



## **Igloo Menu for Two \$79**

FIRST COURSE: Shareable Jumbo Lump Crab Cakes Appetizer

SECOND COURSE *choose two:*

- MAPLE PLANK ROASTED SALMON yukon mashed potatoes, green beans with pecans
- SEARED GEORGES BANK SEA SCALLOPS lobster risotto, shaved fennel salad, champagne beurre blanc
- 8 OZ. CENTER-CUT FILET MIGNON\* yukon mashed potatoes, grilled asparagus
- 14 OZ. KANSAS CITY STRIP\* yukon mashed potatoes, grilled asparagus

THIRD COURSE *choice of dessert to share:* CARROT CAKE | CHOCOLATE VELVET CAKE

## **Igloo Menu for a Few**

### **CHARCUTERIE + CHEESE SLATE**

bresaola, prosciutto, chorizo, red spruce cheddar, burrata, rosemary romao, poached pear & cherry mostarda 22

### **FAMILY STYLE ENTRÉES**

Served with fresh baked sourdough bread & butter and includes choice of two family-style sides, serves 4  
MESQUITE GRILLED CHICKEN 70 | BOURBON MAPLE SALMON FILLETS 75 | JUMBO LUMP BAKED CRAB CAKES 85

### **FAMILY STYLE PASTAS**

Served with fresh baked sourdough bread & butter, includes choice of House or Caesar salad, serves 4  
LOBSTER MAC & CHEESE 80 | BLACKENED CHICKEN PENNE 65

## **THREE COURSE PRIX FIXE MENU**

FIRST COURSE *choose one:*

- CAESAR SALAD | HOUSE SALAD | MARYLAND CRAB BISQUE | CHICKEN TORTILLA SOUP

### **\$48 ENTRÉE COURSE *choose from:***

- 6 OZ. CENTER-CUT FILET MIGNON\* grilled asparagus, yukon mashed potatoes
- MAPLE PLANK ROASTED SALMON yukon mashed potatoes, green beans with pecans
- JUMBO LUMP CRAB CAKES whipped yukon gold potatoes, grilled asparagus
- 14 OZ. COMPART FAMILY FARMS BONE-IN DUROC PORK CHOP\* green beans with pecans, yukon mashed potatoes
- 4 OZ. FILET COMBOS\* choice of scallops, crab cake or bourbon maple shrimp, yukon mashed potatoes, grilled asparagus

### **\$58 ENTRÉE COURSE *choose from:***

- ½ LB. CANADIAN COLD WATER LOBSTER TAIL grilled asparagus, yukon mashed potatoes, drawn butter
- 6 OZ. FILET COMBOS\* choice of scallops, crab cake or bourbon maple shrimp, mashed potatoes, grilled asparagus
- 14 OZ. KANSAS CITY STRIP\* choice of two seasonal sides

THIRD COURSE *choose one:*

- CHOCOLATE VELVET CAKE | CARROT CAKE<sup>†</sup> | VANILLA BEAN CRÈME BRÛLÉE | BERRIES & CREAM

## **ASK ABOUT OUR HANDCRAFTED COCKTAILS AND WINE AVAILABLE FOR CARRYOUT**

To reserve an igloo at TCD visit <https://capitoldistrictomaha.com/igloos/>

\* These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. † We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.



## STARTERS

- JUMBO LUMP CRAB CAKES tropical salsa, remoulade, mustard aioli 19.5
- SHRIMP COCKTAIL creole remoulade, cocktail sauce 19
- FRIED CALAMARI jalapeños, carrots, sweet n' sour, remoulade 14
- SHRIMP DURANGO tomatoes, basil, spinach, ancho chile butter, parmigiano reggiano 16
- CHARCUTERIE + CHEESE SLATE bresaola, prosciutto, chorizo, red spruce cheddar, burrata, rosemary romao, poached pear & cherry mostarda 22
- BLUE CHEESE POTATO CHIPS hand-cut potato chips, blue cheese sauce 12.5
- PRETZEL CRUSTED ONION RINGS trio of dipping sauces: mustard thyme, parmesan garlic, our original steak sauce 12

## STARTER SOUPS & SALADS

- CAESAR SALAD parmigiano reggiano, sourdough croutons, asiago cheese crisp, anchovies 8.5
- HOUSE SALAD carrots, cucumber, grilled corn, housemade sourdough croutons, white cheddar, tomato, creamy red wine house dressing 8.5
- MARYLAND CRAB BISQUE 12
- CHICKEN TORTILLA SOUP contains bacon 10

## MAINS

- MAPLE PLANK ROASTED SALMON bourbon glaze, yukon mashed potatoes, green beans with pecans 29
- JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, mashed yukon gold potatoes, grilled asparagus 35
- SEARED GEORGES BANK SEA SCALLOPS lobster risotto, shaved fennel salad, champagne beurre blanc 37
- MESQUITE GRILLED ½ CHICKEN herb roasted potato & asparagus hash 26
- WOOD-GRILLED RIBS full slab of pork spare ribs, Kansas City BBQ sauce, fries, creamed corn with bacon 32
- BLACKENED CHICKEN PENNE roasted red pepper cream, smoked gouda, snow peas, leeks, cilantro, red pepper pesto 22
- WAGYU BURGER\* au poivre mayo, shallot jam, watercress, gruyere, brioche bun, sweet potato fries 19
- GRILLED CHICKEN CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 14 | with salmon 19
- LOBSTER MAC & CHEESE white truffle bread crumbs, chives 20

## WOOD-GRILLED STEAKS & CHOPS

- All steaks & chops served with choice of two seasonal sides, unless otherwise noted
- 10 OZ. TOP SIRLOIN\* 29
  - 6 OZ. CENTER-CUT FILET MIGNON\* 37
  - 8 OZ. CENTER-CUT FILET MIGNON\* 42
  - 14 OZ. BONE-IN KANSAS CITY STRIP\* 49
  - 18 OZ. BONE-IN RIBEYE "COWBOY CUT"\* 53
  - 14 OZ. COMPART FAMILY FARMS BONE-IN DUROC PORK CHOP\* 32
  - FILET COMBOS\* Center-cut filet mignon served with one of the following:  
Jumbo Lump Crab Cake, Bourbon Maple Shrimp, Seared Sea Scallops
  - 4 OZ. FILET COMBO\* 38
  - 6 OZ. FILET COMBO\* 48
  - 8 OZ. FILET COMBO\* 54

## SEASONAL SIDES

- Available a la carte for \$6 ea  
Family style (serves 4) \$16 ea
- POBLANO AU GRATIN POTATOES
  - YUKON MASHED POTATOES
  - GREEN BEANS WITH PECANS
  - CREAMED CORN WITH BACON
  - SALTED BAKED POTATO
  - GRILLED ASPARAGUS
  - LOBSTER MAC & CHEESE (+\$5)
  - CHEF'S BLEND WILD MUSHROOMS WITH TRUFFLE BUTTER (+\$4.5)

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## DESSERTS

- CHOCOLATE VELVET CAKE**  
chocolate mousse, chocolate ganache, raspberry ice cream 9
- VANILLA BEAN CRÈME BRÛLÉE**  
raspberries, crisp sugar crust 8.5
- BERRIES & CREAM**  
seasonal berries, crème anglaise 9
- CARROT CAKE†**  
pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise 10

## KIDS (12 and under)

- CHICKEN FINGERS**  
served with fries unless otherwise requested 9
- MAC & CHEESE 10**

## J. GILBERT'S CARRYOUT MEAL KITS

You prepare the steaks or fish. We'll have the rest ready for you.

**ALL MEAL KITS INCLUDE:** J. Gilbert's signature seasoning, yukon mashed potatoes and grilled asparagus for two, fresh J. Gilbert's sourdough bread with whipped butter and pastrami butter, two slices of chocolate velvet cake.

- CENTER-CUT FILET MEAL KIT FOR TWO \$72**  
Includes: two 8 oz. Center-Cut Filets Mignons\*
- KANSAS CITY STRIP MEAL KIT FOR TWO \$76**  
Includes: two 14 oz. Kansas City Strips\*
- BONE-IN RIBEYE MEAL KIT FOR TWO \$89**  
Includes: two 18 oz. Prime Bone-In Ribeyes\*
- ATLANTIC SALMON FOR TWO \$50**  
Includes: two 7 oz. Atlantic Salmon Fillets
- GEORGE BANK SEA SCALLOPS FOR TWO \$60**  
Includes: two portions of Georges Bank Sea Scallops

*Kits available for pre-order. While supplies last, availability may be limited. Not valid with any offer or discount.*

## CARRYOUT COCKTAILS

(offer valid where legal)

- J. GILBERT'S BARREL-AGED MANHATTAN**  
Maker's Mark Bourbon, Italian sweet vermouth, orange bitters, aged in-house in oak whiskey barrels, topped with Amarena cherries 14
- SPARKLING BLACKBERRY MARTINI**  
Stoli Vodka, Chambord, fresh-squeezed lemon juice, pure cane syrup, Ruffino Prosecco float 12
- SMOKED OLD FASHIONED**  
Knob Creek Hickory Maple, orange bitters, hickory smoke 14
- PINEAPPLE MARTINI**  
Stoli Vodka & triple sec infused with fresh pineapple 11

## CARRYOUT WINE

(offer valid where legal)

Ask us about our featured bottles of wine available for carryout.

Enjoy our Sunday wine special: Half price bottles of wine under \$100. 25% off all other bottles of wine \$100 and over.

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