

APPETIZERS

East Meets West Tuna \$14.95

Zesty tuna tartare drizzled with wasabi cream & seared peppered tuna with avocado

Beef Carpaccio \$14.95

Thinly sliced filet with arugula, Parmesan & Romano cheeses, crostini and fried capers with a balsamic vinaigrette

Calamari \$11.95

Served with citrus ginger chili vinaigrette & spicy honey lime sauce

Ponzu Quail \$12.95

Teriyaki glazed quail, with arugula, hints of sesame and orange vinaigrette

Classic Jumbo Shrimp Cocktail \$13.95

Chips & Strings \$6.95

Homemade potato chips, onion strings & fried jalapeño rings

Hummus Trio \$8.95

A classic combination of Mediterranean, roasted red pepper & edamame

Panko Asparagus \$13.95

Parmesan panko encrusted asparagus, topped with jumbo lump crab and tomato pomodoro

Jumbo Lump Crab Cake \$16.95

In a chive beurre blanc

Blue Point Oysters \$14.95

1/2 Dozen on the half shell

Blue Point Oysters Rockefeller \$16.95

1/2 Dozen

Seafood Ceviche \$15.95

Fresh scallops, calamari and crab, tossed with citrus tomato emulsion, served with crispy plantain

SOUPS

Five Onion Soup \$7.50

Simms' famous onion soup topped with melted Jarlsberg cheese

Lobster Bisque \$7.95

Laced with sherry

Chef's Featured Soup \$7.95

Best of Soup \$8.95

Sampling of each: five onion, lobster bisque & chef's feature

SALADS

Iceberg Wedge Salad \$7.95

Classic iceberg wedge finished with fresh crumbled Roquefort cheese

Pear & Sage Blue Cheese Salad \$8.50

With candied pecans & teardrop tomatoes in creamy vinaigrette

Tomato Caprese Salad \$8.95

With vinaigrette and reduced balsamic

Caesar Salad \$7.25

With shaved Pecorino Romano

Simms Chopped Salad \$7.25

Mixed greens, cucumber, red onion, bacon & tomato tossed with Haystack Mountain Goat Cheese & vinaigrette

Roasted Beet Salad \$7.95

Roasted red & golden beets with Roquefort cheese, crispy prosciutto & pecans

SIDES

Creamed Corn \$7.95

Fresh from the cob, topped with Parmesan

Roasted Wild Mushrooms \$8.95

Steamed Green Asparagus \$8.95

Creamed Spinach \$7.95

Parmesan Risotto \$4.95

Smoked Cheddar Macaroni & Cheese \$7.95

Baked Potato \$5.95

Mashed Potatoes \$6.95

Au Gratin Potatoes \$7.95

Rich & creamy, baked to perfection

STEAKS



We proudly serve *Certified Angus Beef*®.

So flavorful only 8% of all beef qualifies.

All steaks listed below are served with sautéed French beans & shallots.

Center Cut Filet Mignon (7 oz.) \$32.95 (10 oz.) \$38.95

Ribeye (16 oz.) \$34.95

NY Strip (16 oz.) \$34.95

Bone-in Ribeye (22 oz.) \$39.95

Porterhouse (24 oz.) \$42.95

Baseball Cut Sirloin (12 oz.) \$28.95

Marinated in teriyaki sauce

Add King Crab Oscar Topping \$9.99

PRIME RIB, CHICKEN & GAME

Prime Rib (12 oz.) \$28.95 (16 oz.) \$32.95

Served with mashed potatoes

Chicken Romano \$19.95

Pan seared with a blend of Romano cheese and panko bread crumbs, in lemon beurre blanc, served with sautéed French beans & shallots & mashed potatoes

Pan Roasted Chicken \$23.95

Wild mushrooms & pan juices with mashed potatoes and French beans

Bone-in Buffalo Ribeye (20 oz.) \$48.95

Served with sautéed French beans & shallots

SEAFOOD

Hazelnut Crusted Rainbow Trout \$23.95

Lightly breaded, topped with sautéed shrimp & grilled tomato salsa, drizzled with lemon beurre blanc

Prosciutto Salmon \$25.95

Asian stir fried asparagus and red peppers accompanied by mango puree, balsamic glaze and lemon beurre blanc

Mahi Mahi with Lobster Cream Sauce \$29.95

With Parmesan risotto & asparagus

Jumbo Fried Shrimp \$19.95

Served with french fries

Shrimp Scampi \$23.95

Tossed with angel hair pasta, cremini mushrooms, garlic & herbs in a white wine sauce

Blackened Seared Jumbo Scallops \$26.95

Topped with tomato confit and bacon, served with Parmesan risotto

Live Maine Lobster Market price

Served with a baked potato

Cold Water Lobster Tail Market price

Served with a baked potato

King Crab Market price

1½ lbs., served with a baked potato

SPECIALTY SAUCES

Herb Blue Cheese Topping \$3.99

Cognac Pepper Cream Sauce \$3.99

Hollandaise \$3.99

Béarnaise \$3.99

Mushroom Garlic Bacon

Cream Sauce \$3.99

Executive Chef Joseph Hsu

Caution: These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness or even death from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician.
For your convenience, an automatic 18% service charge will be added to all parties of 8 or more. D-12/6/11