Sims Corner

STEAKHOUSE & OYSTER BAR

CATERING MENU

HORS D'OEUVRES

Priced per dozen

BEEF, BACON, AND BLEU **55**
Pepper port reduction

SIMS STEAK BREAD **40**
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
Mushroom stuffed chicken breast, mushroom fricassée

6oz Filet Mignon
Red wine jus

Atlantic Halibut
White wine butter sauce

Tandoori Cauliflower (Vegan)
Lentil curry, scallion oil, roasted chickpeas, candied onion

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

Dessert

Sticky Date Pudding
Cow's caramel ice cream, toffee sauce

Carrot Cake Cheesecake
Pecan crust, carrot cake crumble, salted caramel

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
Mushroom stuffed chicken breast, mushroom fricassée

Atlantic Halibut
White wine butter sauce

10oz Striploin
Red wine jus

Tandoori Cauliflower (Vegan)
Lentil curry, scallion oil, roasted chickpeas, candied onion

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

Dessert

Sticky Date Pudding
Cow's caramel ice cream, toffee sauce

Carrot Cake Cheesecake
Pecan crust, carrot cake crumble, salted caramel

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
Mushroom stuffed chicken breast, mushroom fricassée

Seafood Linguine
Scallops, lobster, shrimp, romesco cream, sun-dried tomato, spinach, parmesan

8oz Filet Mignon
Red wine jus

Atlantic Halibut
White wine butter sauce

Tandoori Cauliflower (Vegan)
Lentil curry, scallion oil, roasted chickpeas, candied onion

PEI Lobster Dinner
Drawn butter

All entrées are served with roasted garlic mashed potatoes and seasonal vegetables, with the exception of Tandoori Cauliflower and Seafood Linguine.

Dessert

Sticky Date Pudding
Cow's caramel ice cream, toffee sauce

Carrot Cake Cheesecake
Pecan crust, carrot cake crumble, salted caramel

Crème Brûlée
Madagascar vanilla bean

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