchovies 8

**WEDGE SALAD**  
smoked bacon, blue cheese crumbles, tomatoes, red onion, buttermilk blue dressing 9

**CHICKEN TORTILLA SOUP** 8.5 \*contains bacon | **MARYLAND CRAB BISQUE** 9.5


*wood-grilled*

# STEAKS & CHOPS

*served with choice of 2 sides*

**SIDES**

- Spicy zucchini bake
- Roasted carrots with honey sriracha butter & crystalized mint
- Salt baked potato
- Poblano au gratin potatoes
- Creamed Corn with Burgers' Bacon
- Yukon mashed potatoes
- Grilled asparagus
- Green beans with pecans
- Wild mushroom risotto
- Sautéed spinach
- Lobster mac n' cheese (\$4 upcharge)
- Chef's blend wild mushrooms with truffle butter (\$3.5 upcharge)



PROUDLY SERVING MIDWESTERN-RAISED, USDA PRIME AGED BLACK ANGUS BEEF

**TOP SIRLOIN\*** 10 oz. 29

**KANSAS CITY STRIP\*** 12 oz. 43 | 16 oz. 49

**PORTERHOUSE\*** 24 oz. 59

**BONE-IN RIBEYE\* "COWBOY CUT"** 18 oz. 48

---

**CENTER-CUT FILET MIGNON\***  
6 oz. 34 | 8 oz. 39

**COMPART FAMILY FARMS BONE-IN DUROC PORK CHOP\***  
14 oz. 31

---

**FILET COMBOS\***  
4 oz. filet 34 | 6 oz. filet 44

Filet served with your choice of one of the following:  
seared georges bank scallops  
jumbo lump crab cake  
bourbon maple shrimp

**Sauces \$3** | BLUE CHEESE BUTTER | FOYOT SAUCE  
ANCHO CHILE BUTTER | TRUFFLE BUTTER

## PRIX-FIXE MENU



### first course

choose from any of our starter soups and salads

### second course choose from

**6 OZ. FILET** grilled asparagus, yukon mashed potatoes

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

**JUMBO LUMP CRAB CAKES** yukon mashed potatoes, grilled asparagus

\$44

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

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

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

\$54

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

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

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

### third course

choose from any of our home-made desserts

## SEAFOOD PREPARATIONS

**TODAY'S FRESH FISH**  
market price

**JUMBO LUMP CRAB CAKES**  
yukon mashed potatoes, grilled asparagus 32

**SEARED GEORGES BANK SEA SCALLOPS**  
lobster risotto, champagne beurre blanc 33

**MAPLE PLANK ROASTED SALMON**  
bourbon glaze, yukon mashed potatoes, green beans with pecans 29

**LOBSTER COBB SALAD**  
tomato, bacon, cheddar, avocado, corn, red onion, sweet potato straws, tarragon ranch dressing 25

**CHAR CRUST AHI TUNA\***  
grilled asparagus, parmesan-herb roasted potatoes, foyot sauce 36

**½ LB. CANADIAN COLD WATER LOBSTER TAIL**  
grilled asparagus, yukon mashed potatoes, drawn butter 39

## ENTRÉES

**WOOD-GRILLED RIBS**  
full slab of baby back ribs, Kansas City-style BBQ sauce, thin-cut fries, creamed corn with Burgers' bacon 29

**TWIN MEDALLIONS\***  
yukon mashed potatoes, grilled asparagus, rosemary demi 37

**JOYCE FARMS MESQUITE GRILLED ½ CHICKEN**  
grilled asparagus, parmesan-herb roasted potatoes 25

**MISHIMA RANCH WAGYU BURGER\***  
au poivre mayo, shallot jam, watercress, gruyere, pretzel bun, sweet potato fries 19

**STEAK + FRITES\*** flat iron steak, brown butter sauce, fries, romesco sauce 27

**AUSSIE LAMB RACK**  
wild mushroom risotto, sautéed spinach, rosemary demi 39

**GRILLED VEGETABLE PLATTER**  
zucchini, poblano, tomato, yellow squash, corn on the cob, roasted mushrooms, asparagus, red pepper, balsamic vinaigrette, black bean relish 19

**BLACKENED CHICKEN PENNE**  
roasted red pepper cream, smoked gouda, snow peas, leeks, cilantro, red pepper pesto 19

**CAJUN SPICED PAN ROASTED FILET\***  
8 oz. – poblano au gratin potatoes, shiitake mushroom, port and sherry jus 41

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

## EXTRAS

**WOOD-GRILLED BOURBON MAPLE SHRIMP** 10

**JUMBO LUMP CRAB CAKE** 10

**GEORGES BANK SCALLOPS** 13

**½ LB. LOBSTER TAIL** 25

**½ LB. KING CRAB LEGS** 25

## HIT THE SAUCE

Original J. Gilbert's  
Steak Sauce complimentary  
upon request

**W**e make every effort to source fresh meats from farms managing humanely raised and vegetarian-fed livestock. We also aim to source clean, seasonal and fair trade ingredients of the highest quality, working with artisan producers who care about their craft as much as we do. Our partners include:

Labriola Bakery OAKBROOK, IL  
Artisan Specialty Foods LYONS, IL  
Joyce Farms PIEDMONT, NC  
Mishima Ranch REDDING, CA  
Compart Family Farms NICOLLET, MN  
Flame Grilling Woods CALAIS, ME  
Char Crust Dry Rub Seasonings CHICAGO, IL  
JBS Australia, Southern Division MELBOURNE VICTORIA

The Roasterie KANSAS CITY, MO  
Foley Fish BOSTON, MA  
Halperns CALAIS, ME  
Burgers' Smokehouse CALIFORNIA, MO  
Brooklyn Slate BROOKLYN, NY  
Boulevard Brewing KANSAS CITY, MO

managing partner  
**BILL CUSICK**

executive chef  
**RUBEN ROSALES**

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

**WENTE WINERY**  
The First Family  
Of Chardonnays

Founded in 1883, Wente Vineyards is the country's oldest, continuously operated family-owned winery. Early on, the founders imported chardonnay rootstock from France and replanted it on the Wente Estate. Today, it's estimated that 80% of all chardonnay planted in California comes from the original Wente Chardonnay. The winery continues its legacy in California winegrowing with fourth and fifth generations of the Wente family.



	6 oz.	9oz	btl
*Morning Fog Chardonnay (Livermore Valley)	10	14	39
*Riva Ranch Chardonnay (Arroyo Seco, Monterey)	13	18	51
Wente Pinot Noir Rosé (Arroyo Seco, Monterey)	12	17	47

	6 oz.	9 oz.	btl
Riva Ranch Pinot Noir (Arroyo Seco, Monterey)	15	21	59
Murrietta's "The Spur" Red Blend (Livermore Valley)	14	20	55
Southern Hills Cabernet (Livermore Valley)	10	14	39

\*Chardonnay Tasting 11 | 3oz of each Chardonnay - Morning Fog & Riva Ranch

**Champagnes & Sparkling Wine**

	6 oz.	9 oz.	btl.
Domaine Carneros "Brut" 2011 (Napa)			68
Dom Perignon 2002 (Epernay)			250
DOMAINE STE MICHELLE "BRUT" (Washington)	9.5		41
RUFFINO PROSECCO (Italy)	9		40
Louis Roederer (France)			105
MOCHETTO MOSCATO (Italy)	9.5	12.5	37
ROSA REGALE BRANCHETTO D'ACQUI			55
Veuve Cliquot Champagne (France)			109

**CHARDONNAYS**

CAKEBREAD CELLARS 2014 (Napa Valley)			88
CUVAISON 2012 (Napa Valley)			65
ESTANCIA 2015 (Acampo, CA)	9	12.5	37
Grgich Hills 2011 (Napa Valley)			84
Hess Chardonnay 2014 (Napa Valley)			51
J LOHR "RIVERSTONE" 2015 (Monterey)	10	14	39
Kistler Les Noisetiers Chardonnay (Sonoma)	26		101
Louis Jadot Pouilly-Fuissé 2015 (Burgundy)			62
MORNING FOG CHARDONNAY 2014 (Livermore Valley)	10	14	39
PAUL DOLAN 2012 (Mendocino)			45
RIVA RANCH CHARDONNAY 2013 (Arroyo Seco, Monterey)	13	18	51
Rombauer 2015 (Carneros)			72
SONOMA CUTRER 2015 (Russian River Valley)	14	20	55

**INTERESTING WHITES**

CHATEAU BONNET BLANC BORDEAUX 2015 (France)	9.5	13	37
Chateau St. Michelle Eroica Riesling 2014 (Washington)			55
CHATEAU ST. MICHELLE RIESLING 2015 (Washington)	8.5	11.5	33
Conundrum White 2014 (California)	12.5	17.5	49
CÔTES-DU-RHÔNE BELLERUCHE ROSÉ 2015 (France)	11	15	43
HIRSCH GRUNER VELTLINER 2013 (Austria)			45
MINER VIOGNIER, SIMPSON VINEYARD 2013 (Napa Valley)			47
Miraval Côtes de Provence Rosé 2015 (France)	13	19	55
MONTEVINA WHITE ZINFANDEL 2015 (California)	7.5	10	29
Pine Ridge Chenin Blanc 2015 (California)	10	15	39
Sokol Blossr Evolution (Oregon)			46
TERRA D'ORO CHENIN BLANC-VIOGNIER 2015 (Clarksburg, CA)			37
TREFETHEN DRY RIESLING 2013 (Napa Valley)			52
Trimbach, Gewurztraminer 2012 (Alsace, France)			55
WENTE PINOT NOIR ROSÉ 2015 (Arroyo Seco, Monterey)	12	17	47

**PINOT GRIS/GRIGIO**

ECCO DOMANI PINOT GRIGIO 2016 (Italy)	9	12.5	35
ESTANCIA PINOT GRIGIO 2014 (California)			38
KING ESTATE PINOT GRIS 2015 (Oregon)	11.5	16	45
SANTA MARGHERITA PINOT GRIGIO 2015 (Italy)			57

**Sauvignon Blanc**

GRGICH HILLS FUME BLANC 2014 (Napa Valley)			67
Kim Crawford 2016 (NZ)	11.5	16	45
SIMI 2015 (Healdsburg, CA)	9	13.5	37
THE CROSSINGS 2015 (Marlborough)			39

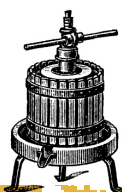
**Zinfandels**

LAYER CAKE 2011 (Italy)			43
MONTEVINA TERRA D'ORO 2014 (Amador County)	12	17	47
PEACHY CANYON "WEST SIDE" 2012 (Paso Robles)			48
RAVENSWOOD 2013 (California)			46
Ridge east bench 2013 (Dry Creek Valley)			76
ROMBAUER 2014 (Napa)			65
Seghesio 2015 (Sonoma)	14	20	58
SIN ZIN 2012 (Alexander Valley)			42
TERRA D'ORO DEAVER VINEYARD 2014 (Amador County)			85

Wine rated 90+ by *Wine Spectator* and/or *Wine Enthusiast*  
Please note vintages subject to change

**Sunday Wine Special**

1/2 price bottles of wine under 100  
25% off bottles of wine 100 and over



We partner with ReCork to recycle natural wine corks for shoes and flooring. Save your corks at home and drop them off at J. Gilbert's. We'll ensure they don't end up in a landfill.



CONTAINS 10% POST-CONSUMER RECYCLED CONTENT

**MERLOTS**

BENZIGER 2013 (Sonoma)			44
BLACKSTONE 2014 (California)			31
COLUMBIA CREST 2013 (Washington)		8.5	11.5
Duckhorn 2013 (Napa Valley)			96
FRANCISCAN 2013 (Napa Valley)			51
Frog's Leap 2013 (Napa Valley)			74
J LOHR "LOS OSOS" 2014 (Paso Robles)		10	14
NATURA 2013 (Chile)			29
RAVENSWOOD 2014 (Sonoma)		9	12.5

**CABERNETS**

Caymus Cabernet 2014 (Napa)			120
CHATEAU SOUVERAIN 2014 (California)	8.5	11.5	33
CHATEAU MONTELENA 2014 (Napa Valley)			95
Chimney Rock Stag's Leap District 2014 (Napa Valley)			120
Conn Creek Anthology Cabernet (Napa)		22	87
Faust 2013 (Napa Valley)			105
FRANCISCAN 2013 (Napa)			62
GRGICH HILLS 2013 (Napa Valley)			115
J LOHR HILLTOP 2014 (Paso Robles)			65
JORDAN 2012 (Alexander Valley)			105
LIBERTY SCHOOL 2014 (Paso Robles)		12	16.5
Mt. Veeder 2013 (Napa)		19	26.5
ROCKAWAY CABERNET 2006 (Sonoma)			135
RODNEY STRONG 2014 (Alexander Valley)		16	23
ROUND POND "Kith and Kin" 2015 (Napa)			66
SEQUOIA GROVE 2013 (Napa)			85
SIMI LANDSLIDE 2013 (Alexander Valley)			71
SOUTHERN HILLS CABERNET 2013 (Livermore Valley)	10	14	39
STAG'S LEAP ARTEMIS 2014 (Napa)			99
Stonestreet Estate Cabernet Sauvignon 2013 (California)			71

**INTERESTING REDS**

Alexander Valley Cyrus 2012 (Alexander Valley)			105
BLACKBIRD ARISE 2013 (Napa Valley)			94
CAIN CUVÉE NV12 (Napa Valley)			68
Colome Malbec 2013 (Argentina)			62
CONUNDRUM RED 2014 (California)		14	20
ESTANCIA MERITAGE 2013 (Paso Robles)		15	21
FAMILLE PERRIN COTES DU RHONE VILLAGES 2013 (France)			37
Franciscan Magnificat 2013 (Napa Valley)		24	98
GASCON MALBEC 2015 (Argentina)		10	14
GHOST PINES RED BLEND 2013 (CA)		12.5	17.5
GUNDLACH BUNDSCHU, MOUNTAIN CUVÉE 2013 (Sonoma)			43
Justin "Justification" 2013 (Paso Robles)			101
MURRIETTA'S "THE SPUR" RED BLEND 2014 (Livermore Valley)	14	20	55
NIEBAUM COPPOLA CLARET 2014 (California)	11.5	15.5	45
PASCUAL TOSO MALBEC 2014 (Argentina)			37
The Prisoner 2015 (Napa)		24.5	95
Robert Mondavi Maestro 50th Anniversary (Napa)		24	95
Rodney Strong 'Symmetry' Red Meritage 2013 (Sonoma)			110
ROSEMOUNT SHIRAZ 2014 (Australia)			29
RUFFINO CHIANTI 2015 (Italy)		8	11
SAVED RED BLEND 2013 (California)			49
Shatter, Grenache 2014 (France)			58
Spellbound Petite Syrah 2014 (California)		10	14
TERRA D'ORO BARBERA 2013 (Amador County)			41
TRIVENTO GOLDEN RESERVE MALBEC 2013 (Mendoza)			50
Two Hands "Gnarly Dudes" Shiraz 2015 (Barossa Valley)			79
ZACA MESA SYRAH 2012 (Santa Barbara)			51

**PINOT NOIR**

ADELSHEIM 2014 (Willamette Valley)		16	22	62
BENTON LANE 2013 (Willamette Valley)				58
Cherry Pie Stanly Ranch Pinot Noir 2013 (Carneros)		25		99
Elouan Pinot Noir 2015 (Willamette Valley)		14	20	55
ERATH ESTATE SELECTION 2014 (Willamette Valley)				65
ESTANCIA 2014 (Monterey)				44
Gary Farrell 2014 (Russian River)				85
MEIOMI PINOT NOIR 2015 (Sonoma)		14	20	55
RIVA RANCH PINOT NOIR 2014 (Arroyo Seco, Monterey)		15	21	59
Rochioli Pinot Noir (Russian River Valley)		30		129
SANFORD 2012 (Santa Barbara)				80
Seaglass Pinot Noir 2014 (Santa Barbara)		10	14	39
Siduri Santa Lucia Pinot Noir 2014 (Central Coast, CA)				71
SOKOL BLOSSER 2014 (Oregon)				75

**CELLAR SELECTION**

BEHRENS & HITCHCOCK RANCH CUVÉE 1998 (Napa Valley)			185
Caymus Special Selection 2013 (Napa Valley)			225
DAVID ARTHUR VINEYARDS "ELEVATION 1147" CABERNET 2013 (Napa Valley)			300
Far Niente, Cabernet 2012 (Napa Valley)			205
HDV 2001 (Napa Valley)			250
Insignia, CABERNET 2011 (Napa Valley)			275
MERRYVALE PROFILE 2008 (Napa Valley)			250
MOUNT VEEDER RESERVE MERITAGE 2013 (Napa Valley)			145
Opus One, 2012 (Napa Valley)			295
PORTFOLIO, CABERNET 1999 (Napa Valley)			370
QUINTESSA 2012 (Rutherford)			275
Staglin Family, Cabernet 2009 (Napa Valley)			250