

So Many Sides, So Little Time.

JOIN US FOR
THANKSGIVING

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



3-COURSE PRIX-FIXE MENU

Thursday, November 23

11am – 8pm

Adults \$38

Children \$19 (12 & under)

Regular dinner menu also available

Join us on Thanksgiving Day
for a traditional Thanksgiving
feast or enjoy your favorite
J. Gilbert's fare.

FIRST COURSE choice of:

House Salad | Caesar Salad | Maryland Crab
Bisque | Butternut Squash Soup

SECOND COURSE choice of:

ROASTED TURKEY mashed potatoes,
cornbread and sausage stuffing, gravy,
glazed yams, green beans with pecans,
cranberry orange relish

BONE-IN PORK CHOP green beans with
pecans, yukon mashed potatoes

10 OZ. TOP SIRLOIN yukon mashed
potatoes, grilled asparagus

TANGLEWOOD FARMS MESQUITE
GRILLED CHICKEN grilled asparagus,
parmesan-herb roasted potatoes

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

PETITE FILET WITH SEARED SEA
SCALLOPS OR JUMBO LUMP CRAB CAKE
yukon mashed potatoes, grilled asparagus

THIRD COURSE choice of:

Pumpkin Pie | Apple Croustade | Chocolate
Velvet Cake | Cheesecake

*Reserve your
Thanksgiving spot.*

