

J. GILBERT'S



\$50 per person plus tax and tip

FIRST COURSE (choose one)

Little Gem Caesar*
asiago cheese crisp, classic dressing

Maryland Crab Bisque
cream, sherry

House Salad
carrot, cucumber, tomato, grilled corn, rustic croutons, white cheddar, creamy red wine vinaigrette

SECOND COURSE (choose one)

10 Oz. Top Sirloin*
whipped potatoes, green beans with pecans†

The Dean's' Shrimp
jumbo lump crab, asparagus, blistered cherry tomatoes, lemon beurre blanc

6 Oz. Center-Cut Filet
whipped potatoes, grilled asparagus

Maple Plank Roasted Salmon
whipped potatoes, green beans with pecans†

Short Rib Gnocchi
braised beef short rib, parmesan horseradish cream

14 Oz. Ribeye*
whipped potatoes, grilled asparagus
add \$10

DESSERT (choose one)

Crème De La Crème Brûlée
vanilla bean custard, seasonal berries

Berries & Cream
seasonal berries, crème anglaise

Carrot Cake†
pecan praline filling, cream cheese icing, toasted coconut

**These items can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*

†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 9/12 – 9/21/2025, 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.