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J. Gilbert's Wood-Fired Steaks & Seafood

Menu Prices — October 23, 2026

J. Gilbert's Wood-Fired Steaks & Seafood menu with prices in United States, updated November 2019: 74 items across 12 categories, prices from $7.00 to $70.00.

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J. Gilbert's Wood-Fired Steaks & Seafood Menu with Prices (United States)

J. Gilbert's Wood-Fired Steaks & Seafood menu with prices in United States, updated November 2019: 74 items across 12 categories, prices from $7.00 to $70.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/j-gilberts-wood-fired-steaks-seafood

Menu categories: Most Ordered · Starters · Soups & Salads · Pastas · Entrees · Handhelds · Sides · Desserts · Kids Menu · Entrées · Steaks & Chops · Kids' Menu

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**
House Starter Salad (Soups & Salads) Carrots, cucumber, grilled corn, housemade sourdough croutons, white cheddar, tomato, creamy red wine house dressing	**$12.00**
Caesar Starter Salad Parmigiano reggiano, sourdough croutons, asiago cheese crisp	**$12.00**

Pastas

ITEM	PRICE
Lobster Mac and Cheese White truffle bread crumbs, chives	**$27.50**
Blackened Chicken Penne Roasted red pepper cream, smoked gouda, snow peas, leeks, cilantro, red pepper pesto	**$32.00**

Entrees

ITEM	PRICE
6 oz. Center-Cut Filet Mignon (Entrees) Served with choice of two sides	**$48.00**
8 oz. Center-Cut Filet Mignon (Entrees) Served with choice of two sides	**$56.00**
Mesquite Grilled Chicken Breast (Entrees) Served with choice of two sides	**$33.00**
18 oz Bone-In Ribeye (Entrees) Served with choice of two sides	**$70.00**
Seafood Mixed Grill shrimp, scallop, salmon, jumbo lump crab cake, choice of two sides	**$48.50**
BBQ Baby Back Ribs Served with choice of two sides	**$44.00**
10 oz. Top Sirloin Served with choice of two sides	**$38.00**
Maple Roasted Atlantic Salmon (Entrees) Maple bourbon glaze, served with choice of two sides	**$38.50**
Simply Prepared Seared Atlantic Salmon (Entrees) Served with choice of two sides	**$34.00**

Handhelds

ITEM	PRICE
Prime Cheeseburger (Handhelds) Sharp cheddar, lettuce, tomato, red onion. Served with fries	**$17.50**

Sides

ITEM	PRICE
Mashed Potatoes A la carte.	**$7.50**
Green Beans with Spiced Pecans A la carte.	**$7.50**
Lobster Mac and Cheese (Sides)	**$15.00**
French Fries A la carte.	**$7.50**
Grilled Asparagus A la carte.	**$7.50**

Desserts

ITEM	PRICE
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

ITEM	PRICE
Kid's Mac and Cheese (Kids Menu)	**$10.00**
Kid's Chicken Fingers with Fries	**$10.00**

Starters

ITEM	PRICE
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

ITEM	PRICE
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**

ITEM	PRICE
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**

ITEM	PRICE
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**