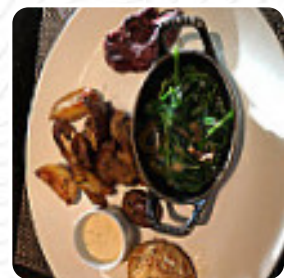
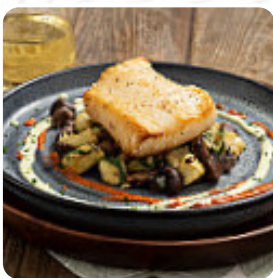




J. Gilbert's – Wood Fired Steaks Seafood McLean Menu

<https://menuweb.menu>

6930 Old Dominion Drive McLean, VA 22102, United States
+17038931034 - <http://www.jgilberts.com/Home.aspx?823>



The menu of J. Gilbert's – Wood Fired Steaks [Seafood McLean](#) from McLean includes 658 dishes. On average the dishes or drinks on [the menu](#) cost approximately \$21.5. You can view the categories on the menu below. J Gilbert's is a favorite among long-time customers and first-time visitors alike, offering delicious food and impeccable service. Whether celebrating a special occasion like a silver anniversary or a birthday dinner, guests are made to feel truly special by the attentive staff. The [seafood](#) dishes are particularly praised, with standout items including shrimp cocktail, scallops, salmon, and crab cakes. The bartenders are also noted for creating unique cocktails to add to the dining experience. All in all, J Gilbert's is highly recommended for those looking for a memorable and delectable dining experience.

J. Gilbert's – Wood Fired Steaks Seafood Menu



Non Alcoholic Drinks

WATER

Pizza

THE EUROPEAN \$10.0

Thai

CHICKEN SATAY

Antipasti

TOMATO AND MOZZARELLA

Salad

CAESAR

Snacks

BRUSCHETTA

Sweets

CARROT CAKE* \$11.0

Rice

RISOTTO

Starters & Salads

FRENCH FRIES \$7.5

Vegetarian Dishes

CARROT CAKE \$12.0

House Specialties

BLACKENED CHICKEN PENNE* \$27.0

Beef Dishes

FILET MIGNON

Nigiri Sushi

SMOKED SALMON

From The Grill

RIBS

Tandoori Specialties

SEAFOOD MIXED GRILL \$47.5

Mexican Dishes

FISH TACOS \$14.5

Appetizers

FRIED CALAMARI* \$16.0

Sliders

FILET SLIDER

Classics

VESPER \$11.0

American Food

MAC AND CHEESE

American

BOULEVARD UNFILTERED WHEAT (KANSAS CITY, MO) \$5.0

Happy Hour

FROZEN FLAVORS \$8.0

J. Gilbert's – Wood Fired Steaks Seafood Menu



Schwarze Tees

EARL GREY

Ribs

PRIME RIB

Alkoholische Cocktails

HEMINGWAY \$10.0

Whisky

JOHNNIE WALKER RED \$12.8

Energy Drinks

MONSTER

Frozen

BELLINI \$5.0

Brandy

HENNESSEY VS \$13.8

Beverages

GRAND MARNIER \$13.0

Accompaniments

SAUTÉED HARICOT VERTS

Egg Dishes

OMELETTE

Tea

MOROCCAN MINT

Seafood Dishes

FRIED CALAMARI \$14.0

Beverage

HOUSE BUBBLY \$5.0

Add On

½ LB. KING CRAB LEGS

Steaks & More

PORTERHOUSE

Meats

CENTER-CUT FILET MIGNON* \$41.0

Small Plates

OYSTERS ON THE HALF SHELL \$3.0

Alcoholic Beverages

HOEGAARDEN (BELGIUM)

Raw Bar & Shellfish

JUMBO SHRIMP COCKTAIL \$80.0

Beer & Cider

SIERRA NEVADA PALE ALE (CHICO, CA)

Featured Items

OMELETTE BAR

Oysters On The Half Shell

OYSTERS ON THE HALF SHELL

J. Gilbert's – Wood Fired Steaks Seafood Menu



Steaks & Combos

10 OZ. PRIME TOP SIRLOIN

White Wines

HOUSE CHARDONNAY

Starters Or Sharers

CHARCUTERIE CHEESE BOARD

Sea

SEAFOOD MIXED GRILL* \$43.0

Choice Of Sauce

TRUFFLE BUTTER

Bottled Beer

AMSTEL LIGHT (HOLLAND)

All Day

GRILLED VEGETABLE PLATTER \$19.0

Dinner Entrées

LOBSTER SALAD

Savory

MINI CRAB CAKES

House Favorite

12 OZ KANSAS CITY STRIP \$45.0

Domestic

FAT TIRE (FORT COLLINS, CO)

Weekend Brunch

JUMBO LUMP CRAB CAKE \$13.0

Single Malt Scotch

ARBEG UIGEADALL \$22.0

Skillets

BISCUITS SAUSAGE GRAVY

Classic Cocktails

SMOKED OLD FASHIONED \$12.0

Bottled Beers

YUENGLING (POTTSVILLE, PA)

Lunch Classics

LOBSTER COBB SALAD* \$29.0

Cognac & Brandy

GRAND MARNIER 150 \$39.0

Mimosas

BLOOD ORANGE

Craft Cocktails

BOURBON BASIL SMASH \$11.0

Liquor

CROWN ROYAL \$12.8

Bourbon & Whiskey

BULLEIT 10 YEAR \$16.8

J. Gilbert's – Wood Fired Steaks Seafood Menu



Scotch/Single Malt

BALVENIE CARIBBEAN CASK \$22.0

À Partager

SALMON RILLETTE

Clam Digger Classics

MAPLE ROASTED SALMON

Ports

GRAHAM'S 10 YEAR TAWNY \$13.0

Soups / Salads

SALMON CAESAR SALAD* \$28.0

Soups, Salads & Bowls

CHICKEN CAESAR SALAD* \$23.0

From The Land & Sea

FILET \$14.0

Cognac & Armagnac

MARTELL CORDON BLEU \$24.0

Single Malt Scotches

HIGHLAND 12 YEAR \$16.8

Tennessee

JACK DANIEL'S SINGLE BARREL \$13.0

Sides And Salads

GRILLED MARINATED VEGETABLE PLATTER \$55.0

Irish

BUSHMILLS \$11.5

Champagnes & Sparkling Wines

RUFFINO, PROSECCO (ITALY)

Japanese

YAMAZAKI \$25.0

Bone-In Cuts

BONE-IN RIBEYE COWBOY CUT

Islay

ARDBEG CORRYVRECKAN \$25.0

Starch

SALTED BAKED POTATO

Premium Hand-Cut Steaks

8 OZ CENTER CUT FILET MIGNON \$45.0

Beers - Bottles

O'DOUL'S NA

Seafood Bar

OYSTERS ON THE ½ SHELL*

Super Fresh

ICED SHELLFISH PLATTER

J. Gilbert's – Wood Fired Steaks Seafood Menu



Reserve Wines By The Bottle

VEUVE CLICQUOT (CHAMPAGNE, FRANCE)

American Classics

TOP SIRLOIN

Cognac And Other Fine Cordials

REMY XO \$29.0

Sides And Accompaniments

LOBSTER MAC N' CHEESE

Complement Your Steak

BLUE CHEESE BUTTER

Beverages

GUINNESS (IRELAND)

PORT / SHERRY

TAYLOR-FLADGATE 30 YEAR TAWNY \$19.0

Raw Plates

AHI TUNA TARTARE* \$14.0

Bourbon/Whiskey

BERNHEIM ORIGINAL WHEAT WHISKEY \$12.5

Cognac, Armagnac & Calvados

HENNESSEY XO \$29.0

Desserts

SEVEN LAYER COCONUT CAKE* \$11.5

Sherry & Ports

DOW'S LBV \$9.0

Premium Steaks*

12 OZ. KANSAS CITY STRIP

American Bourbon Whiskey

BERNHEIM ORIGINAL WHEAT \$12.5

Digestif Cocktails

SAZERAC \$11.0

Seafood & Mains

MAPLE PLANK ROASTED SALMON* \$32.0

Salads, Wraps & Quiche

HAM CHEDDAR QUICHE

Sides

CREAMED CORN WITH BACON* \$7.0

Bourbon And Rye

BULLEIT BOURBON \$13.3

J. Gilbert's – Wood Fired Steaks Seafood Menu



Dessert Wines And Ports

TAYLOR FLADGATE 30 YEAR TAWNY \$19.0

Unfrosted Bakery

TWIST \$9.0

Champagne & Sparkling Glass Bottle

DOMAINE STE. MICHELLE BRUT (WASHINGTON)

Wood-Fired Steaks

FILET COMBOS*

Wood-Fired Steaks - Sauces

FOYOT SAUCE

Beer (Draught)

MILLER LIGHT

Starters / Bowls

CHICKEN TORTILLA SOUP* \$11.0

Handheld Grub

MESQUITE GRILLED CHICKEN BREAST \$32.0

Simply Grilled Fish - Enhancement

ANCHO CHILE BUTTER

Setting The Table

BLUE CHEESE POTATO CHIPS \$16.5

Ruby, Tawny, Vintage Ports, Sherry & Madeira

TAYLOR-FLADGATE 20 YEAR TAWNY \$14.0

Other Indulgences

GRAND MARNIER 100 \$25.0

Handcrafted Martinis & Cocktails

SPARKLING BLACKBERRY MARTINI \$11.0

WHISKY PREMIUM

ARBEG \$22.0

Microbreweries We Feature

DOGFISH HEAD (DELAWARE)

Finest Hour - Two Pack Sliders

CLASSIC SLIDER* OR AU POIVRE SLIDER*

Wood-Grilled Steaks And Chops

PETITE FILET COMBOS*

J. Gilbert's – Wood Fired Steaks Seafood Menu



Single Barrel & Small Batch Bourbons / Whiskeys

BULLEIT 10YR \$16.0

Light Luncheon Buffet #1

ASSORTED COOKIES

\$45 Tier

14 OZ. COMPART FAMILY FARMS BONE-IN DUROC PORK CHOP* \$37.0

Sunset Dinner \$10.99

BBQ BABY BACK RIBS \$42.0

Bar Menu - Appetizers

OYSTERS ROCKEFELLER \$17.0

Premium Bourbons & Ryes

BOOKERS \$13.5

Lobster Claws

LOBSTER CLAWS

Herbal Tea - Decaffeinated

CHAMOMILE CITRON

Half-Price Wine

HALF-PRICE WINE

Tea Over Ice

RASPBERRY NECTAR

Asian Tapas | Variations

BEEF SATAY

Tuna Tartare

TUNA TARTARE \$7.0

Meat & Ribs

SAUSAGE LINKS

Alcoholic Drinks

HUGO

ESPRESSO MARTINI \$11.0

Mains

GEORGES BANK SCALLOPS \$13.0

JOYCE FARMS CHICKEN

Vegetarian

GREEN BEANS

PARMESAN ASPARAGUS

Burger

AU POIVRE* \$11.0

PARDON MY FRENCH \$10.0

Seafood

CALAMARI \$6.0

CRAB CAKES

J. Gilbert's – Wood Fired Steaks Seafood

Menu



Drinks

NUTTY IRISHMAN	\$9.0
GLASS OF WINE	

Chicken

CAJUN CHICKEN	\$13.0
PINEAPPLE CHICKEN	

Fish

GRILLED SALMON	
SEA BASS	

Main Course

FISH TACOS (2)	
GRILLED ATLANTIC SALMON	

Beers

CORONA (MEXICO)	
HEINEKEN (HOLLAND)	

Kid's Menu

KID'S CHICKEN FINGERS WITH FRIES	\$10.0
KID'S MAC CHEESE	\$10.0

Combos

½ SOUTHWEST WRAP	
½ CRAB MELT	

Soups & Salads

CAESAR STARTER SALAD*	\$10.0
HOUSE STARTER SALAD*	\$10.0

Hot Drinks

TEA FORTE HOT TEA	\$3.8
COFFEE	

Handhelds

PRIME CHEESEBURGER	\$17.5
JUMBO LUMP CRAB MELT	\$15.5

Second Course

1/2 LB CANADIAN LOBSTER TAIL	\$45.0
CHAR CRUSTED AHI TUNA	\$45.0

Raw Bar

SHRIMP COCKTAIL	\$21.0
PEEL AND EAT SPICED SHRIMP	

Cognac

COURVOISIER VSOP	\$14.3
REMY MARTIN LOUIS XIII	

Draft

STELLA ARTOIS (BELGIUM)	
BUD LIGHT (ST. LOUIS, MO)	\$5.0

Port & Sherry

TAYLOR-FLADGATE 20 YEAR TAWNEY	\$13.0
TAYLOR-FLADGATE 30 YEAR TAWNEY	\$19.0

Display Platters

ARTISANAL CHEESE FRUIT DISPLAY	
SHELLFISH SAMPLER	\$199.0

J. Gilbert's – Wood Fired Steaks Seafood Menu



SCOTCH WHISKY / IRISH WHISKEY

CHIVAS REGAL 12 YEAR \$13.3

JAMESON \$12.0

Hot Selections

CLASSIC SLIDER

CRAB MEAT STUFFED MUSHROOMS

Kids' Menu

KIDS' CHICKEN FINGERS* \$10.0

KIDS' MAC CHEESE* \$10.0

Cappuccino & Coffee Drinks

ORANGE GLAZE \$9.0

SWEET TOOTH \$9.0

Restaurant Category

DESSERT

FRENCH

Uncategorized

WHITE AMBROSIA

WHITE GINGER PEAR

Breakfast

SOUTHWEST WRAP

HOMEMADE GRANOLA

SCRAMBLED EGGS

Main

WILD MUSHROOM RISOTTO



OYSTERS ON THE 1/2 SHELL

BLUE CHEESE CHIPS

Seafood Preparations

SEARED GEORGES BANK SEA SCALLOPS \$37.0

½ LB. CANADIAN COLD WATER LOBSTER TAIL

CHAR CRUST AHI TUNA* \$36.0

Coffee

CAPPUCCINO \$4.0

ESPRESSO \$3.0

LATTE \$4.0

Cold Dishes

ASSORTED PASTRIES BAGELS

CHAR CRUSTED TUNA

ASSORTED SMOKED FISH*

Cabernet Sauvignon



HOUSE CABERNET

JORDAN 2015 (ALEXANDER VALLEY)

SILVER OAK 2015 (ALEXANDER VALLEY)

Featuring

HAND-CARVED PRIME BEEF

MADE-TO-ORDER WAFFLES

CINNAMON SUGARED DONUTS

J. Gilbert's – Wood Fired Steaks Seafood

Menu



Hors D'oeuvres

GRILLED TENDERLOIN RED PEPPER
PESTO, CROSTINI

BOURBON MAPLE SHRIMP

PROSCIUTTO CRUSTED SCALLOPS

Single Malt

GLENMORANGIE 10 YEAR \$14.8

OBAN 14 YEAR \$16.0

TALISKER 10 YEAR \$14.0

Martinis & Cocktails

MAPLE BACON N' BOURBON \$12.0

J. GILBERT'S BARREL-AGED
MANHATTAN \$13.0

GINGER PEAR WHISKEY FIZZ \$11.0

Bourbon & Rye

BAKER'S \$14.8

BASIL HAYDEN \$14.8

KNOB CREEK RYE \$13.3

Mondays - All Day

½ OFF BOTTLES OF WINE UP TO \$100

25% OFF BOTTLES \$100 AND OVER

½ OFF BOTTLES OF WINE UP TO

On The Hot Side

BACON INFUSED HOMESTYLE
POTATOES

SPICY PENNE PASTA

MAC 'N ' CHEESE IN LOBSTER CREAM

Sandwiches

EASTSIDER \$10.0

FRENCH DIP SANDWICH \$16.0

CLASSIC SLIDER (2) \$13.0

½ FRENCH DIP

Steaks



18 OZ. BONE-IN
RIBEYE* \$60.0

RIBEYE STEAK

STEAK FRITES

6 OZ. CENTER CUT FILET

Cocktails

MOSCOW MULE \$10.0

HORSEFEATHER \$11.0

BLOODY MARY \$5.0

MIMOSA \$5.0

Beer

MICHELOB ULTRA

PORT CITY SEASONAL (ALEXANDRIA,
VA)

BUDWEISER

COORS LIGHT

Popular Items

MAPLE ROASTED ATLANTIC
SALMON \$36.0

6 OZ CENTER-CUT FILET MIGNON \$45.0

8 OZ CENTER-CUT FILET MIGNON \$53.0

WOOD GRILLED RIBS

J. Gilbert's – Wood Fired Steaks Seafood Menu



Sauvignon Blancs

SEAGLASS 2019 (SANTA BARBARA, CA)

CHATEAU STE. MICHELLE 2018
(COLUMBIA VALLEY)

KIM CRAWFORD 2019 (MARLBOROUGH,
NZ)

STAGS' LEAP AVETA 2018 (NAPA
VALLEY)

Craft & Imports

BLUE MOON BELGIAN WHITE (GOLDEN,
CO)

LAGUNITAS PALE ALE (PETALUMA, CA)

DOGFISH 60 MINUTE IPA (MILTON, DE)

BOLD ROCK CIDER (NELLYSFORD, VA)

Single Barrel & Small Batch

RUSSEL RESERVE RYE \$13.5

KBOB CREEK RYE \$13.0

1792 SMALL BATCH BOURBON \$11.5

JACK DANIEL 'S GENTLEMAN
JACK \$11.5

Extras

WOOD-GRILLED BOURBON
MAPLE SHRIMP \$12.0

GEORGES BANK SEA SCALLOPS \$14.0

½ LB. LOBSTER TAIL

LOBSTER TAIL ½ LB. \$25.0

KING CRAB LEGS ½ LB. \$25.0

Spirits

REMY MARTIN VSOP \$14.3

BULLEIT RYE WHISKEY (LOUISVILLE,
KY)

BULLEIT 10 YEAR WHISKEY
(LOUISVILLE, KY)

BULLEIT WHISKEY (LOUISVILLE, KY)

BLUE COAT AMERICAN DRY GIN
(PHILADELPHIA, PA)

Wood-Grilled Steaks & Chops

KANSAS CITY STRIP* \$53.0

COMPART FAMILY FARMS BONE-IN
DUROC PORK CHOP*

CAJUN SPICED PAN ROASTED
FILET* \$44.0

DRY AGED BONE-IN KANSAS CITY
STRIP*

BONE-IN RIBEYE* COWBOY CUT

Scotch & Whisky

GLENFIDDICH 12 YEAR \$14.3

GLENLIVET 12 YEAR \$14.3

GLENLIVET 18 YEAR \$21.0

MACALLAN 12 YEAR \$14.0

MACALLAN 18 YEAR \$38.0

Scotch

ARDBEG \$16.8

GLENMORANGIE 18 YEAR \$20.0

DEWAR'S WHITE LABEL \$12.8

JOHNNIE WALKER BLACK \$13.8

JOHNNIE WALKER BLUE \$42.0

HIGHLAND PARK 12 YEAR \$16.0

J. Gilbert's – Wood Fired Steaks Seafood

Menu



Wente Winery

MORNING FOG CHARDONNAY
(LIVEMORE VALLEY)

RIVA RANCH CHARDONNAY (ARROYO
SECO, MONTEREY)

WENTE PINOT NOIR ROSÉ (ARROYO
SECO, MONTEREY)

RIVA RANCH PINOT NOIR (ARROYO
SECO, MONTEREY)

MURRIETTA 'S THE SPUR RED BLEND
(LIVEMORE VALLEY)

SOUTHERN HILLS CABERNET
(LIVEMORE VALLEY)

Champagnes & Sparkling Wine

DOMAINE STE MICHELLE BRUT (WA)

MICHELLE ROSE BRUT (CA)

MOET CHANDON, IMPERIAL
CHAMPAGNE (FRANCE)

GOSSET, BRUT GRAND RESERVE
CHAMPAGNE (FRANCE)

LOUIS ROEDERER, ROSE 2004
(ALEXANDER VALLEY, CA)

DOM PERIGNON 2004 (CHAMPAGNE,
FRANCE)

Entree

½ REUBEN

SEARED GEORGES BANK SEA
SCALLOPS WITH RISOTTO

4 OZ. FILET WITH JUMBO LUMP CRAB
CAKE

8 OZ. CENTER CUT FILET

SEASONAL FRESH FISH

8 OZ. CENTER CUT FILET OSCAR

6 OZ. FILET WITH SEARED GEORGES
BANK SEA SCALLOPS

Craft And Imports

PORT CITY BREWING SEASONAL
(ALEXANDRIA, VA)

FLESH BLOOD IPA (DELAWARE)

BOLD ROCK APPLE CIDER
(CHARLOTTESVILLE, VA)

ST. PAULI GIRL NA (GERMANY)

ANCHOR STEAM (SAN FRANCISCO, CA)

SAMUEL ADAMS SEASONAL (BOSTON,
MA)

EVOLUTION SEASONAL (SALISBURY,
MD)

Pinot Noirs

ELOUAN 2017 (OREGON)

ERATH RESPLENDENT 2019 (OREGON)

BROOKS RUNAWAY RED 2018 (OREGON)

MEIOMI 2018 (SONOMA)

SOKOL BLOSSER 2016 (OREGON)

BELLE GLOS CLARK TELEPHONE 2017
(SANTA MARIA VALLEY, CA)

GARY FARRELL 2017 (RUSSIAN RIVER
VALLEY)

Soups



CAESAR STARTER
SALAD \$11.0

MARYLAND CRAB
BISQUE \$14.5

MARYLAND CRAB BISQUE* \$13.0

LOBSTER BISQUE

TORTILLA SOUP

SOUP SALAD \$16.0

MIXED BABY GREENS

CRAB BISQUE

J. Gilbert's – Wood Fired Steaks Seafood

Menu



Dessert Wines

TAYLOR FLADGATE 20 YEAR
TAWNY \$14.0

ROSA REGALE, BRACHETTO
D'ACQUI WASHINGTON \$47.0

INNISKILLIN, VIDAL ICE WINE
CANADA \$89.0

ROSA REGALE, BRACHETTO
D'ACQUI, WASHINGTON \$47.0

INNISKILLIN, VIDAL ICE WINE,
NIAGARA PENINSULA \$89.0

INNISKILLIN, VIDAL ICE WINE,
CANADA \$89.0

ROSA REGALE BRACHETTO D'
ACQUI (WASHINGTON) \$47.0

INNISKILLIN VIDAL ICE WINE
(NIAGARA PENINSULA) \$89.0

Bourbon



BLADE BOW \$14.0

BOOKER'S \$14.0

BULLEIT RYE \$13.3

KNOB CREEK \$13.3

MAKER'S MARK \$12.8

WOODFORD RESERVE \$13.0

ELIJAH CRAIG 12 YEAR \$12.5

BLANTON \$16.0

Sauvignon Blanc

SEAGLASS 2015 (SANTA BARBARA, CA)

THE CROSSINGS 2016 (MARLBOROUGH,
NZ)

KIM CRAWFORD 2016 (MARLBOROUGH,
NZ)

HANNA 2015 (RUSSIAN RIVER VALLEY,
CA)

FROG'S LEAP 2015 (NAPA VALLEY, CA)

STAG'S LEAP AVETA 2015 (NAPA
VALLEY, CA)

THE CROSSINGS 2015 (MARLBOROUGH,
NZ)

FROG'S LEAP 2014 (NAPA VALLEY, CA)

Entrées



SHRIMP COCKTAIL \$23.0

CRAB CAKE

SMOKED SALMON
RILLETTE \$14.0

BAKED POTATO SOUP

ICE SHELLFISH PLATTER*

ASSORTED CHEESES

VEGETABLE CRUDITÉS \$55.0

BLEU CHEESE CHIPS \$40.0

ANTIPASTO PLATTER \$85.0

Salads



CHICKEN CAESAR
SALAD \$25.5

SALMON CAESAR
SALAD \$30.5

HOUSE SALAD \$9.0

CAESAR SALAD \$9.0

WEDGE SALAD \$9.5

LOBSTER COBB SALAD \$26.0

STEAK WEDGE SALAD \$22.0

STEAK WEDGE SALAD* \$19.0

GREEK PASTA SALAD

COBB SALAD

HOUSE SALAD

J. Gilbert's – Wood Fired Steaks Seafood Menu



These Types Of Dishes Are Being Served



TUNA STEAK

LOBSTER

SALAD

SOUP

BREAD

LAMB

LAMB CHOPS

APPETIZER

CHICKEN

ICE CREAM

DESSERTS

Blends

MENAGE A TROIS, RED BLEND 2015 (CA)

TRAPICHE 2015 (ARGENTINA)

CAYMUS CONUNDRUM RED 2014 (CA)

FERRARI CARANO, SIENNA 2013 (NAPA VALLEY, CA)

FRANCIS FORD COPPOLA, CLARET BLACK LABEL 2014 (CA)

PRIMUS RED BLEND 2013 (CHILI)

ESTANCIA, MERITAGE 2013 (PASO ROBLES, CA)

GHOST PINES RED BLEND 2013 (CA)

CAIN CUVÉE NV (NAPA VALLEY, CA)

THE PRISONER 2014 (NAPA)

PARADUXX 2012 (NAPA VALLEY, CA)

ROBERT MONDAVI MAESTRO 50TH ANNIVERSARY (NAPA)

QUINTESSA 2011 (RUSSIAN RIVER VALLEY)

OPUS ONE 2011 2012 (NAPA VALLEY, CA)

OPUS OVETURE 2001 (NAPA VALLEY, CA)

MENAGE A TROIS, RED BLEND 2014 (CA)

PRIMUS RED BLEND 2012 (CHILI)

ESTANCIA, MERITAGE 2012 (PASO ROBLES, CA)

Dessert



CHOCOLATE VELVET CAKE \$11.5

CHOCOLATE VELVET CAKE* \$10.5

SEVEN LAYER COCONUT CAKE \$10.5

CREME BRULEE \$9.0

BERRIES CREAM \$9.5

KEY LIME PIE

FRESH BERRIES

FRESH FRUIT SALAD

MINI TARTS

PANNA COTTA

LEMON CAKE

CHOCOLATE DIPPED STRAWBERRIES MARSHMALLOWS

VANILLA BEAN CRÉME BRÛLÉE \$7.5

APPLE CROUSTADE \$8.5

NEW YORK STYLE CHEESECAKE \$7.5

CHEESECAKE

DONUTS

CHOCOLATE MOUSSE CAKE

CHOCOLATE MOUSSE

Merlots

COLUMBIA CREST 2016 (GRAND ESTATES, WA)

J. Gilbert's – Wood Fired Steaks Seafood Menu



J. LOHR LOS OSOS 2018 (PASO ROBLES, CA)

MONTES ALPHA 2017 (COLCHAGUA, CHILE)

DUCKHORN 2016 (NAPA VALLEY)

NATURA 2014 (CHILE)

BLACKSTONE 2015 (CA)

COLUMBIA CREST 2014 (GRAND ESTATES, WA)

J LOHR LOS OSOS 2014 (PASO ROBLES, CA)

BENZIGER 2013 (SONOMA, CA)

FRANCISCAN 2013 (NAPA VALLEY, CA)

MONTES ALPHA 2011 (COLCHAGUA, CHILE)

FREEMARK ABBEY 2013 (NAPA VALLEY, CA)

DUCKHORN 2013 (NAPA VALLEY, CA)

BLACKSTONE 2014 (CA)

COLUMBIA CREST 2013 (GRAND ESTATES, WA)

J LOHR LOS OSOS 2013 PASO ROBLES (CA)

MATANZA CREEK 2015 (CALIFORNIA)

MONTES ALPHA 2011 COLCHAGUA, CHILE)

MATANZA CREEK 2012 (CALIFORNIA)

Pinot Noir

MARK WEST 2014 (CA)

ESTANCIA, PINNACLES 2015 (MONTEREY, CA)

MACMURRAY RANCH 2014 (SONOMA, CA)

LA CREMA 2014 (CALIFORNIA)

MEIOMI PINOT NOIR 2015 (SONOMA, CA)

BROOKS RUNAWAY RED 2015 (OREGON)

NEILSEN 2013 (SANTA MARIA VALLEY, CA)

ERATH ESTATE 2014 (WILLAMETTE VALLEY)

SOKOL BLOSSER 2014 (OREGON)

BELLE GLOS CLARK TELEPHONE 2015 (SANTA MARIA VALLEY, CA)

GARY FARRELL 2014 (RUSSIAN RIVER, CA)

SANFORD 2012 (SANTA BARBARA, CA)

CHERRY PIE STANLY RANCH PINOT NOIR (CARNEROS)

ESTANCIA, PINNACLES 2014 (MONTEREY, CA)

LA CREMA 2015 (CALIFORNIA)

BYRON 2012 (SANTA MARIA VALLEY, CA)

SOKOL BLOSSER 2012 (OREGON)

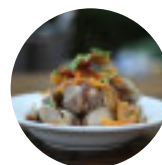
BELLE GLOS CLARK TELEPHONE 2014 (SANTA MARIA VALLEY, CA)

GARY FARRELL 2013 (RUSSIAN RIVER, CA)

ROCHIOLI PINOT NOIR (RUSSIAN RIVER VALLEY)

BYRON 2013 (SANTA MARIA VALLEY, CA)

Ingredients Used



SEAFOOD

SCALLOPS

SHRIMP

CHEESE

YOGURT

BEEF

COCONUT

BACON

POTATOES

MANGO

J. Gilbert's – Wood Fired Steaks Seafood

Menu



CORN
SPINACH
JALAPENO
CHOCOLATE
VEGETABLES
RASPBERRY
BRUSSEL SPROUTS
MUSTARD
BEANS
JALAPENOS
HAM

GASCON, MALBEC 2015 (MENDOZA, ARGENTINA)
RUFFINO, CHIANTI 2015 (TUSCANY, ITALY)
SHATTER, GRENACHE 2012 (FRANCE)
TWO HANDS, GNARLY DUDES, SHIRAZ 2014 (AUSTRALIA)
RAVENSWOOD, ZINFANDEL 2012 (CA)
LAYER CAKE, ZINFANDEL 2012 PRIMITIVO (ITALY)
ALAMOS, MALBEC 2014 (ARGENTINA)
RUFFINO, CHIANTI 2014 (TUSCANY, ITALY)

Interesting Reds

RUFFINO CHIANTI 2019 (TUSCANY, ITALY)
ROSENBLUM ZINFANDEL 2018 (CALIFORNIA)
SPELLBOUND PETITE SIRAH 2016 (CALIFORNIA)
GASCON MALBEC 2018 (MENDOZA, ARGENTINA)
SHATTER GERNACHE 2017 (FRANCE)
CONUNDRUM RED BLEND 2018 (CALIFORNIA)
THE PRISONER RED BLEND 2018 (NAPA VALLEY)
ANCIENT PEAKS OYSTER RIDGE RED BLEND 2016 (PASO ROBLES)
ROSEMOUNT, SHIRAZ 2015 (AUSTRALIA)
TWO HANDS, GNARLY DUDES, SHIRAZ 2015 (AUSTRALIA)
RAVENSWOOD, ZINFANDEL 2013 (CA)
ROSENBLUM, ZINFANDEL (CA)
LAYER CAKE, ZINFANDEL 2013 PRIMITIVO (ITALY)
ALAMOS, MALBEC 2015 (ARGENTINA)

Side Dishes



GRILLED ASPARAGUS	\$7.5
GREEN BEANS WITH SPICED PECANS	\$7.5
MASHED POTATOES	\$7.5
LOBSTER MAC CHEESE*	\$23.0
FRENCH FRIES*	\$7.0
GRILLED ASPARAGUS*	\$7.0
GREEN BEANS WITH SPICED PECANS*	\$7.0
MASHED POTATOES*	\$7.0
ROASTED YUKON POTATOES*	\$7.0
CHICKEN TORTILLA SOUP	\$10.0
POBLANO AU GRATIN POTATOES	
YUKON MASHED POTATOES	
YUKON ROASTED POTATOES	
CREAMED CORN WITH BACON	
GREEN BEANS WITH PECANS	
CHEF'S BLEND WILD MUSHROOMS WITH TRUFFLE BUTTER	
SPICY ZUCCHINI BAKE	
ROASTED CARROTS	

J. Gilbert's – Wood Fired Steaks Seafood

Menu



SALT BAKED POTATO
CREAMED CORN
SAUTEED SPINACH
CHEF'S BLEND WILD MUSHROOMS
APPLEWOOD SMOKED BACON
BAKED POTATO WITH SALT
SWEET POTATO FRIES
ROASTED MUSHROOMS
BAKED POTATO

Interesting Whites

CHATEAU STE. MICHELLE REISLING
2017 (COLUMBIA VALLEY)
ECCO DOMANI PINOT GRIGIO 2018
(ITALY)
CHATEAU STE. MICHELLE ROSÉ 2019
(WASHINGTON)
CÔTES-DU-RHÔNE BELLERUCHE ROSÉ
2018 (FRANCE)
MINER VIOGNIER SIMPSON VINEYARD
2018 (NAPA VALLEY)
CONUNDRUM WHITE 2018 (CALIFORNIA)
KING ESTATE PINOT GRIS 2017
(OREGON)
LA MAGIE DES CAILLOTES SANCERRE
2018 (FRANCE)
SANTA MARGHERITA PINOT GRIGIO 2019
(ITALY)
MONTEVINA, WHITE ZINFANDEL 2015
(CA)
ALAMOS, TORRONTES 2015
(ARGENTINA)
CHAT. STE MICHELLE, RIESLING 2015
(COLUMBIA VALLEY, WA)
ECCO DOMANI, PINOT GRIGIO 2015
(ITALY)

CHATEAU BONNET BLANC, SAUVIGNON
BLANC SEMILLON 2015 (BORDEAUX,
FRANCE)
CÔTES-DU-RHÔNE BELLERUCHE ROSÉ
2015 (FRANCE)
ESTANCIA, PINOT GRIGIO 2015 (CA)
MARTIN CODAX, ALBARINO 2015 (SPAIN)
BOLLINI, PINOT GRIGIO 2014 (ITALY)
HIRSH, GRUNER VELTLINER 2014
(AUSTRIA)
CAYMUS CONUNDRUM WHITE 2014 (CA)
MINER, VIOGNIER, SIMPSON VINEYARD
2014 (NAPA VALLEY, CA)
TRIMBACH, GEWURZTRAMINER 2012
(ALSACE, FRANCE)
SANTA MARGHERITA, PINOT GRIGIO
2015 (ITALY)
TREFETHEN, DRY RIESLING 2012 2013
(NAPA VALLEY, CA)
MONTEVINA, WHITE ZINFANDEL 2014
(CA)
CHAT. STE MICHELLE, RIESLING 2014
(COLUMBIA VALLEY, WA)
FERRARI CARANO, FUME BLANC 2014
(NAPA VALLEY, CA)

Starters



SHRIMP DURANGO	\$20.0
PRETZEL CRUSTED ONION RINGS	\$15.5
HOUSE STARTER SALAD	\$11.0
BLACKENED CHICKEN PENNE	\$30.0
LOBSTER MAC CHEESE	\$25.5
SIMPLY PREPARED SEARED ATLANTIC SALMON	\$32.0
10 OZ TOP SIRLOIN	\$35.0
18 OZ BONE-IN RIBEYE	\$66.0

J. Gilbert's – Wood Fired Steaks Seafood Menu



SHRIMP DURANGO*	\$18.0
BLUE CHEESE POTATO CHIPS*	\$15.0
PRETZEL CRUSTED ONION RINGS*	\$14.0
WOOD-GRILLED RIBS*	\$38.0
JOYCE FARMS MESQUITE GRILLED 1/2 CHICKEN*	\$29.0
MISHIMA RANCH WAGYU BURGER*	\$21.0
10 OZ. TOP SIRLOIN*	\$32.0
JUMBO LUMP CRAB CAKES	\$19.5
STEAK FRITES*	\$29.0
WOOD-GRILLED RIBS	\$33.0
JOYCE FARMS MESQUITE GRILLED ½ CHICKEN	\$27.0
AUSSIE LAMB RACK*	\$44.0
MAPLE PLANK ROASTED SALMON	\$29.0
CHARCUTERIE CHEESE SLATE	\$19.0
TODAY'S FRESH FISH	
ICED SHELLFISH PLATTER*	
PRIME BLACK ANGUS BURGER*	\$13.0
MAPLE GLAZE ROASTED SALMON	\$20.0
CHICKEN PICCATA	
MAPLE GLAZED ATLANTIC SALMON	
MIDWEST STYLE HOUSE SALAD	
AUSSIE LAMB RACK	

Chardonnays

RODNEY STRONG 2018 (SONOMA)
J. LOHR RIVERSTONE 2018 (ARROYO SECO, CA)
TREFETHEN 2018 (NAPA VALLEY)
MEIOMI 2018 (CALIFORNIA)

SONOMA-CUTRER 2018 (RUSSIAN RIVER RANCHES)
JORDAN 2017 (RUSSIAN RIVER VALLEY)
STAGS LEAP KARIA 2018 (NAPA VALLEY)
CAKEBREAD CELLARS 2018 (NAPA VALLEY)
ROMBAUER 2018 (CANEROS)
KISTLER LES NOISETIERS 2018 (SONOMA)
INDABA 2015 (SOUTH AFRICA)
RIDGE AND FURROW 2013 (CENTRAL COAST, CA)
ANGELINE 2015 (RUSSIAN RIVER)
J LOHR RIVERSTONE 2015 (ARROYO SECO, CA)
MARTIN RAY 2015 (RUSSIAN RIVER VALLEY, CA)
PAUL DOLAN 2012 (MENDOCINO, CA)
MEIOMI CHARDONNAY 2015 (CA)
TREFETHEN 2015 (NAPA VALLEY, CA)
MER SOLEIL, SILVER 2013 (MONTEREY, CA)
CUVAISON 2013 (NAPA VALLEY, CA)
SONOMA CUTRER 2014 (RUSSIAN RIVER RANCHES, CA)
STAGS LEAP KARIA 2014 (NAPA VALLEY, CA)
JORDAN 2014 (RUSSIAN RIVER VALLEY, CA)
PATZ HALL 2015 (SONOMA COAST, CA)
CAKEBREAD CELLARS 2014 (NAPA VALLEY, CA)
KISTLER LES NOISETIERS CHARDONNAY (SONOMA)
MEIOMI CHARDONNAY 2014 (CA)
TREFETHEN 2014 (NAPA VALLEY, CA)
JORDAN 2013 (RUSSIAN RIVER VALLEY, CA)

J. Gilbert's – Wood Fired Steaks Seafood

Menu



PATZ HALL 2014 (SONOMA COAST, CA)

CAREFUL STUDY 2013 (SANTA BARBARA, CA)

Cabernets

MAIN STREET WINERY 2018 (CALIFORNIA)

JOEL GOTT 815 2017 (SAINT HELENA)

CHATEAU STE. MICHELLE INDIAN WELLS 2017 (WASHINGTON)

B.R. COHN SILVER LABEL 2017 (NORTH COAST, CA)

CHATEAU DEGAS 2017 (BORDEAUX, FRANCE)

J. LOHR HILLTOP 2017 (CALIFORNIA)

CLOS DU VAL 2015 (NAPA VALLEY)

CATENA ALTA 2015 (MENDOZA)

CHATEAU LA TOUR MEDOC 2012 (BORDEAUX, FRANCE)

ORIN SWIFT PALERMO 2017 (NAPA VALLEY)

TREFETHEN VINEYARDS ESTATE 2016 (NAPA VALLEY)

ARTEMIS 2017 (NAPA VALLEY)

MOUNT VEEDER 2017 (NAPA VALLEY)

JOSEPH PHELPS 2016 (NAPA VALLEY)

CAYMUS 2018 (NAPA VALLEY)

MAIN STREET WINERY 2015 (CA)

MURPHY-GOODE 2013 (ALEXANDER VALLEY, CA)

SEBASTIANI 2014 (CA)

CHAT. STE MICHELLE, INDIAN WELLS 2013 (WA)

B.R COHN, SILVER LABEL 2015 (NORTH COAST, CA)

DRY CREEK VINEYARD 2013 (SONOMA, CA)

ATLAS PEAK 2014 (NAPA VALLEY, CA)

J LOHR HILLTOP 2014 (CA)

HALL CABERNET 2013 (NAPA VALLEY, CA)

CLOS DU VAL 2013 (NAPA VALLEY, CA)

ARTEMIS CABERNET SAUVIGNON 2014 (NAPA VALLEY, CA)

FAUST 2014 (NAPA VALLEY, CA)

JORDAN 2012 (ALEXANDER VALLEY, CA)

CONN CREEK ANTHOLOGY CABERNET (NAPA)

TREFETHEN VINEYARDS ESTATE 2012 (NAPA VALLEY, CA)

JOSEPH PHELPS 2013 (NAPA VALLEY, CA)

CAYMUS 2014 (NAPA VALLEY, CA)

CHIMNEY ROCK 2013 (NAPA VALLEY, CA)

SILVER OAK 2012 (ALEXANDER VALLEY, CA)

SILVER OAK 2011 (NAPA VALLEY, CA)

STAGS LEAP FAY 2012 (NAPA VALLEY, CA)

STAGS LEAP S.L.V 2012 (NAPA VALLEY, CA)

MAIN STREET WINERY 2014 (CA)

RIDGE AND FURROW CABERNET 2013 (PASO ROBLES)

B.R COHN, SILVER LABEL 2014 (NORTH COAST, CA)

DRY CREEK VINEYARD 2012 (SONOMA, CA)

J LOHR HILLTOP 2013 (CA)

ARTEMIS CABERNET SAUVIGNON 2013 (NAPA VALLEY, CA)

FAUST 2013 (NAPA VALLEY, CA)

CAYMUS 2013 (NAPA VALLEY, CA)

J. Gilbert's – Wood Fired Steaks Seafood Menu



J. Gilbert's – Wood Fired Steaks Seafood McLean

6930 Old Dominion Drive
McLean, VA 22102, United States

Opening Hours:

Monday 11:30 -21:00
Tuesday 11:30 -21:00
Wednesday 11:30 -21:00
Thursday 11:30 -21:00
Friday 11:30 -22:00
Saturday 11:30 -22:00
Sunday 03:00 -19:30

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