



Lunch



Simon & Seafort's is a proud partner with Alaska Supreme Ice Cream Inc., Kaladi Brothers Coffee, Favco Seafood and procures seasonal produce from local and regional growers

beverages

- Iced Tea (free refills) 3.95
- Arnold Palmer (free refills) 3.95
- Strawberry-Basil Antioxidant Refresher
Cranberry juice, fresh lemon, agave syrup, soda 4.95
- Lemonade (free refills) 3.95
- Strawberry Lemonade (free refills) 4.25
- San Pellegrino 4.25
- Red Bull Energy Drink 4.25
Original, Sugarfree, Tropical
- Iced Latte 3.95
- Iced Mocha 4.5
- Kaladi Brothers Custom Blend Coffee 3.25

wine by the glass

-- white

6oz

- Ruffino Prosecco IT 10.5
- Roederer Estate Brut Anderson Valley CA 13
- Schramsberg Mirabelle Brut Rosé CA 16
- VillaViva Rosé Côtes de Thau FR 9.5
- Ménage à Trois Moscato CA 8
- Chateau Ste Michelle Dry Riesling 7.25
Columbia Valley WA
- Peter Yealands Pinot Gris Marlborough NZ 10.5
- Estancia Pinot Grigio CA 9.75
- St. Supéry Sauvignon Blanc Napa Valley CA 12
- Villa Maria Sauvignon Blanc Marlborough NZ 9.5
- Simon's House White - Belle Ambiance Chardonnay CA 8
- Chateau Ste Michelle Chardonnay 9.25
Columbia Valley WA
- St Francis Chardonnay Sonoma County CA 10.5
- Sonoma-Cutrer Chardonnay 14.5
Russian River Ranches CA
- J Vineyards Chardonnay Russian River Valley CA 16

-- red

6oz

- Nielson by Byron Pinot Noir 12
Santa Barbara County CA
- Erath Pinot Noir OR 13.5
- Jackson Estate Pinot Noir Anderson Valley CA 15
- Hahn Merlot Central Coast CA 10
- Drumheller Merlot Columbia Valley WA 8.5
- Enrique Foster IQUE Malbec Mendoza ARG 8.5
- Edmeades Zinfandel Mendocino CA 10
- Murphy-Goode Homefront Red CA 8.5
- Smith & Hook Proprietary Red Wine Blend 12
Central Coast CA
- Simon's House Red - Avalon Cabernet Sauvignon CA 8
- R Collection Cabernet Sauvignon Lot No. 1 CA 10.5
- Joel Gott 815 Cabernet Sauvignon CA 12.5
- Uppercut Cabernet Sauvignon Napa Valley CA 16

appetizers

Oven Roasted Crab and Artichoke Dip
Served with warm bread 16

Country Fried Calamari
Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 14

Fresh Oysters on the Half Shell*
Fresh mignonette 18 gf

Crispy Crab Wontons
Spicy beurre blanc, dried pineapple, daikon sprouts 12

Grilled Teriyaki Tenderloins*
Spicy pineapple, sticky rice, daikon sprouts, sweet soy glaze 16

housemade soups

New England Clam Chowder
Rich cream, red potatoes, tender clams 9

French Onion Soup
Caramelized onions, brandy, Swiss, aged parmesan 10

Smoked Salmon Bisque
House smoked salmon, crème fraîche, fresh herbs 10

starter salads

Point Reyes Farmstead Blue Cheese
Romaine, chopped eggs, slivered almonds 9 veg/gf

Spinach Salad with Egg Mustard Dressing
Tender spinach, marinated red onion, toasted sliced almonds, chopped egg, bacon 9

Hearts of Romaine Caesar
Caesar dressing, olive oil croutons, Asiago 9


Iceberg Lettuce Wedge
Bacon, deviled egg, Monterey Jack, choice of dressing 9

Make any starter salad an entree with one of the following:

Grilled Jumbo Scampi Prawns 8 gf

Citrus-Herb Chicken Breast 5 gf

Herb-Rubbed Salmon* 7 gf

Simon & Seafort's proudly serves  products.

entree salads



Roasted Chicken Cobb

Hearts of romaine, Point Reyes Farmstead blue cheese, artichoke hearts, bacon, deviled egg, avocado, red wine vinaigrette 18 gf

Seafood Louie*

Grilled salmon, poached jumbo prawn, crab, deviled egg, housemade 1000 Island dressing 24 gf

Grilled Smoked Sirloin Salad*

Mixed greens, red bell peppers, fennel, red radishes, Point Reyes Farmstead blue cheese, spiced pecans, balsamic reduction 21 gf

sandwiches

All sandwiches come with choice of housemade potato chips or French fries. Substitute sweet potato for an additional 2

Turkey Club

Fresh avocado, bacon, tomatoes, lettuce, mayo, Dijon mustard on whole wheat 15

Open-Faced Crab Sandwich

Artichokes, tomatoes, parmesan, cheddar on toasted sourdough 16

Prime Rib French Dip*

Garlic butter, horseradish, housemade jus on French bread 18

Chophouse Burger*

All-natural hormone free hand-formed patty, grilled onions, lettuce, tomato, 1000 Island dressing, choice of cheese on a toasted bun 16 Add thick-cut bacon 2 - Gluten free bun available upon request for an additional \$1 -



entrees

Beer Battered Fish and Chips

Pacific cod fillets, Alaskan Amber beer batter, malt vinegar, housemade artichoke caper tartar sauce 18

Grilled Smoked Sirloin*

Applewood smoked, grilled beefsteak tomatoes, cilantro oil, mustard garlic aioli, fries 10oz. 26 gf

Oven-Roasted Chicken Dijon

Asiago, garlic, mashed Yukon potatoes, wilted spinach and bacon leek relish 21

Steamed Fresh Clams

White-wine broth, chili flakes, garlic, fries, sourdough bread 17

Crispy Cod Tacos

Avocado salsa, chipotle-lime sour cream, corn tortillas 16

Cajun Chicken Fettucine

Locally made reindeer sausage, Creole seasoning, Cajun-style tomato sauce 17

Mac & Cheese

Gruyère, fontina and cheddar cheese w/bacon 14

-Gluten free pasta available upon request for an additional 1-

lunch combos

Soup & Salad Combo 14

Sandwich or Pasta with
Soup or Salad 15

Add any of our meat or seafood pairings to your combo

[salads]

Iceberg Lettuce Wedge
Hearts of Romaine Caesar
Spinach Salad

[sandwiches]

1/2 Open-Faced Crab Sandwich
1/2 Turkey Club
1/2 Prime Rib French Dip (+1)

[soups]

New England Clam Chowder
French Onion Soup (+1)
Smoked Salmon Bisque (+1)

[pastas]

1/2 Cajun Chicken Fettucine
1/2 Mac & Cheese

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

veg vegetarian. May contain eggs and/or dairy. Please ask your server for details.

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.