

OYSTERS

Fresh Oysters 3.00 each
House Made Cocktail Sauce

Baked Oyster 4.00 each
Coconut, Chili Gouda & Spinach

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

Roasted Bone Marrow & Tartar
Hand Chopped PEI Tenderloin
21

Baby Back Pork Ribs
Sherry Hoisin
15

Beef Ribs
Mango Maple Chili
15

Calamari
Fried Calamari, Cherry Tomato
Salsa, Goats Cheese, Candied
Onions, Guacamole
15

Cheese From Here & There
Chef's Choice
for One **15** for Two **23**

SALAD

The Sims For One **13**
Steakhouse Caesar For Two **20**
Taylor's Double Smoked Bacon

Wedge Salad **14**
Herb Aioli, Double smoked
Bacon, Blue Cheese

Octopus Salad **17**
Almonds, fried Wontons,
Sweet Sesame Glaze


Summer Greens **13**
Strawberries, Goats Cheese, Cashews,
Honey Poppy Seed Dressing

Tomato Salad **15**
Buffalo Mozzarella, Heirloom Tomatoes

Smoked Salmon Beet Salad **15**
Honey Vinaigrette, Goats Cheese,
Candied Pistachios & Onions

FROM *the* SEA

Island Shellfish & Finfish Chowder **15**
2 x PEI Award Winning

 **Pan Seared Sea Scallops** **16**
Jalapeno Pea Puree, Smoked Bacon,
Micro Salad

 **Steamed Island Mussels** **14**
Flavours Change Daily

Lobster Dip **18**
Cows Cheddar, Toast & Chips

Belle River Crab Cakes **15**
Ginger Scallion Coulis, Micro Salad

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 **105**

Porter House

30oz **90**

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

SIMS "SPECIALITY" STEAKS

Sims Surf & Turf

10oz Striploin, Bernaise,
Choice of Fresh Lobster Tail or
3 Jumbo Seared Scallops or 3
Jumbo Butter Poached Prawns
62

T-bone Steak

Pistachio, Goats Cheese Crust
60

Pepper Steak

House Pepper Rub,
Cranberry Gastrique
42

Cigar Tenderloin

Cedar Aged
54

Crusted Filet Mignon

Smokey, Gouda Crusted
Tenderloin
43

The Gatsby

2014 PEI Burger Love Champion
18

ENHANCEMENTS

Asparagus & Béarnaise	15	House Pepper Crust and Gastrique	5
Parmesan Broccolini	10	Roasted - Crusted Bone Marrow	10
Béarnaise	3	Brandy Peppercorn Jus	5
Creamed Spinach	6	Butter Bronzed Sea Scallop	8 ea.
Sims Sautéed Onions	5	Chipotle Buttered Shrimp	8 ea.
Herb Garlic Mushrooms	5	Crab Legs	Market Price
Blue Cheese Crust	5	Lobster Tail	Market Price
Smokey Gouda Crust	5		

Sims Corner

STEAKHOUSE & OYSTER BAR

TERRA - OCEANA



Herb Crusted Halibut

Chipotle Cream

39

Lobster Mac n' Cheese

PEI Lobster, Rigatoni

35

Crusted Lamb Chops & Seared Scallops

Béarnaise

45

Oven Roast

Atlantic Salmon

Mustard Goat Cheese Crust

32

Chicken Bowl

Sauteed Chicken Breast,

Coconut Rice, Sesame

Chili Sauce

28

Seafood Papperdalle

Spicy Cream, Lobster

Tail, Mussels, Scallops

35

Steamed Seafood Trio

Lobster, Crab, Prawns

75



Fresh Whole

Atlantic Lobster

Market Price

Ocean Wise

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

POTATO SELECTIONS

Roasted Garlic Mashed Potatoes

Roasted Baby Red Potatoes

Butter Laced Baked Potato

Sims Steakhouse Frites

Mushroom Parmesan Polenta

Stuffed Baked Potato

~ 3 Supplement

House Made Mac and Cheese

~ 6 Supplement

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, Whole Sales, MR Seafood, Penny's Home and Garden, Country Side Produce

Head Chef Kyle Panton

General Manager Craig MacMillan

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!



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.