



## brunch cocktails

Bloody Mary 8.25      Classic Mojito 9  
Classic Mimosa 8.95      Tropical Fruit Mojito 9.5

## 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 sauce 18 gf

Simon & Seafort's Classic Sampler\* Oven Roasted Crab & Artichoke Dip, Grilled Teriyaki Tenderloins, Coconut Prawns 36

## housemade soups & salads

New England Clam Chowder Rich cream, red potatoes, tender clams 9  
Iceberg Lettuce Wedge Bacon, deviled egg, Monterey Jack, choice of dressing 9  
Hearts of Romaine Caesar Caesar dressing, olive oil croutons, Asiago 9  
Spinach Salad With Egg Mustard Dressing Tender spinach, marinated red onion, toasted sliced almonds, chopped egg, bacon 9

## brunch specialties

Pear Bread Pudding French Toast Dipped in crème brûlée batter, topped with toasted macadamia nuts, served with real maple syrup and brunch potatoes. Choice of bacon, Canadian bacon or reindeer sausage 15  
Simon's Prime Rib Hash Slow roasted prime rib, corned beef, sweet peppers, onions, potatoes and scrambled eggs. Topped with jalapeño cheddar sauce 18  
Traditional Benedict\* The classic with Canadian bacon and English muffin, poached eggs and housemade hollandaise sauce 16  
Biscuits & Gravy Freshly baked biscuits, grilled reindeer sausage, gravy, brunch potatoes 14

## lunch entrees

Wild Alaskan Sockeye Salmon\* Ask your server about the chef's preparation 31  
Open-Faced Crab Sandwich Artichokes, tomatoes, parmesan, cheddar on toasted sourdough 16  
Beer Battered Fish and Chips Pacific cod fillets, Alaskan Amber beer batter, malt vinegar, housemade artichoke caper tartar sauce 18  
Oven-Roasted Chicken Dijon Asiago, garlic, mashed Yukon potatoes, wilted spinach and bacon leek relish 21  
Prime Rib French Dip\* Garlic butter, horseradish, housemade jus on French bread 18  
Crab & Macadamia Stuffed Halibut Oven roasted, King crab, tarragon, Swiss, Parmesan, beurre blanc 38 gf

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.

## -- martinis

**Lavender Cosmo** | Absolut Mandrin vodka, Giffard Crème de Violette, Cointreau, fresh lime sour, lavender sugar 11

**Jasmine** | Botanist gin, Campari, Gran Gala, lemon bitters, lemon peel 10

**Supernova** | Ketel One vodka, strawberry puree, sparkling wine float 12

**Martinez** | Bombay Sapphire gin, Antica Formula vermouth, Luxardo Maraschino liqueur, lemon bitters 11

**3 Berry Cosmo** | Absolut Berri Açai vodka, Chambord, fresh lime sour, cranberry 10

**Lemon Drop** | Absolut Citron vodka, Caravella Limoncello, fresh lemon sour 11

**Simon & Seafort's Martini** | Grey Goose vodka or Hendrick's gin, Noilly Prat dry vermouth, choice of Point Reyes Farmstead blue cheese stuffed olives or lemon twist 13

## -- whiskey



**Cask Aged Old Fashioned** | Old Forester bourbon, barrel-aged in-house for 30 days, Solerno Blood Orange liqueur, cherry bitters 12

**Manhattan** | Woodford Reserve, Antica Formula vermouth, Bing cherry 13

**Sidecar** | Gentlemen Jack, Hennessy VS, Gran Gala, orange peel 11

**Rob Roy** | Cutty Sark Prohibition, Antica Formula vermouth, Luxardo Maraschino liqueur, Bing cherry 11

**Sazerac** | Templeton Rye, absinthe, bitters, lemon peel 12

## -- timeless

**Moscow Mule** | Smirnoff vodka, ginger beer, lime 10

**Blueberry Crush** | Stoli Blueberi vodka, muddled blueberries, fresh sweet and sour 10

**Pink Lemonade** | Finlandia Grapefruit vodka, Caravella Limoncello, fresh lemon sour 10

**Ultimate Mai Tai** | Mount Gay Black Barrel and Myers's Dark rums, Gran Gala, fresh lime, orange and pineapple juices, orgeat syrup 11

**Scratch Margarita** | El Jimador 100% agave tequila, housemade margarita mix, lime 10

**Grand Scratch Margarita** | Herradura Silver 100% agave tequila, Cointreau, Grand Marnier, housemade margarita mix 12

## -- mojitos

**Classic** | Bacardi Superior rum, mint, lime 9

**Strawberry Habanero** | Captain Morgan's Spiced rum, strawberry puree, habanero syrup 9.5

**Tropical Fruit** | Bacardi Coconut rum, pineapple juice, passion fruit puree 9.5

**Pomegranate & Blood Orange** | Mount Gay Black Barrel rum, Solerno Blood Orange liqueur 10

**Sparkling Raspberry** | Cruzan Raspberry rum, raspberry puree, sparkling wine 9.5

## 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 Columbia Valley WA	7.25
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 Columbia Valley WA	9.25
St Francis Chardonnay Sonoma County CA	10.5
Sonoma-Cutrer Chardonnay Russian River Ranches CA	14.5
J Vineyards Chardonnay Russian River Valley CA	16

### -- red

	6oz
Nielson by Byron Pinot Noir Santa Barbara County CA	12
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 Central Coast CA	12
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

## beverages

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



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

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.