

## 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.*

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## APPETIZERS

**Sims Steak Bread**  
Grilled Naan, Steak Tips,  
Cheese, Candied Onions  
**14**

**Beef, Bacon, and Bleu**  
Peppered Port Reduction  
**15**

**Baby Back Pork Ribs**  
Sherry Hoisin  
**15**

**Lobster Ravioli**  
Goats Cheese, Cream Corn,  
Asparagus  
**18**

**Seafood Bruschetta**  
Shrimp, Scallop, Goat Cheese  
**16**

**Roasted Bone Marrow & Tartare**  
Hand Chopped PEI Tenderloin  
**21**

**Beef Rib Fritters**  
Honey Chili Glaze  
**13**

**Calamari**  
Sesame Slaw, Chili Aioli  
**15**

**Steak House Chips**  
Tenderloin Tips, Mushroom,  
Onions, Red Peppers  
**16**

**Cheese From Here & There**  
Chef Choice  
for One **17** for Two **25**  
**Add PEI cured meats \$10**

**Lamb Steam Buns**  
Braised Spiced Lamb, Pickled  
Veg, Cauliflower Puree  
**16**

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## SALAD

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


**Green Salad** **13**  
Maple Vinaigrette, Goats Cheese,  
Candied Onions, Pumpkin Seeds

**Wedge Salad** **15**  
Herb Aioli, Double smoked  
Bacon, Blue Cheese

**Kale Salad** **13**  
Sweet Potato, Spinach & Pecan,  
Garlic Aioli

## FROM *the* SEA

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

 **Pan Seared Sea Scallops** **18**  
Cauliflower Pea Puree,  
Candied "Taylor's" Bacon

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

**Lobster Dip** **20**  
Cows Cheddar, Toast & Chips

**Smoked Salmon** **15**  
Roasted Root Veg Chilled,  
Potato Salad, Herb Aioli

# 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.

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## 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.

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## CAST IRON STEAKS *for* TWO

### Cowboy Steak

Chimichurri  
30oz **85**

### Chateaubriand

Béarnaise  
20oz **105**

### Porter House

Chili butter  
30oz **90**

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

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## SIMS "SPECIALITY" STEAKS

### Sims Surf & Turf

10oz Striploin, Béarnaise,  
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**

### "Sims" Burger

House Ground Beef, Smoked  
Gouda, Candied Bacon  
**18**

## ENHANCEMENTS

Asparagus & Béarnaise

15

Parmesan Broccolini

10

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

Roasted Brussel Sprouts, Sweet  
Potato & Pecans

10

Roasted - Crusted Bone Marrow

10

Brandy Peppercorn Jus

5

Butter Bronzed Sea Scallop

8 ea.

Chipotle Buttered Shrimp

8 ea.

Crab Legs

MKT\$

Lobster Tail

MKT\$

# 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

50

### Oven Roast

#### Atlantic Salmon

Maple Peppercorn Crust

32

### Stuffed

#### Chicken Breast

Wrapped in Bacon, Goats  
Cheese, Maple Chili Glaze

28

### Seafood

#### Papperdalle

Spicy Cream, Lobster  
Tail, Mussels, Scallops

35



### Fresh Whole

#### Atlantic Lobster

Market Price

## POTATO SELECTIONS

Roasted Garlic Mashed Potatoes

Roasted Baby Red Potatoes

Creamed Leek and Lentils

Butter Laced Baked Potato

Sims Steakhouse Frites

Mushroom Parmesan Polenta

Stuffed Baked Potato ~ 3 Supplement

House Made Mac and Cheese ~ 6 Supplement

## CHEFS ISLAND TASTING MENU

Using local ingredients to showcase PEI

85



= ocean wise. A SUSTAINABLE CHOICE



## 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 Kellie MacKinnon

# *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 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.