



J. GILBERT'S OMAHA

\$50 plus tax and tip

FIRST COURSE (choose one)

- WEDGE SALAD blue cheese, applewood smoked bacon, tomato, red onion, buttermilk blue cheese dressing
- HOUSE SALAD carrots, cucumber, grilled corn, housemade sourdough croutons, white cheddar, tomato concasse, creamy red wine house dressing
- CAESAR SALAD parmigiano reggiano, sourdough croutons, asiago cheese crisp
- SMALL BLUE CHEESE POTATO CHIPS hand-cut potato chips, blue cheese sauce
- MARYLAND CRAB BISQUE

SECOND COURSE (choose one)

- 10 OZ. TOP SIRLOIN* whipped yukon mashed potatoes, green beans with pecans
- MAPLE PLANK ROASTED SALMON bourbon glaze, roasted potato & bell pepper hash
- FILET MEDALLIONS* center-cut twin filet medallions, rosemary demi-glace, yukon mashed potatoes, green beans with pecans
- JUMBO LUMP CRAB CAKES whipped yukon gold potatoes, green beans with pecans
- A5 JAPANESE WAGYU* risotto in parmesan broth, English peas, micro heirloom tomatoes, sauce bordelaise
- 12 OZ. KANSAS CITY STRIP* choice of two seasonal sides **add \$5**

DESSERT COURSE (choose one)

- VANILLA BEAN CRÈME BRÛLÉE raspberries, crisp sugar crust
- CHOCOLATE VELVET CAKE chocolate mousse, chocolate ganache, raspberry ice cream
- BERRIES & CREAM seasonal berries, crème anglaise
- CARROT CAKE† pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise

**May contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

† We use nuts and nut-based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

Restaurant Week Menu available 9/15 – 9/24/2023, dine-in or carryout. Not available for, delivery, or online ordering. Cannot be combined with any other offer or discount. Happy hour and half price wine not available during Restaurant Week. Exact menu offerings subject to change based on availability.