

Sims Corner

STEAKHOUSE & OYSTER BAR

CATERING MENU

HORS D'OEUVRES

Priced per dozen

BEEF, BACON, AND BLEU 48

Pepper port reduction

SIMS STEAK BREAD 43

Garlic flatbread, steak tips, goat cheese, candied onion

BACON-WRAPPED SCALLOPS 50

Candied balsamic

HALIBUT FISHCAKES 45

Old Bay remoulade

MUSHROOM TOAST 34

Local mushrooms, garlic butter, crostini, cheddar

SHRIMP COCKTAIL 40

Blistered serrano pepper cocktail sauce, xo sauce, lemon

TUNA TATAKI 35

Sesame, yuzu soy, spicy mayo, nori

BUTCHER'S BURGER SLIDERS 50

Lettuce, onion, tomato, Dijon aioli, cheddar

POLENTA FRITES 30

Local honey, chili crunch, parmesan

FRESHLY SHUCKED OYSTERS & GARNISH 42

Fresh horseradish, cocktail sauce, lemon

OYSTERS ROCKEFELLER 55

Spinach, cream, parmesan, garlic crumb

TARTARE BITES 38

Steak tartare, capers, shallots, pecorino, baguette

CLASSIC TOMATO BRUSCHETTA 30

Tomato, garlic, parmesan, balsamic, toasted baguette

CHEESE FROM HERE & THERE 65 / board

Chef's choice. Serves approx. 7-10 ppl

FRUIT TRAY 40 / board

Serves approx. 7-10 ppl

MIXED SWEETS 48 / board

Serves approx. 7-10 ppl

\$95 SET MENU

Choice of one appetizer, one entrée,
and one dessert

Appetizer

Seafood Chowder

Shrimp, halibut, mussels,
double-smoked bacon, corn, island
potatoes

Caesar Salad

Romaine, double-smoked bacon, garlic
croutons, creamy dressing, grana padano

Beef, Bacon, and Bleu

Pepper port reduction, candied onion

Entrée

10oz Striploin

Red wine jus

Pan-Roasted Chicken

Herbed cream cheese stuffed chicken
breast, mushroom fricassée

6oz Filet Mignon

Red wine jus

Atlantic Halibut

White wine butter sauce

Tandoori Cauliflower (Vegan)

Sweet potato purée, scallion oil,
roasted chickpeas, candied onion

*All entrées with the exception of the Tandoori
Cauliflower are served with roasted-garlic
mashed potatoes and seasonal vegetables*

Dessert

Sticky Date Pudding

Cow's caramel ice cream, toffee sauce

Honey Lime Cheesecake

Honeycomb, lime curd

Crème Brûlée

Madagascar vanilla bean

\$105 SET MENU

Choice of one appetizer, one entrée,
and one dessert

Appetizer

Seafood Chowder

Shrimp, halibut, mussels, double-
smoked bacon, corn, island potatoes

Beef, Bacon, and Bleu

Pepper port reduction, candied onion

Seafood Bruschetta

Shrimp, scallops, goat cheese, grilled
focaccia

Caesar Salad

Romaine, double-smoked bacon, garlic
croutons, creamy dressing, grana padano

Entrée

14oz Ribeye

Red wine jus

Pan-Roasted Chicken

Herbed cream cheese stuffed chicken
breast, mushroom fricassée

Atlantic Halibut

White wine butter sauce

10oz Striploin

Red wine jus

Tandoori Cauliflower (Vegan)

Sweet potato purée, scallion oil,
roasted chickpeas, candied onion

*All entrées with the exception of the Tandoori
Cauliflower are served with roasted-garlic
mashed potatoes and seasonal vegetables*

Dessert

Sticky Date Pudding

Cow's caramel ice cream, toffee sauce

Honey Lime Cheesecake

Honeycomb, lime curd

Crème Brûlée

Madagascar vanilla bean

\$115 SET MENU

Choice of one appetizer, one entrée,
and one dessert

Appetizer

Seafood Bruschetta

Shrimp, scallops, goat cheese, grilled
focaccia

Wedge Salad

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

Shrimp Cocktail

Blistered serrano pepper cocktail sauce,
XO sauce, lemon

Beef, Bacon, and Bleu

Pepper port reduction, candied onion

Entrée

14oz Ribeye

Red wine jus

Pan-Roasted Chicken

Herbed cream cheese stuffed chicken
breast, mushroom fricassée

Seafood Pappardelle

Lobster, scallops, shrimp, arugula
pesto, blistered tomato, lemon-
olive preserve, parmesan

8oz Filet Mignon

Red wine jus

Atlantic Halibut

White wine butter sauce

Tandoori Cauliflower (Vegan)

Sweet potato purée, scallion oil,
roasted chickpeas, candied onion

PEI Lobster Dinner

Drawn butter

*All entrées with the exception of the Tandoori
Cauliflower and Seafood Pappardelle are
served with roasted-garlic mashed potatoes
and seasonal vegetables*

Dessert

Sticky Date Pudding

Cow's caramel ice cream, toffee sauce

Honey Lime Cheesecake

Honeycomb, lime curd

Crème Brûlée

Madagascar vanilla bean

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