

# OYSTERS *on the* HALF SHELL

**Fresh Oyster 3.00 each**  
House Made Cocktail Sauce

**Baked Oyster 4.00 each**  
Coconut, chili gouda & Spinach

*Sims Corner*  
STEAKHOUSE & OYSTER BAR

# LUNCH

## APPETIZERS

*Add Caesar Salad, Greens Salad or Frites to any Appetizer for \$3*

### Lobster Ravioli

Goats Cheese, Cream Corn, Asparagus  
**16**

### Calamari

Fried Calamari, Cherry Tomato Salsa, Goats Cheese, Candied Onions, Guacamole  
**14**

### Seafood Bruschetta

Shrimp, Scallop, Goat Cheese  
**15**

### Steak House Chips

Tenderloin tips, Mushroom, Onions, Red Peppers  
**16**

### Roasted Bone Marrow & Tartar

Hand Chopped PEI Tenderloin  
**21**

### Island Shellfish & Finfish Chowder

2 x PEI Award Winning  
**15**

### Lobster Dip

Cows Cheddar, Toast & Chips  
**18**

## ENTREES

*clf = Choice of Caesar Salad or Fries with Balsamic Candy & Herbed Aioli.*

### Steak Sandwich

Mushrooms, Onions, Peppers, Cabernet Jus *clf*  
**16**

### Chicken Club

Cows Cheddar, Tomato, Lettuce, Aioli, Candied Bacon *clf*  
**15**

### Smoked Meat Sandwich

Properly Cured PEI Beef Brisket, Mustard, Pickles *clf*  
**15**

### Mussels & Frites

Flavours Change Daily  
**14**

### The Gatsby

2014 PEI Burger Love Champion *clf*  
**18**

### Sims Steak Bread

Grilled Naan, Steak Tips, Cheese, Candied Onions *clf*  
**17**

### Harmony Meadow's Lamb Burger

Chili Gouda, Sundried Tomato Aioli, Tomato Onion Jam *clf*  
**16**

### Roast Beef Sandwich

Horsey Mayo, Potato Bacon Bread  
**15**

### Pad Thai

Shrimp **16** Chicken **14**

### Seafood Bowl

Scallop, Shrimp & Mussels, Spiced Coconut Cream sauce, Choice of Rice or Papperdelle  
**16**

### Ribs & Frites

Chef Kyle's Award Winning BBQ Sauce  
**16**

### Lobster Toast

Guacamole, Cherry Tomato Salsa  
**18**

## SALADS

*Add Chicken \$5 or Shrimp Skewer \$10*

### The Sims Steakhouse Caesar

Taylor's Double Smoked Bacon  
**For One 13 For Two 20**

### Wedge Salad

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

### Greens Salad

Maple Vinegrette, Goats Cheese, Candied Onions, Pumpkin Seeds  
**13**

## ENTREE SALADS

### Flank Steak Salad

PEI Flank, Greens, Goats Cheese, Chili Vinaigrette  
**18**

### Smoked Salmon Beet Salad

Honey Vinegrette, Goats Cheese, Candied Pistachios & Onions  
**15**

### Grilled Chicken Salad

Couscous, Veggies, Feta, Orgeno Vinaigrette  
**16**

## MAINS

### Lobster Dinner

Served with Baby Red Potatoes and Vegetable  
**Market Price**

### 6oz Tenderloin

Served with Baby Red Potatoes and Vegetable  
**38**

### 10oz Striploin

Served with Baby Red Potatoes and Vegetable  
**36**

*\*Dinner Menu Available Upon Request*



*Gluten Free Items. Ask about additional items that can be prepared Gluten Free.*

# *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.



One of the Island’s foremost culinary talents and homegrown chefs, Kyle Panton 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.