

APPETIZERS

FROM *the* HALF SHELL

Fresh Oysters **3/each**
House-made cocktail sauce

Broiled Oyster **4.5/each**
Spiced tomato salsa, Parmesan

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.

FROM *the* SEA

Island Shellfish & Finfish Chowder
Salmon, halibut, mussels, double-smoked bacon, corn, potatoes. Two-time PEI award-winning!
15

Lobster Dip
COWS' cheddar, naan & chips
22

Steamed Island Mussels
Choice of:
• Thai curry
• Tomato oregano
• Butter, wine, herb & garlic
14

Lobster Ravioli
Goat cheese, creamed corn, asparagus
18

Seafood Bruschetta
Shrimp, scallop, goat cheese
16

Fried Calamari
Sausage, tomato Cajun aioli, fried hickory okra, pickled jalapeños
15

FROM *the* LAND

Sims Steak Bread
Grilled naan, steak tips, cheese, candied onions
15

Beef, Bacon, & Blue
Pepper port reduction
15

Baby Back Pork Ribs
Sherry hoisin
15

Roasted Bone Marrow & Tartare
Hand-chopped PEI tenderloin
21

Cheese From Here & There
Chef's choice
For one **18** For two **26**
Charcuterie \$15

Steakhouse Chips
Mushrooms, onions, peppers, cabernet jus
18

Butter-Bronzed Scallops
Spiced tomato salsa, micro salad, cilantro vinaigrette
18

FROM *the* GARDEN

The Sims Steakhouse Caesar
Island Tailored Meats' double-smoked bacon
For one 13 For two 20

Greens Salad
Raspberries, toasted almonds, goat cheese, raspberry vinaigrette
13

Wedge Salad
Herb aioli, double-smoked bacon, blue cheese
15

Chef's Salad
Poached pears, candied pecans, cucumber, blue cheese, maple dressing
13

Tomato Salad
Local tomatoes, fresh mozzarella, candied balsamic, olive oil
13

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 **44** 16oz **49** 20oz **58**

Tenderloin

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

New York Striploin

10oz **40** 12oz **48** 16oz **62**

Enquire with your server about having your steak custom cut in just about any size.

CAST IRON STEAKS *for* TWO

Cowboy Steak

Chimichurri
30oz **90**

Chateaubriand

Béarnaise
20oz **120**

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

SIMS "SPECIALITY" STEAKS

Sims Surf & Turf

10 oz striploin, béarnaise,
choice of fresh lobster tail
or 3 butter-bronzed scallops
65

Cigar Tenderloin

Cedar-aged
54

Pepper Steak

House pepper rub,
cranberry gastrique
45

Crusted Fillet Mignon

Smoky Gouda-crusted
tenderloin
44

Sims Burger

House-ground beef,
smoked Gouda, fried onions,
house-made mustard pickles,
Cajun tomato aioli, candied
bacon, shredded lettuce
18

All of our steaks are served with
your choice of potato selection.

POTATO SELECTIONS

Roasted garlic mashed potatoes

Roasted baby red potatoes

Sims Steakhouse frites

Stuffed baked potato ~ 3 supplement

House-made mac & cheese
~ 10 supplement

ENHANCEMENTS

Béarnaise

3

Creamed spinach

6

Sautéed onions

5

Herb garlic mushrooms

5

Blue cheese crust

5

Smoky Gouda crust

5

House pepper crust and gastrique

5

**Roasted Brussels sprouts,
bacon lardons, caramelized
onions, blue cheese**

12

Creamy brandy peppercorn jus

5

Butter bronzed sea scallop

8 ea.

Crab legs

20

Lobster tail

mkt\$

Asparagus & béarnaise

15

Sims Corner

STEAKHOUSE & OYSTER BAR

MAINS

PEI Halibut & Lobster Tail

Chive & lemon butter sauce, served with mushroom risotto
45

Blackened Atlantic Salmon

Chilli spiced lentils, asparagus, cilantro vinaigrette
32

Fresh Whole Atlantic Lobster

Served with warm potato salad
mkt\$

Cajun Cauliflower Steak

Arugula & charred tomato salad, roasted red onion, spinach purée
24

Lobster Mac & Cheese

PEI lobster, rigatoni
35

Braised Duck Leg & Fried Oysters

Potato rosti, mushroom bacon jus
38

Seafood Fettuccine

Spiced pesto cream sauce, lobster tail, mussels, scallops, house-made pasta
38

Stuffed Chicken Breast

Wrapped in bacon, goat cheese, maple-chilli glaze, served with roasted garlic mashed potatoes
32

Do you have dietary restrictions or allergies? If so, ask your server for our Meet Your Needs menu!

Want your favourite Sims Corner menu items direct to your door? Download the MHG Delivered app today!



LOCAL SUPPLIERS

One Vision Farms, Harmony Meadow Farms, Island Taylored Meats, COWs, Cascupec Bay Oysters, Raspberry Point Oysters, MR Seafood, Lammert Wolters, Harvest Wholesale, Penny's Farm and Garden, SalumeRume PEI, Founders Delicatessen, Isle Saint-Jean, Glasgow Glen Farms

Head Chef **Kyle Panton**

General Manager **Craig MacMillan**

The SIMS STORY

Donald McIsaac erected this beautiful three-story 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.

Murphy Hospitality Group 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 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 while 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 awarded the PEI Flavours Local Food Award, a prize that celebrates and identifies the Island’s food culture at the Savour Food and Wine show. In 2013 he was awarded first place in 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 likes 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 helping shape the future of PEI’s food industry.