

# **SIMMS** **STEAKHOUSE™**

## *Group Dinner Options*

Deciding group prearrangements at Simms Steakhouse begins with a traditional three course meal: starter, entrée and dessert. The options below allow you to create a unique package that is a reflection of your own distinctive commitment to your guests' satisfaction.

### **FEATURED MENU \$55 PER PERSON**

For parties of 30 or less, planner may select up to 5 entrée choices;  
4 entrée choices for parties of 30 - 50;  
3 entrée choices for parties over 50

### *Starter Course*

Please select two (2) from the following choices:

**ICEBERG WEDGE, CAESAR SALAD,\* OR SIMMS CHOPPED SALAD**

### *Entrées*

Please select from the following choices:

**7OZ. FILET MIGNON**

Char-Broiled to Perfection

**12OZ. PRIME RIB**

with Au Jus & Creamy Horseradish

**COLORADO LAMB LOIN**

with Chimichurri Aioli

**CHICKEN PAIGE**

with Sun-Dried Tomatoes & Caper Butter

**PAN ROASTED CHICKEN**

with Herb Butter Sauce

**SALMON OR RAINBOW TROUT**

with Lump Crab & Beurre Blanc

**BUCATINI ALLA JARDÍN\***

Sautéed Vegetables in a Parmesan Cream Sauce over Pasta

**GRILLED VEGETABLE RISOTTO\***

Creamy Italian Rice with Mixed Seasonal Fresh Vegetables

### *Accompanied By*

**MASHED POTATOES**

**&**

**HARICOTS VERTS**

### *Dessert Course*

Please select two (2) from the following choices:

**NEW YORK STYLE CHEESECAKE OR CHOCOLATE TORTE**

**\*Vegetarian Option**

# Featured Menu Substitutions & Additions

## Starter Course

**SPINACH SALAD** ... add \$2 per person  
with avocado and pumpkin brittle

**LOBSTER BISQUE** ... add \$3 per person

## Entrée Substitutions

**14OZ. NEW YORK STRIP** ... add \$3 per person

**16OZ. RIBEYE** ... add \$4 per person

**10OZ. FILET MIGNON** ... add \$5 per person

**ADD SAUCE TOPPING TO ANY STEAK** ... add \$3 each

Choose from cognac peppercorn or béarnaise

## Sides

Add \$4 per person

**CREAMED SPINACH**

**CREAMED CORN**

**AU GRATIN POTATOES**

**DUCK FAT POTATOES**

**SMOKED CHEDDAR MAC & CHEESE**

**WILD MUSHROOMS**

**STEAMED GREEN ASPARAGUS**

**BRUSSELS SPROUTS**

## Mixed Platter "Surf" Additions

Served Family Style

**5OZ. LOBSTER TAILS** ... add \$25 each

**BROILED SCALLOPS** ... add \$7 each

**GRILLED JUMBO SHRIMP** ... add \$4 each

## Dessert

**CRÈME BRULÉE** ... add \$2 per person

**KEY LIME PIE** ... add \$3 per person

All Group Dining Menus include unlimited soft drinks, iced tea, coffee and hot tea.

Please ask your Private Events Manager for hosted and cash bar service options.

7.5% sales tax, and 3% administrative fee and 17% suggested gratuity charge are not included in the per person price.

Menus and prices are subject to change without notice.

All guests with dietary restrictions will be accommodated with customized courses at the time of the event.