

OYSTERS

Fresh Oysters 3.00 each

House Made Cocktail Sauce

Broiled Oysters 4.00 each

Bacon Butter, Grana Padano Shavings

Sims quite simply offers the best and freshest oysters found right here in PEI. We offer a selection from different bays, coves and points from around our Island, and each offers a unique character and flavour. Please ask your server for our daily selections.

APPETIZERS

Sims Steak Bread

Grilled Naan, Steak Tips,
Cheese, Candied Onions

14

Beef, Bacon, and Bleu

Peppered Port Reduction

15

Lobster Ravioli

Goats Cheese, Cream Corn,
Asparagus

16

Seafood Bruschetta

Shrimp, Scallop, Goat Cheese

15

Steakhouse Chips

Beef Tenderloin Tips,
Mushroom, Caramelized
Onions, Peppers

15

Bone Marrow & Tartar

Hand Chopped PEI Tenderloin

21

Baby Back Pork Ribs

Hoisin Glaze

15

Calamari

Tempura, Pickled Vegetables,
Sriracha Aioli

14

Uniquely Canadian Cheese

Chef's Choice

for One **15** for Two **23**

SALAD

The Sims Steakhouse Caesar 13

Taylor's Double Smoked Bacon

Wedge Salad 14

Herb Aioli, Double Smoked
Bacon, Benedictin Bleu Cheese

Winter Greens 14

Honey Poppy Seed Vinaigrette,
Dried Cranberries, Spiced
Pecans, Goat Cheese

Salmon Salad 15

Smoked Salmon, Ginger Soy
Dressing, Honey Sesame Brittle,

FROM *the* SEA

Island Shellfish & Finfish Chowder 15

2 x PEI Award Winning

Pan Seared Sea Scallops 16

Maple-Pommery Mustard Glazed
Bacon, Pickled Veg, Chive Cream

Steamed Island Mussels 14

Flavours Change Daily

Lobster Dip 17

Lobster, Cows Cheddar, Garlic Toast

Belle River Crab Fritters 15

Shallots, Chives, Lemon, Parmesan
Shards, Sriracha Aioli, Smoke Show
Hot Sauce

Sims Corner

STEAKHOUSE & OYSTER BAR

SOMETHING *to be* SAID ABOUT OUR BEEF

All of our beef is raised right here on the Island and is aged in-house for a minimum of 45 days. Our farmers feed the cattle a diet consisting of only potatoes and grain.

This helps ensure each cut meets the strict requirements needed to reach the top classification of Canadian Beef. Our beef is butchered right here at Sims, to our own exacting specifications. Providing you, our guests, with the absolute best quality there is.

STEAKS

Rib Eye

14oz **42** 20oz **56**

Tenderloin

6oz **39** 8oz **45** 12oz **62**

New York Striploin

10oz **38** 12oz **46** 16oz **60**

Enquire with your server about having your steak custom cut in just about any size.

CAST IRON STEAKS *for* TWO

Cowboy Steak

30oz **85**

Chateaubriand

20oz **98**

Porter House

30oz **90**

Cooked with care in a seasoned cast iron pan to enhance the beef flavour.

SIMS “SPECIALITY” STEAKS

Sims Surf & Turf

10 oz Striploin, Béarnaise,
Choice of Fresh Lobster
Tail or 3 Jumbo Scallops
60

Pepper Steak

House Pepper Rub, Cranberry
Balsamic Gastrique
41

Crusted Filet Mignon

Smokey, Gouda Crusted
Tenderloin
43

T-bone Steak

Hickory Salted
55

Cigar Tenderloin

Cedar Aged
50

The Gatsby

2014 PEI Burger Love Champion
18

TERRA - OCEANA

 **Herb Crusted Prince
Edward Island Halibut**
Chipotle Cream
39

**Rosemary & Panko
Crusted Lamb Rack**
Lamb Sausage Jus
42

Chicken Breast
Butter Chicken Sauce
28

Lobster Mac n' Cheese
"Out of Body Experience"
35

Pan Seared Atlantic Salmon
Winter Fruit Salsa
32

Seafood Papperdalle
Spicy Cream, Lobster
Tail, Mussels, Scallops
35

 **Fresh Whole
Atlantic Lobster**
Market Price

Ocean Wise

Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

POTATO SELECTIONS

Roasted Garlic Yukon Gold Mash Potatoes

Creamy Dill Baby Reds

Butter Laced Baked Potato

Sims Steakhouse Frites

Double Stuffed Baked Potato
~ 3 Supplement

House Made Mac and Cheese
~ 6 Supplement

Fries with the Works Poutine
~ 10 Supplement

ENHANCEMENTS

Asparagus & Béarnaise 12

Broccolini Almondine 8

Béarnaise 3

Creamed Spinach 6

Sims Sautéed Onions 5

Herb Garlic Mushrooms 5

Blue Cheese Crust 5

Smokey Gouda Crust 5

House Pepper Crust and Gastrique 5

Bone Marrow 10

Brandy Peppercorn Jus 4

Butter Bronzed Sea Scallop 7 ea.

Chipotle Buttered Shrimp 8 ea.

Crab Legs Market Price

Lobster Tail Market Price

LOCAL SUPPLIERS

**One Vision Farms, Plate it., Harmony Meadow
Farms, Island Taylor Meats, Colville Bay
Oysters, Raspberry Point Oyster, Cascumpec
Bay Oysters, Rare Earth, Lammert Wolters**

*Head Chef Kyle Panton Sous Chef Cody Wallace Sous Chef Kaela Barnett
General Manager Craig MacMillan Sommelier Debbie Smith*

The SIMS STORY

Donald McIsaac erected this beautiful three storey brick building in 1862-1864 on Sims Corner, so called because the property had been in the possession of Thomas and Charlotte Alchorn Sims from 1806.

The most colourful owner and occupant of the building was Mr. P.P. Gillis, who ran the "Red Pharmacy" between 1895 and 1910.

A drug-store in the front half of the building and a reputed conviviality shop in the rear, proved very popular with local businessmen while prohibition was in effect. This location has also been a large family home, apartments and a barber shop.

In the fall of 2005 local restaurateur Kevin Murphy purchased the building and began the process of renovating to create what you are experiencing today.

The Murphy Group of Restaurants is proud to present you with Prince Edward Island's first authentic Steakhouse, and "Atlantic Canada's Premier Steakhouse Experience".

Kevin and Kathy Murphy, along with operating partner, Craig MacMillan, hope that you enjoy your stay at Sims Corner and welcome you to join us in our philosophy that a relentless commitment to great steaks, big wine, and PEI hospitality come together to create the ultimate dining experience.

Enjoy!



Chef
KYLE PANTON

One of the Island's foremost culinary talents and homegrown chefs, Kyle Pantan embraces a passion and philosophy that reflects a down to earth approach to preparing dishes from the abundance of PEI's natural ingredients.

His love of cooking was ignited at an early age watching his mother prepare family meals at his home in Belfast, PEI. He graduated from the world-renowned Culinary Institute of Canada and has apprenticed in Toronto under David Lee of Nota Bene and Victor Berry of Splendido and the County General.

He has been recognized locally and internationally for his ability to create award winning dishes using fresh locally

sourced products. In 2012, Chef Kyle was named the PEI Savor local food winner, an award that celebrates and identifies the Island's food culture. In 2013 he was awarded the prestigious International Seafood Chowder Competition which is part of the PEI Shellfish Festival. In 2014 he captured PEI's Most Loved Burger, part of the PEI Burger Love Campaign.

When the apron is off, Kyle enjoys spending time with his family and depending on the season, working on his organic vegetable garden, hunting or playing hockey. He enjoys being a part of the vibrant culinary culture on the Island and looks forward to help shape the future of PEI's food industry.