



appetizers

Oysters Rockefeller w/House Smoked Salmon* Herb bread crumbs, spinach, bacon 19

Warm Brie with Macadamia Nut Crust Orange-blossom honey, sliced apple, balsamic reduction, fruit compote 14 **veg**

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

Fresh Oysters on the Half Shell* Fresh mignonette sauce 18 **gf**

Jumbo Prawn Cocktail Wine poached, spicy chili aioli, Bloody Mary cocktail sauce 16 **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 10

French Onion Soup Caramelized onions, brandy, Swiss, aged parmesan 11

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

entrees

rock salt roasted prime rib*

Our prime ribs start with a generous garlic-herb rub, slow-roast all day under a mountain of rock salt and finish under extreme heat for a superior crust.

Mashed Yukon potatoes, grilled asparagus, herb jus, spicy horseradish

Regular Cut 38 / Simon & Seafort's Cut 45

Signature Add-Ons:

Half Lb. Norton Sound
King Crab Legs 22 **gf**

Grilled North Atlantic
Lobster Tail 36 **gf**

Wild Alaskan Sockeye Salmon* Ask your server about the chef's preparation 31

Seafood Fettuccine Prawns, jumbo sea scallops, garlic cream, parmesan, smoked gouda 30

Crab Stuffed Halibut* Mashed Yukon potatoes, seasonal vegetables 38

Grilled Smoked Sirloin* Applewood smoked, grilled beefsteak tomatoes, herb oil, mustard garlic aioli, fries 10 oz. 31 **gf**

Char-Grilled Filet Mignon* Smoked mushrooms with truffle oil, mashed Yukon potatoes, brandy-mustard sauce 8 oz. 45 **gf**

Norton Sound Alaskan Red King Crab Herb parmesan mashed potatoes, seasonal vegetables, melted butter, blistered lemon 50 **gf**

Oven-Roasted Chicken Dijon Asiago, garlic, mashed Yukon potatoes, wilted spinach and bacon leek relish 25

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.