

MEETS your NEEDS MENU

OYSTERS

Fresh Oysters *gf/df* **3.00 each**
House Made Cocktail Sauce

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

Roasted Bone Marrow & Tartare *gf/df*
PEI tenderloin
21

Mushroom Flatbread *vt*
Mushrooms, candied onions, chimichurri, goat cheese
15

Beef, Bacon, and Blue *gf*
Peppered port reduction
15

Steakhouse Chips *df*
Tenderloin tips, mushrooms, onions, red peppers
16


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

SALAD

Wedge Salad *gf* **15**
Herb aioli, double smoked bacon, blue cheese

Kale Salad *gf* **13**
Sweet potato, spinach, pecans, garlic aioli

FROM *the* SEA

 **Pan Seared Sea Scallops** *gf/df* **18**
Cauliflower pea puree, candied Island Taylored Meats, bacon

 **Steamed Island Mussels** *gf/df* **14**
Flavours change daily

Smoked Salmon *gf* **15**
Roasted chilled root vegetables potato salad, herb aioli

gf = gluten free df = dairy free vt = vegetarian vg = vegan

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 *gf/df*

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

Tenderloin *gf/df*

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

New York Striploin *gf/df*

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 *gf/df*

Chimichurri
30oz **90**

Chateaubriand *gf/df*

Béarnaise
20oz **110**

Porter House *gf/df*

Chili butter
30oz **90**

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

SIMS "SPECIALITY" STEAKS

T-Bone Steak *gf*

Pistachios, goat cheese crust
60

Cigar Tenderloin *gf/df*

Cedar-aged
54

Sims Surf & Turf *gf/df*

10oz Striploin, bernaise,
choice of: fresh lobster,
3 jumbo seared scallops, or
3 jumbo butter poached prawns
62

Pepper Steak *gf/df*

House pepper rub,
cranberry gastrique
42

Crusted Filet Mignon *gf*

Smokey gouda crusted
tenderloin
43

ENHANCEMENTS

Asparagus & Béarnaise <i>gf</i>	15	House Pepper Crust and Gastrique <i>gf</i>	5
Parmesan Broccolini <i>gf</i>	10	Roasted Brussel Sprouts, Sweet Potato & Pecans <i>gf</i>	10
Chimichurri <i>gf</i>	3	Brandy Peppercorn Jus <i>gf</i>	5
Creamed Spinach <i>gf</i>	6	Butter Bronzed Sea Scallop <i>gf</i>	8 ea.
Sims Sautéed Onions <i>gf</i>	5	Chipotle Buttered Shrimp <i>gf</i>	8 ea.
Herb Garlic Mushrooms <i>gf</i>	5	Crab Legs <i>gf/df</i>	MKT\$
Blue Cheese Crust <i>gf</i>	5	Lobster Tail <i>gf/df</i>	MKT\$
Smokey Gouda Crust <i>gf</i>	5		

TERRA - OCEANA

Crusted Lamb Chops & Seared Scallops *gf*

Béarnaise
50

Oven Roast Atlantic Salmon *gf/df*

Oven roasted Atlantic salmon,
maple peppercorn crust
32

Stuffed Chicken Breast *gf*

Wrapped in bacon, goat
cheese, maple chili glaze
28

Seafood Papperdalle *gf*

Spicy cream, lobster tail,
mussels, scallops
35

Fresh Whole Atlantic Lobster

Market price

Stuffed Roasted Red Pepper *gf/df/vt*

Coconut rice, root vegetable,
slaw
18

Vegetable Pasta *vt*

Pappardelle, seasonal vegetables,
tomato sauce
18

Vegetable Stir Fry *vg*

Coconut rice, root vegetables,
slaw, seasonal vegetables
18

POTATO SELECTIONS

Roasted Garlic Mashed Potatoes *gf*

Roasted Baby Red Potatoes *gf/df*

Creamed Leek and Lentils *gf*

Butter Laced Baked Potato *gf/df*

Mushroom Parmesan Polenta *gf*

Stuffed Baked Potato ~ 3 Supplement *gf*

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 = **ocean wise** . A SUSTAINABLE CHOICE

LOCAL SUPPLIERS

One Vision Farms, Plate it., Harmony Meadow Farms, Island Taylored Meats, Colville Bay Oysters,
Raspberry Point Oyster, Cascumpec Bay Oysters, Rare Earth, Lammert Wolters, Harvest Wholesale, MR Seafood,
Penny's Home and Garden, Country Side Produce

Head Chef **Kyle Panton**

General Manager **Kellie MacKinnon**