

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

Goat Cheese, Cream Corn, Asparagus
18

Calamari

Sesame Slaw, Chili Aioli
15

Seafood Bruschetta

Shrimp, Scallop, Goat Cheese
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
20

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

Mussels & Frites

Flavours Change Daily
14

Ribs & Frites

Chef Kyle's Award Winning BBQ Sauce
16

Soup & Sandwich

Chef's Creation
14

Chicken Fried Rice

Broccoli, Bean Sprouts
13

Sims Burger

House Ground Beef, Smoked Gouda,
Candied Bacon
18

Sims Steak Bread

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

Smoked Meat Sandwich

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

Seafood Bowl

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

Fish & Fries

Pan Seared Haddock, Tartar Sauce,
Grilled Lemon
16

Lamb Bolognese

Spaghetti, Grano Padano, Garlic Toast
15

SALADS

Add Chicken \$5 or Shrimp Skewer \$10

The Sims Steakhouse Caesar

Island Taylored Meats Double Smoked
Bacon
For One 13 For Two 20

Wedge Salad

Herb Aioli, Double Smoked Bacon,
Blue Cheese
15

Greens Salad

Maple Vinaigrette, Goat Cheese,
Candied Onions, Pumpkin Seeds
13

ENTREE SALADS

Flank Steak Salad

Greens, Goat Cheese, Maple Vinaigrette,
Pickled Vegetables
18

Smoked Salmon

Roasted Root Vegetables Chilled, Potato
Salad Chilled, Herb Aioli
15

Roasted Vegetable and Kale Salad

Roasted Brussel Sprouts, Sweet Potato,
Candied Pecans, Creamy Poppy Seed
Dressing *Add Chicken or Haddock \$4*
12

MAINS

Lobster Dinner

Served with Baby Red Potatoes
and Vegetables
Market Price

6oz Tenderloin

Served with Baby Red Potatoes
and Vegetables
39

10oz Striploin

Served with Baby Red Potatoes
and Vegetables
38

14oz Ribeye

Served with Baby Red Potatoes
and Vegetables
42

**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.