



Enhance your event with our selection of display platters, passed or plated hors d'oeuvres.

DISPLAY PLATTERS

each platter serves 10 – 12

CHEESE & FRUIT DISPLAY

selection of cheeses, seasonal fruits 55

CALAMARI

feta, black pepper aioli, voodoo sauce 72

VEGETABLE CRUDITÉS

selection of seasonal vegetables, buttermilk ranch 55

BLUE CHEESE POTATO CHIPS

hand-cut potato chips, blue cheese sauce 40

CHILLED SHELLFISH PLATTER*

oysters, shrimp cocktail, king crab legs, lobster 259

HORS D'OEUVRES

GRILLED TENDERLOIN*†	\$57 per dozen
CHICKEN SATAY†	\$39 per dozen
BEEF SATAY*	\$57 per dozen
BOURBON MAPLE SHRIMP	\$45 per dozen
CLASSIC SLIDER*	\$57 per dozen
WOOD-FIRED WINGS	\$39 per dozen
SHRIMP COCKTAIL*	\$45 per dozen
MINI CRAB CAKES	\$48 per dozen
GOAT CHEESE BRUSCHETTA	\$30 per dozen
OYSTERS ROCKEFELLER	\$42 per dozen
CRAB MEAT STUFFED MUSHROOMS	\$39 per dozen

*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.





LUNCH PACKAGES

MOST ENTRÉES ARE SERVED WITH CHEF'S SEASONAL
VEGETABLE AND WHIPPED POTATOES.

Vegetarian and gluten-free options available upon request.

Lunch Package One - \$38

STARTER	House Salad, Little Gem Caesar Salad* or Maryland Crab Bisque
ENTRÉE	10 oz. Prime Top Sirloin* Grilled Atlantic Salmon Pan-Roasted Chicken Blackened Chicken Rigatoni† Wagyu Burger*

Lunch Package Two - \$43

STARTER	House Salad, Little Gem Caesar Salad* or Maryland Crab Bisque
ENTRÉE	10 oz. Prime Top Sirloin* Grilled Atlantic Salmon Pan-Roasted Chicken Blackened Chicken Rigatoni† Wagyu Burger*
DESSERT	Berries & Cream or Crème de la Crème Brûlée

Lunch Package Three - \$48

STARTER	House Salad, Little Gem Caesar Salad* or Maryland Crab Bisque
ENTRÉE	Pan-Roasted Chicken 6 oz. Center-Cut Filet* Jumbo Lump Crab Cakes Short Rib Gnocchi 10 oz. Prime Top Sirloin*
DESSERT	Berries & Cream, Chocolate Layer Cake or Crème de la Crème Brûlée

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• DINNER PACKAGES •

MOST ENTRÉES ARE SERVED WITH CHEF'S SEASONAL VEGETABLE AND WHIPPED POTATOES.

Vegetarian and gluten-free options available upon request.

Dinner Package One - \$74

STARTER	House Salad, Little Gem Caesar Salad*, Wedge Salad, or Maryland Crab Bisque
ENTRÉE	6 oz. Center-Cut Filet*
	Pan-Roasted Chicken
	Jumbo Lump Crab Cakes
	Grilled Atlantic Salmon
DESSERT	Chocolate Layer Cake, Berries & Cream or Crème de la Crème Brûlée

Dinner Package Two - \$84

STARTER	House Salad, Little Gem Caesar Salad*, Wedge Salad, or Maryland Crab Bisque
ENTRÉE	8 oz. Center-Cut Filet*
	Grilled Atlantic Salmon
	Pan-Roasted Chicken
	Jumbo Lump Crab Cakes
	6 oz. Filet Combo* with choice of Maple Bourbon Shrimp or Grilled Atlantic Salmon
DESSERT	Chocolate Layer Cake, Berries & Cream or Crème de la Crème Brûlée

Dinner Package Three - \$94

STARTER	House Salad, Little Gem Caesar Salad*, Wedge Salad, or Maryland Crab Bisque
ENTRÉE	8 oz. Center-Cut Filet Oscar*
	Miso Glazed Sea Bass
	Pan-Roasted Chicken
	14 oz. Ribeye*
	½ lb. Canadian Cold-water Lobster Tail
	6 oz. Filet Combo* with choice of Jumbo Lump Crab Cake or Seared Sea Scallops
DESSERT	Chocolate Layer Cake, Berries & Cream or Crème de la Crème Brûlée

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EXTRAS

Available with any lunch or dinner package. Priced and served individually.

BLUE CHEESE BUTTER	\$4	BOURBON MAPLE SHRIMP	\$11
TRUFFLE BUTTER	\$4	JUMBO LUMP CRAB CAKE	\$12
ANCHO CHILE BUTTER	\$4	SEARED SEA SCALLOPS	\$16
		½ LB. LOBSTER TAIL	mkt

ACCOMPANIMENTS

Available with any lunch or dinner package. Serves 4, plated family style.

WHITE CHEDDAR MAC & CHEESE	\$33
GREEN BEANS WITH SPICED PECANS [†]	\$24
CREAMED CORN WITH BACON	\$24

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Our Sales & Events team will work with you to select your menu, wine pairings and custom cocktails to commemorate your event. If you are interested in bringing J. Gilbert's to your home or office for a celebration or group gathering, we can make that happen for you, too!





Room Accomodations

WINE ROOM

PRIVATE // HOSTS UP TO 34 GUESTS

UPPER DECK

PRIVATE OR SEMI-PRIVATE // HOSTS UP TO 60 GUESTS FOR A COCKTAIL RECEPTION

ALCOVE

SEMI-PRIVATE // HOSTS UP TO 8 GUESTS

CONTACT SALES & EVENTS MANAGER REGARDING FULL-RESTAURANT BUYOUT

Room requirements may apply.

