

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, Burrata, Cato Corner Farm cheeses, poached pear, 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