

## APPETIZERS

### OYSTERS ON THE HALF SHELL

Chef's selection served with peppadew mignonette, cocktail sauce 3 each

### 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, 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

### AHI TUNA TARTARE\*

avocado, mango, pineapple stack, cilantro oil, crisp corn tortilla 14

### CHARCUTERIE & CHEESE SLATE

Bresaola, Prosciutto, Chorizo, Burrata, Cato Corner Farm Cheeses, poached pear, cherry mostarda, grilled bread 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, asiago cheese crisp 8

### WEDGE SALAD

blue cheese, applewood bacon, tomato, red onion, blue cheese dressing 9

### CHICKEN TORTILLA SOUP 8.5

\*contains bacon

### MARYLAND CRAB BISQUE 9.5

## EXTRAS

### JUMBO LUMP CRAB CAKE 10

### WOOD-GRILLED BOURBON MAPLE SHRIMP 10

### GEORGES BANK SCALLOPS 13

### ½ LB. LOBSTER TAIL 25

### ½ LB. KING CRAB LEGS 25

wood-grilled

## STEAKS & CHOPS

SERVED WITH CHOICE OF

2 sides

### SIDES

Spicy zucchini bake

Salt baked potato

Creamed corn with Burgers' Bacon

Poblano au gratin potatoes

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

### FILET COMBOS\*

4 oz. filet 34

6 oz. filet 44

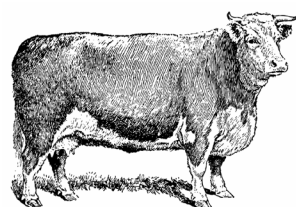
8 oz. filet 49

filet served with your choice of one of the following:

seared georges bank scallops (add \$3)

jumbo lump crab cake

bourbon maple shrimp



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

## 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

### JOYCE FARMS MESQUITE GRILLED ½ CHICKEN

grilled asparagus, parmesan-herb roasted potatoes 25

### PRIME BLACK ANGUS BURGER\*

au poivre mayo, shallot jam, watercress, gruyere, pretzel bun, sweet potato fries 19

### AUSSIE LAMB RACK

wild mushroom risotto, sautéed spinach, rosemary demi 39

### SNAKE RIVER FARMS STEAK

FRITES\* Wagyu Beef, brown butter sauce, fries, romesco sauce 27

### 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, port sherry shiitake mushrooms 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.

j. gilbert's®

WOOD-FIRED STEAKS & SEAFOOD

managing partner  
ADAM PAINE

executive chef  
ERIK BLOMSTRANN



We make every effort to source fresh meats containing no antibiotics or added growth hormones 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:

Fever Tree  
LONDON, ENGLAND

Foley Fish  
BOSTON, MA

Char Crust Dry Rub Seasonings  
CHICAGO, IL

Joyce Farms  
PIEDMONT, NC

Halperns'  
WINDSOR, WI

La Colombe Torrefaction  
PHILADELPHIA, PA

Mystic Cheese Co.  
LEBANON, CT

Flame Grilling Products  
WALDOBORO, ME

JBS Australia, Southern Division  
MELBOURNE VICTORIA

Snake River Farms  
BOISE, ID

Cato Corner Farm  
COLCHESTER, CT

Farmer's Cow  
LEBANON, CT

HIT THE SAUCE

Original J. Gilbert's  
Steak Sauce  
complimentary  
upon request

**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)	13	18	51
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  
& Dessert Wines**

	6 oz.	btl.
☞ Dom Perignon (Epernay)		210
DOMAINE ST. MICHELLE, BRUT (Washington)	8.5	38
☞ "J" Cuvee (Russian River Valley)		65
☞ Louis Roederer "Cristal" (Reims)		285
☞ Moet and Chandon "Imperial" (France)		89
RUFFINO PROSECCO (Italy)	9.5	41
VEUVE CLIQUOT (Reims)		95

**CHARDONNAYS**

	6 oz.	9 oz.	btl
☞ Cakebread Cellars 2014 (Napa Valley)			89
CAREFUL STUDY 2013 (Santa Barbara, CA)	12	16	47
CUVAISON 2013 (Napa Valley)			61
☞ Ferrari Carano 2014 (Alexander Valley)			59
LINE 39 CHARDONNAY 2015 (Northern, CA)	8	11	31
J. LOHR RIVERSTONE 2015 (Arroyo Seco)	9.5	13	37
☞ Jordan 2014 (Russian River, CA)			73
☞ Kistler Les Noisetiers Chardonnay (Sonoma)			95
☞ Mer Soleil "Silver" Chardonnay 2014 (Monterey, CA)			45
MORNING FOG CHARDONNAY 2014 (Livermore Valley)	10	14	39
PAUL DOLAN 2008 (Mendocino)			46
RIVA RANCH CHARDONNAY 2013 (Arroyo Seco, Monterey)	13	18	51
SIMI 2014 (Sonoma County)			51
SONOMA CUTRER 2014 (Russian River Valley Ranches)	14	20	55

**SAUVIGNON BLANCS**

	6 oz.	9 oz.	btl
FROG'S LEAP 2015 (Rutherford)			50
HANNA 2015 (Russian River Valley)			46
KIM CRAWFORD 2016 (New Zealand)	12	17	47
RITUAL 2014 (Chile)	11	15.5	44
SEAGLASS 2015 (Santa Barbara)			32
SELENE, HYDE VINEYARDS 2008 (Carneros)			62
THE CROSSINGS 2016 (New Zealand)			36
TIERRUCA RESERVE 2016 (Chile)	8	11	31

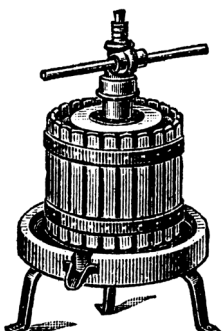
**INTERESTING WHITES**

ALAMOS TORRONTES 2015 (Argentina)			51
CAYMUS CONUNDRUM WHITE 2014 (California)	12	17	47
CHATEAU BONNET BLANC 2015 (France)			29
CHATEAU ST. MICHELLE RIESLING 2015 (Columbia Valley)	8	11	31
CÔTES-DU-RHÔNE BELLERUCHE ROSÉ 2015 (France)	9	13	35
ECCO DOMANI PINOT GRIGIO 2015 (Italy)	7.5	10	29
ESTANCIA PINOT GRIGIO 2015 (California)			35
☞ Louis Jadot Pouilly Fuisse 2015 (Burgundy)			59
THOMAS SCHMITT RIESLING QUALITASWEIN 2014 (Germany)			51
MARTIN CODAX ALBARINO 2014 (Spain)			39
☞ Miraval Côtes de Provence Rosé 2015 (France)			59
MONTEVINA WHITE ZINFANDEL 2015 (California)	7	9.5	27
☞ Santa Margherita Pinot Grigio 2015 (Italy)	14	20	55
TREFETHEN RIESLING 2014 (Napa Valley)			48
TRIMBACH GEWURTZRAMINER 2014 (France)			49
WENTE PINOT NOIR ROSÉ 2015 (Arroyo Seco, Monterey)	12	17	47
WILLAMETTE PINOT GRIS 2015 (Oregon)	10	14	39

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



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.



**Monday Wine Special**

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

CONTAINS 10% POST-CONSUMER RECYCLED CONTENT

**Merlots**

	6 oz.	9 oz.	btl.
BENZIGER 2013 (Sonoma)			55
BLACKSTONE 2015 (California)			32
COLUMBIA CREST 2013 (Washington)	10	14	39
DUCKHORN 2013 (Napa Valley)			99
FRANCISCAN 2013 (Napa Valley)			51
☞ Frogs Leap 2013 (Napa Valley)			70
J. LOHR LOS OSOS 2014 (Paso Robles)	9.5	13	37
NATURA 2014 (Chile)			40

**Pinot Noirs**

BOGLE VINEYARDS 2014 (Clarksburg, CA)	9.5	13	37
BENTON LANE PINOT NOIR 2013 (Willamette Valley)	14	20	55
☞ David Bruce 2013 (Sonoma Coast)	16.5	23	65
ESTANCIA 2014 (Monterey)	10.5	14.5	41
☞ Erath Estate 2014 (Willamette Valley)			70
GARY FARRELL 2014 (Russian River)			82
KING ESTATE 2014 (Oregon)			60
MACMURRAY RANCH 2014 (Sonoma)			55
MARK WEST 2014 (California)			33
MEIOMI PINOT NOIR 2015 (Sonoma County)			52
RIVA RANCH PINOT NOIR 2014 (Arroyo Seco, Monterey)	13	18	51
SANFORD 2013 (Santa Barbara)			83
☞ Sokol Blosser 2013 (Dundee Hills)			75

**INTERESTING REDS**

CHÂTEAU ROC DE CRU 2006 (Bordeaux)			64
☞ E. Guigal Chateauf du Pape 2011 (Rhône)			95
GASCON MALBEC 2015 (Argentina)	9	12.5	35
GUENOC PETIT SYRAH 2014 (Lake County)	9.5	13	37
HESS SELECT MALBEC 2015 (Argentina)	10.5	14.5	41
LAYER CAKE PRIMITIVO 2013 (Italy)			49
LOUIS JADOT BEAUJOLAIS VILLAGES 2015 (Burgundy)			33
☞ Michael David Petite Petit Syrah 2014 (Lodi)	12	17	47
RAVENSWOOD ZINFANDEL 2013 (California)			29
ROSEMOUNT ESTATE SHIRAZ 2015 (Australia)	8.5	11.5	33
ROSENBLUM ZINFANDEL (California)	8.5	11.5	33
RUFFINO CHIANTI CLASSICO 2014 (Italy)	10	14	39
SHATTER, GRENACHE 2013 (France)			47
SIN ZIN ZINFANDEL 2013 (Alexander Valley)			45
TWO HANDS "GNARLY DUDES" SHIRAZ 2014 (Australia)			69
VERAMONTE PRIMUS "THE BLEND" 2014 (Chile)	12	16.5	47

**CABERNETS**

ATLAS PEAK 2014 (Napa Valley)	15.5	22	61
B.R. COHN 2015 (North Coast)	14.5	20	57
☞ Cakebread 2013 (Napa Valley)			134
☞ Caymus Cabernet 2014 (Napa Valley)			129
CHATEAU SOUVERAIN 2013 (California)	8.5	11.5	33
CHIMNEY ROCK 2014 (Napa Valley)			149
☞ Far Niente 2014 (Oakville)			200
☞ Faust 2014 (Napa Valley)			96
☞ Grgich Hills 2012 (Napa Valley)			114
☞ Groth 2012 (Oakville)			108
J. LOHR SEVEN OAKS 2014 (Paso Robles)	10	14	39
J. LOHR SIGNATURE CABERNET 2013 (Paso Robles, CA)			160
☞ Jordan 2012 (Alexander Valley)			113
☞ Liberty School 2014 (Paso Robles)			42
MAINSTREET 2014 (Lake)			33
☞ Raymond Reserve 2013 (Napa Valley)			79
☞ Robert Mondavi Napa 2013 (Napa Valley)			71
☞ Robert Mondavi Reserve 2012 (Napa Valley)			180
☞ Rodney Strong Rockaway 2013 (Sonoma)			125
SILVER OAK CABERNET 2011 (Alexander Valley)			132
SOUTHERN HILLS CABERNET 2013 (Livermore Valley)	10	14	39
☞ Stag's Leap Cabernet 2013 (Napa Valley)			101
STERLING 2014 (Napa Valley)			73
☞ Stonestreet Estate Cabernet 2013 (California)	18	26	71
☞ Whitehall Lane Leonardini Estate 2012 (Napa Valley)			135

**BLENDS**

BEAULIEU TAPESTRY VINEYARD RESERVE 2012 (Napa Valley)			112
CAIN CUVÉE (Napa Valley)			70
CHATEAU ST. MICHELLE ARTIST SERIES 2012 (Columbia Valley)			103
COPPOLA CLARET CAB/MERLOT BLEND 2014 (California)	14	20	55
ESTANCIA MERITAGE 2013 (Paso Robles)			74
GHOST PINES RED BLEND 2013 (CA)	15	21	59
JOSEPH PHELPS INSIGNIA 2011 (Napa Valley)			250
JUSTIN JUSTIFICATION 2012 (Paso Robles)			100
MENAGE A TROIS 2014 (California)			31
MURRIETTA'S "THE SPUR" RED BLEND 2014 (Livermore Valley)	14	20	55
OPUS ONE 2009 (Napa Valley)			280
QUINTESSA 2008 (Rutherford)			225
RODNEY STRONG SYMMETRY RED MERITAGE 2013 (California)			105
☞ The Prisoner 2015 (Napa)	21		83