



Sims Corner
STEAKHOUSE & OYSTER BAR

PRIVATE DINING
EXPERIENCE

86 Queen Street, Charlottetown





CONTACT US

reservations@simscorner.ca

902-894-7467

GENERAL MANAGER

KELLIE MACKINNON

"I am so happy you are interested in booking your private party with us. Sims Corner prides itself on having beautiful food to complement our beautiful venue. It is my pleasure to help you create a memorable evening."





SIMS PRIVATE CELLAR

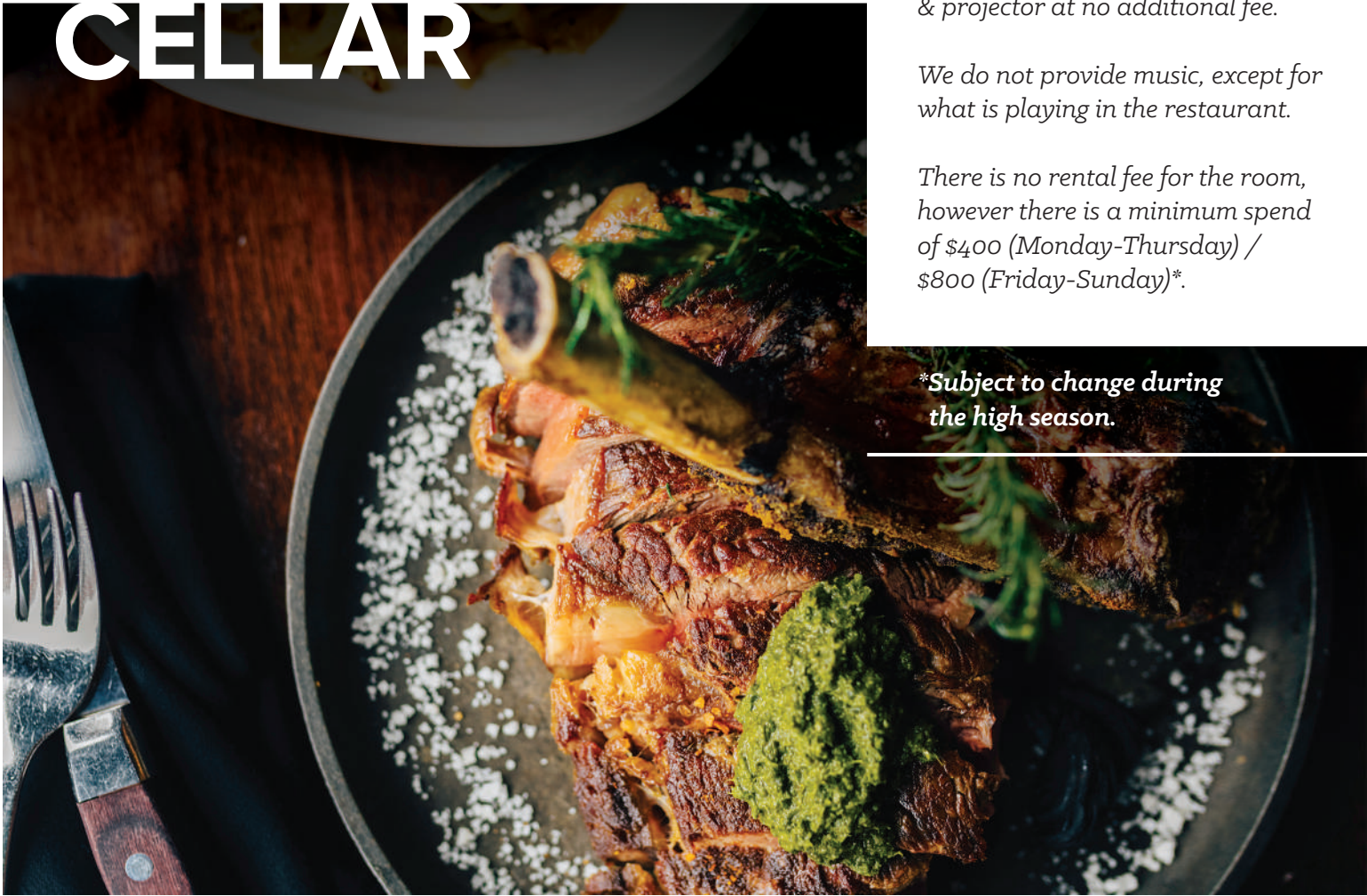
Our Cellar features comfortable seating for up to 24 guests in a private setting.

If needed, we will provide a screen & projector at no additional fee.

We do not provide music, except for what is playing in the restaurant.

There is no rental fee for the room, however there is a minimum spend of \$400 (Monday-Thursday) / \$800 (Friday-Sunday).*

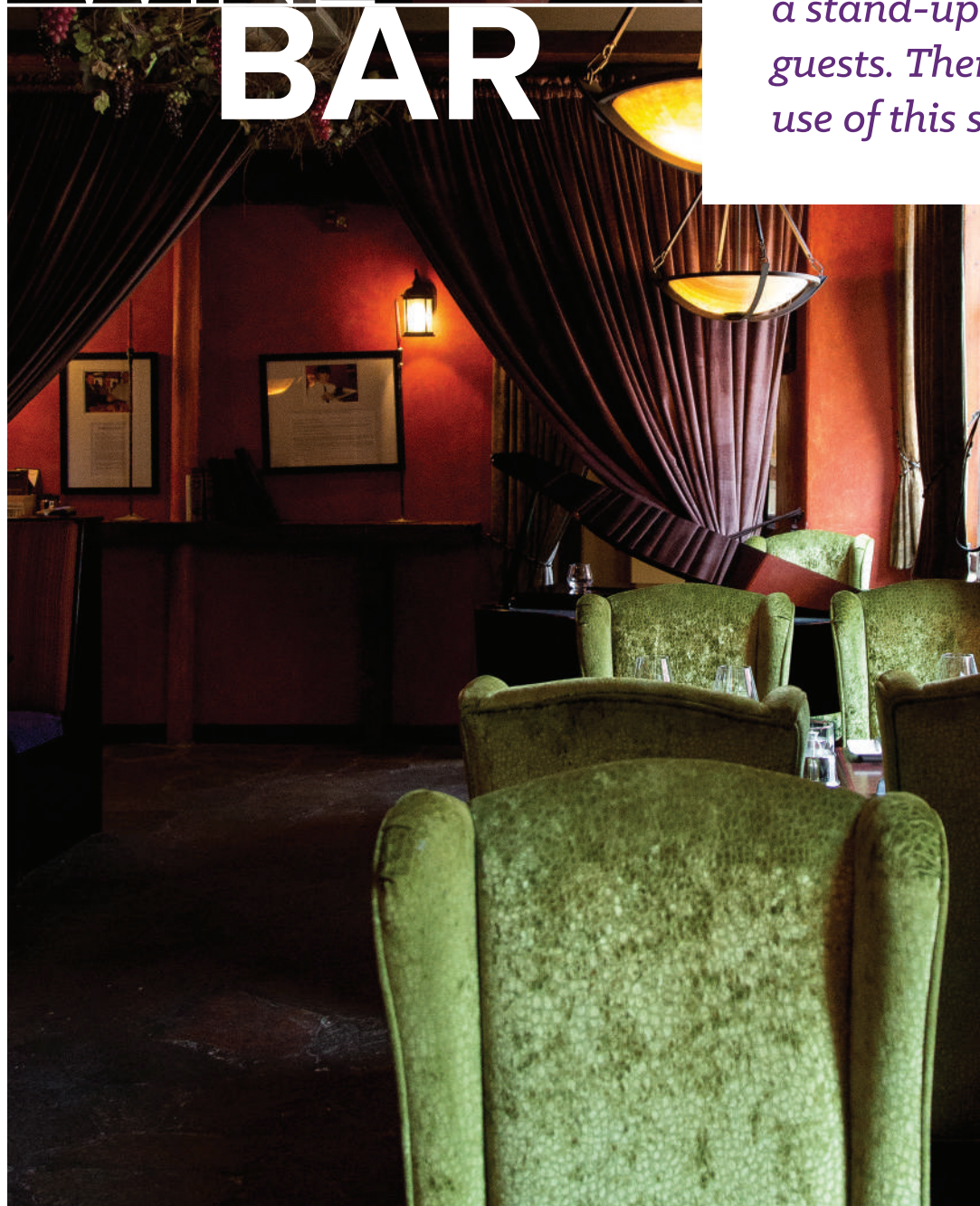
**Subject to change during the high season.*





WINE BAR

Our Wine Bar has capacity for 20 seated guests, with room for a stand-up reception of 40-50 guests. There is no fee for the use of this space.



Seafood Chowder



\$75 SET MENU



Striploin
Medallion

Pan-seared
Atlantic Salmon



Appetizer

SEAFOOD CHOWDER

Salmon, halibut, mussels, double-smoked bacon, corn, potatoes - "Two-time PEI International Shellfish Festival award-winning"

- or -

SIMS GREENS

Cranberry poppy seed dressing, smoked Gouda shavings, crispy onions, radish

- or -

BEEF, BACON, & BLUE

Pepper port reduction

Entrée

STRIPLOIN MEDALLION

Chocolate coffee crust, red wine jus

- or -

STUFFED CHICKEN SUPREME

Creamy garlic spinach, bacon, mushroom Dijon cream

- or -

PAN-SEARED ATLANTIC SALMON

Served with seasonal sauce

- or -

6OZ BACON WRAPPED FILET MIGNON

Red wine & roasted shallot compound butter

- or -

SWEET POTATO & BEET TART

Roasted beets & sweet potatoes, goat cheese, arugula, banana peppers

**All entrées are served with roasted garlic mashed potatoes & asparagus*

Dessert

STICKY DATE PUDDING

COWS' caramel ice cream, warm toffee sauce

- or -

S'MORES TART

Graham crust, marshmallow topping, chocolate filling

- or -

ALMOND CAKE

Strawberry mascarpone ice cream, strawberry sauce

Herb-Crusted Halibut



\$85 SET MENU



8 oz Bacon-Wrapped
Filet Mignon

Beef, Bacon,
& Blue



Appetizer

SEAFOOD CHOWDER

Salmon, halibut, mussels, double-smoked bacon, corn, potatoes - "Two-time PEI International Shellfish Festival award-winning"

- OR -

BEEF, BACON, & BLUE

Pepper port reduction

- OR -

SHRIMP SCAMPI

Chipotle wine butter sauce, green onions, asparagus, toasted baguette

- OR -

SIMS' CAESAR

Creamy caesar dressing, double-smoked bacon, house-made croutons

Entrée

12 OZ DELMONICO RIBEYE

Horseradish cream

- OR -

STUFFED CHICKEN SUPREME

Creamy garlic spinach, bacon, mushroom Dijon cream

- OR -

HERB-CRUSTED HALIBUT

Tarragon lobster cream

- OR -

8 OZ BACON-WRAPPED FILET MIGNON

Red wine & roasted shallot compound butter

- OR -

SWEET POTATO & BEET TART

Roasted beets & sweet potatoes, goat cheese, arugula, banana peppers

All entrées are served with roasted garlic mashed potatoes & asparagus.

Dessert

STICKY DATE PUDDING

COWS' caramel ice cream, warm toffee sauce

- OR -

S'MORES TART

Graham crust, marshmallow topping, chocolate filling

- OR -

ALMOND CAKE

Strawberry mascarpone ice cream, strawberry sauce

12 oz Striploin



\$95 SET MENU



Sticky Date Pudding

Wedge Salad



Appetizer

SHRIMP SCAMPI

Chipotle white wine butter sauce, green onions, asparagus, toasted baguette

- or -

WEDGE SALAD

Herb aioli, double-smoked bacon, tomato onion jam, blue cheese

- or -

BELLE RIVER CRAB CAKES

Bacon tomato jam, creamy slaw

- or -

BEEF, BACON, & BLUE

Pepper port reduction

Entrée

12 OZ STRIPLOIN

Chocolate coffee crust, red wine jus

- or -

CONFIT DUCK LEG & SEARED SCALLOP

Pan jus, cranberry gastrique

- or -

SEAFOOD FETTUCCINI

Shrimp, scallops, lobster, roasted red pepper, garlic cream

- or -

8 OZ BACON-WRAPPED FILET MIGNON

Red wine, roasted shallot compound butter

- or -

HERB-CRUSTED HALIBUT

Tarragon lobster cream

- or -

SWEET POTATO & BEET TART

Roasted beets & sweet potatoes, goat cheese, arugula, banana peppers

All entrées are served with roasted garlic mashed potatoes & asparagus.

Dessert

STICKY DATE PUDDING

COWS' caramel ice cream, warm toffee sauce

- or -

S'MORES TART

Graham crust, marshmallow topping, chocolate filling

- or -

ALMOND CAKE

Strawberry mascarpone ice cream, strawberry sauce

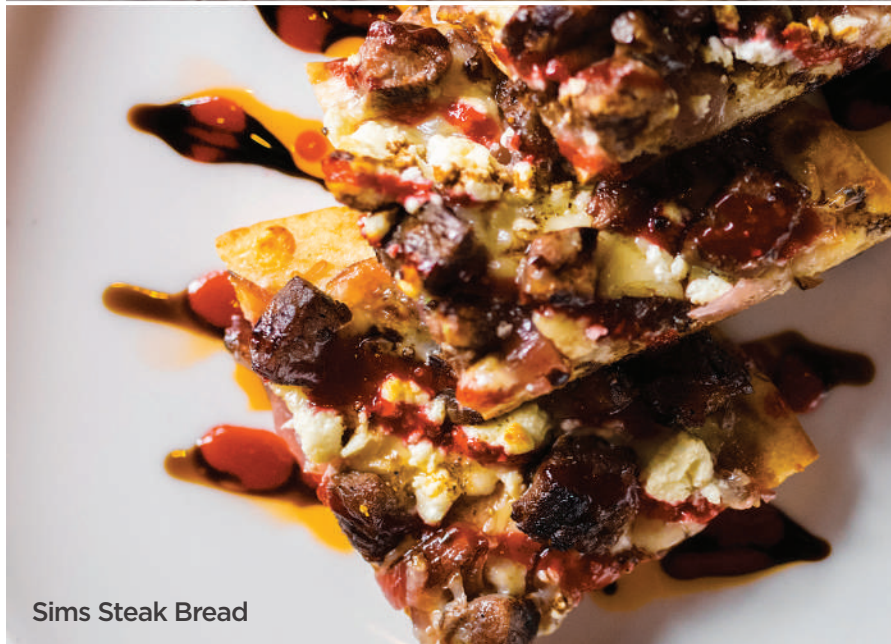
Classic Tomato Bruschetta



HORS D'OEUVRES MENU



Cheese From Here & There



Sims Steak Bread

BEEF, BACON, & BLUE <i>Pepper port reduction</i>	Per Dozen 38
BABY BACK PORK RIBS <i>Sherry hoisin</i>	38
SIMS STEAK BREAD <i>Grilled naan, steak tips, goat cheese, candied onions</i>	32
BACON-WRAPPED SCALLOPS <i>Candied balsamic</i>	40
SHRIMP COCKTAIL <i>Cocktail sauce, brandy horseradish cream, grilled lemon</i>	28
SEAFOOD CHOWDER <i>Salmon, halibut, mussels, double-smoked bacon, corn, potatoes - "Two-time PEI International Shellfish Festival award winning"</i>	48
BELLE RIVER CRAB CAKES <i>Bacon tomato jam</i>	38
CONFIT CHICKEN BITES <i>Whipped herb goat cheese, confit chicken, cranberry gastrique</i>	32
MUSHROOM TOAST <i>Chipotle-marinated mushrooms, herb aioli, goat cheese, pickled shallots</i>	30
GRILLED LAMB SLIDERS <i>"Bacon, herb aioli, blue cheese, candied onions"</i>	30
MUSHROOM MOZZA SLIDERS <i>Beef patty, mushrooms, mozza, chipotle aioli</i>	38
CRISPY CAULIFLOWER <i>Cheddar cream sauce</i>	30
"TATER TOTS" <i>Herb aioli, spicy ketchup</i>	28
TARTARE BITES <i>Beef tartare, pickled shallots, toasted baguette</i>	38
SMOKED SALMON TOAST <i>Dill cream cheese, pickled shallots, fried capers, cucumber</i>	38
MELON BITES <i>Watermelon, mint, Campari</i>	28
FRESHLY SHUCKED OYSTERS & GARNISH <i>Fresh horseradish, cocktail sauce, lemon</i>	36
ROCKEFELLER OYSTERS <i>Creamy spinach, bacon, garlic bread crumb</i>	54
BUFFALO FRIED OYSTERS <i>Popcorn-style oysters, Frank's butter sauce, toasted Brie cheese</i>	60
CLASSIC TOMATO BRUSCHETTA <i>Tomato, garlic, Parmesan, balsamic, toasted baguette</i>	30
MIXED SWEETS	30
LOBSTER DIP <i>COWS' cheddar, naan & chips</i>	25/Dip
CHEESE FROM HERE & THERE <i>Chef's choice (serves approx. 7-10 ppl)</i>	35/Board
FRUIT TRAY <i>(serves approx. 7-10 ppl)</i>	30/Board



This beautiful three-storey brick building was raised in 1862-1864 on Sims Corner, so called because the property had been in the possession of Thomas and Charlotte Alchorn Sims since 1806. The most colourful owner and occupant of the building was Mr. P.P. Gillis, who ran the “Red Pharmacy” between 1895 and 1910. As a drug store in the front half of the building and a reputed conviviality shop in the rear, Red Pharmacy proved very popular with local businessmen while prohibition was in effect. This location has also been a large family home, apartments, and a barbershop. 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”. Our philosophy is that a relentless commitment to great steaks, big wine, and PEI hospitality come together to create the ultimate dining experience.

SIMS

ATMOSPHERE





SIMSCORNER.CA

*@simssteakhouse
/SimsCorner*