



J. Gilbert's Wood-Fired Steaks & Seafood

Menu Prices — September 11, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered

ITEM	PRICE
6 oz. Center-Cut Filet Mignon Served with choice of two sides	\$48.00
Kid's Mac and Cheese	\$10.00
Mesquite Grilled Chicken Breast Served with choice of two sides	\$33.00
Prime Cheeseburger Sharp cheddar, lettuce, tomato, red onion. Served with fries	\$17.50
8 oz. Center-Cut Filet Mignon Served with choice of two sides	\$56.00
Simply Prepared Seared Atlantic Salmon Served with choice of two sides	\$34.00
Pretzel Crusted Onion Rings trio of dipping sauces: mustard thyme, parmesan garlic, our original steak sauce	\$17.50
Chocolate Velvet Cake Chocolate mousse, chocolate ganache, raspberry ice cream.	\$13.00
House Starter Salad Carrots, cucumber, grilled corn, housemade sourdough croutons, white cheddar, tomato, creamy red wine house dressing	\$12.00
Maple Roasted Atlantic Salmon Maple bourbon glaze, served with choice of two sides	\$38.50
18 oz Bone-In Ribeye Served with choice of two sides	\$70.00
Carrot Cake Pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise.	\$14.00

Starters

ITEM	PRICE
Pretzel Crusted Onion Rings (Starters) trio of dipping sauces: mustard thyme, parmesan garlic, our original steak sauce	\$17.50
Shrimp Durango tomatoes, basil, spinach, ancho chile butter, parmigiano reggiano	\$21.00
Blue Cheese Potato Chips hand-cut potato chips, blue cheese sauce	\$17.50
Shrimp Cocktail Creole remoulade, cocktail sauce	\$24.00

Soups & Salads

ITEM	PRICE
Salmon Caesar Salad Parmigiano reggiano, sourdough croutons, asiago cheese crisp	\$32.00
Chicken Caesar Salad Parmigiano reggiano, sourdough croutons, asiago cheese crisp	\$29.50
Maryland Crab Bisque	\$15.50

ITEM	PRICE
House Starter Salad (Soups & Salads)	\$12.00
Carrots, cucumber, grilled corn, housemade sourdough croutons, white cheddar, tomato, creamy red wine house dressing	
Caesar Starter Salad	\$12.00
Parmigiano reggiano, sourdough croutons, asiago cheese crisp	
Pastas	
Lobster Mac and Cheese	\$27.50
White truffle bread crumbs, chives	
Blackened Chicken Penne	\$32.00
Roasted red pepper cream, smoked gouda, snow peas, leeks, cilantro, red pepper pesto	
Entrees	
6 oz. Center-Cut Filet Mignon (Entrees)	\$48.00
Served with choice of two sides	
8 oz. Center-Cut Filet Mignon (Entrees)	\$56.00
Served with choice of two sides	
Mesquite Grilled Chicken Breast (Entrees)	\$33.00
Served with choice of two sides	
18 oz Bone-In Ribeye (Entrees)	\$70.00
Served with choice of two sides	
Seafood Mixed Grill	\$48.50
shrimp, scallop, salmon, jumbo lump crab cake, choice of two sides	
BBQ Baby Back Ribs	\$44.00
Served with choice of two sides	
10 oz. Top Sirloin	\$38.00
Served with choice of two sides	
Maple Roasted Atlantic Salmon (Entrees)	\$38.50
Maple bourbon glaze, served with choice of two sides	
Simply Prepared Seared Atlantic Salmon (Entrees)	\$34.00
Served with choice of two sides	
Handhelds	
Prime Cheeseburger (Handhelds)	\$17.50
Sharp cheddar, lettuce, tomato, red onion. Served with fries	
Sides	
Mashed Potatoes	\$7.50
A la carte.	
Green Beans with Spiced Pecans	\$7.50
A la carte.	
Lobster Mac and Cheese (Sides)	\$15.00

ITEM	PRICE
French Fries A la carte.	\$7.50
Grilled Asparagus A la carte.	\$7.50
Desserts	
Carrot Cake (Desserts) Pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise.	\$14.00
Chocolate Velvet Cake (Desserts) Chocolate mousse, chocolate ganache, raspberry ice cream.	\$13.00
Kids Menu	
Kid's Mac and Cheese (Kids Menu)	\$10.00
Kid's Chicken Fingers with Fries	\$10.00
Starters	
Blue Cheese Potato Chips* Hand-cut potato chips, blue cheese sauce.	\$16.00
Pretzel Crusted Onion Rings* Trio of dipping sauces: mustard thyme, Parmesan garlic, our original steak sauce.	\$16.00
Calamari* buttermilk-battered, red bell pepper, pepperoncini, voodoo sauce, black pepper aioli	\$19.00
Shrimp Cocktail* Creole remoulade, cocktail sauce.	\$22.00
Shrimp Durango* Tomatoes, basil, spinach, ancho chile butter, Parmigiano reggiano.	\$19.00
Soups & Salads	
Chicken Tortilla Soup* Contains bacon.	\$12.00
House Starter Salad* Carrots, cucumber, grilled corn, housemade sourdough croutons, white Cheddar, tomato, creamy red wine house dressing.	\$11.00
Lobster Cobb Salad* tomato, bacon, egg, avocado, corn, red onion, white cheddar, brown butter croutons, tarragon ranch	\$34.00
Caesar Starter Salad* Parmigiano reggiano, sourdough croutons, Asiago cheese crisp.	\$11.00
Maryland Crab Bisque*	\$14.00

Pastas

ITEM	PRICE
Blackened Chicken Penne* Roasted red pepper cream, smoked gouda, snow peas, leeks, Cilantro, red pepper pesto.	\$29.00
Lobster Mac and Cheese* White truffle bread crumbs, chives.	\$25.00

Entrées

ITEM	PRICE
Mishima Ranch Wagyu Burger* Au poivre mayo, shallot jam, watercress, gruyere, pretzel bun, sweet potato fries. Served with choice of two sides.	\$22.00
Mesquite Grilled 1/2 Chicken* Served with choice of two sides.	\$30.00
Seafood Mixed Grill* Shrimp, scallop, salmon, jumbo lump crab cake, choice of two sides. Served with choice of two sides.	\$44.00
Maple Plank Roasted Salmon* Maple bourbon glaze, served with choice of two sides.	\$35.00
Wood-Grilled Ribs* Full slab of baby back ribs, Kansas city BBQ sauce. Served with choice of two sides.	\$40.00

Steaks & Chops

ITEM	PRICE
14 oz. Bone-in Duroc Pork Chop* choice of two sides	\$39.00
12 oz. Kansas City Strip* choice of two sides	\$55.00
Center-Cut Filet Mignon* Served with choice of two sides.	\$44.00
10 oz. Top Sirloin* choice of two sides	\$35.00

Sides

ITEM	PRICE
Grilled Asparagus* A la carte.	\$7.00
Green Beans with Spiced Pecans* A la carte.	\$7.00
Mashed Potatoes* A la carte.	\$7.00
Creamed Corn with Bacon* A la carte.	\$7.00
French Fries* A la carte.	\$7.00
Lobster Mac and Cheese* (Sides)	\$13.00

Desserts

ITEM	PRICE
Seven Layer Coconut Cake* Layered coconut cream & white cake, sweet cream cheese, toasted coconut, macadamia nuts, pineapple ice cream, passion fr...	\$13.00
Chocolate Velvet Cake* Chocolate mousse, chocolate ganache, raspberry ice cream.	\$12.00
Carrot Cake* Pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise.	\$13.00

Kids' Menu

ITEM	PRICE
Kids' Chicken Fingers* Served with french fries.	\$10.00
Kids' Mac and Cheese*	\$10.00