



Artfully serving quality meats and sustainable seafood since 1978.

Brunch Menu

Beverages

Iced Tea (free refills) 4

Strawberry-Basil Antioxidant Refresher

Cranberry juice, fresh lemon, agave syrup, soda 5

Lemonade (free refills) 4

Strawberry Lemonade (free refills) 4.5

Red Bull Energy Drink


Original, Sugarfree, Tropical, Orange 5

San Pellegrino 4.25

Iced Latte 4

Iced Mocha 4.5

Kaladi Brothers Custom Blend Coffee 3.5

Simon & Seafort's proudly serves  products.

Classic Mimosa Fresh orange juice, sparkling wine 9

Simon & Seafort's Bloody Mary Smirnoff vodka, housemade Bloody Mary mix 10

Appetizers

Oven Roasted Crab and Artichoke Dip Served with warm bread 17

Oysters on the Half Shell* Fresh mignonette 19 gf

Country Fried Calamari Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 16

Ahi Tuna Poke* Passion fruit coulis, sweet soy reduction, crisp wonton chips 16

Alaskan Ceviche* King crab, halibut, sidestripe shrimp, avocado, lime juice, tequila, crispy tortilla chips 18

Grilled Teriyaki Tenderloins* Spicy pineapple, sticky rice, daikon sprouts, sweet soy glaze 17

Starter Salads

Blue Affinee Blue Cheese Romaine, chopped eggs, sliced almonds 9

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

Iceberg Lettuce Wedge Bacon, hard-cooked egg, Monterey Jack, choice of dressing 11

Housemade Soups

New England Clam Chowder Rich cream, red potatoes, tender clams 10

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

Smoked Salmon Bisque House smoked salmon, crème fraîche, fresh herbs 12

Entree Salads

Seafood Louie* Grilled salmon, Red King crab, poached prawns, asparagus, cucumber, hard-cooked egg, housemade 1000 Island dressing, blistered lemon 28 gf

Grilled American Wagyu Salad* Mixed greens, red bell peppers, fennel, red radishes, Blue Affinee blue cheese, candied pecans, balsamic reduction 25 gf

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

Brunch Entrees

Traditional Benedict* The classic with Canadian bacon and English muffin, poached eggs, housemade hollandaise sauce, brunch potatoes 17

Biscuits & Gravy Fresh baked biscuits, grilled reindeer sausage, gravy, brunch potatoes 15

Alaskan Seafood Scramble Smoked Alaskan salmon, crab, mushrooms, spinach, green onions 21

The Classic Breakfast* Three eggs any style, choice of bacon, Canadian bacon or reindeer sausage, brunch potatoes, English muffin 16

Traditional Frittata Three eggs, reindeer sausage, mushrooms, caramelized pepper, cheese. Served with brunch potatoes 16

Bourbon-Pecan Praline French Toast Bourbon burnt cream batter, warm pecan praline sauce, cinnamon-nutmeg & powdered sugar dusted, served with brunch potatoes and choice of bacon, Canadian bacon or reindeer sausage 16

Simon's Prime Rib Hash* Slow roasted prime rib, corned beef, sweet peppers, onions, potatoes and scrambled eggs. Topped with jalapeño cheddar sauce 19

Brunch Extras

Loaded Yukon Gold Brunch Potatoes Caramelized onions, mushroom confit, applewood smoked bacon, jalapeño-cheddar sauce 7

Applewood Smoked Bacon 6 | Grilled Reindeer Sausage 6

Sandwiches

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

Open-Faced Crab Sandwich Artichokes, tomatoes, parmesan, cheddar on toasted sourdough 17

Turkey Club Havarti cheese, fresh avocado, bacon, tomatoes, lettuce, mayo, Dijon mustard on whole wheat 16

Prime Rib French Dip* Garlic butter, horseradish, housemade jus on French bread 19

Chophouse Burger* All-natural hormone free hand-formed patty, grilled onions, 1000 Island dressing, choice of cheese on a brioche bun 17 **Add thick-cut bacon 2**

- Gluten free bun available upon request for an additional \$1 -

Lunch Entrees

Beer Battered Fish and Chips Pacific cod fillets, Alaskan Amber beer batter, malt vinegar, housemade artichoke caper tartar sauce 19

Grilled American Wagyu Sirloin* Roasted garlic mashed potatoes, grilled asparagus, demi-glace 8 oz. 29 gf

Oven-Roasted Chicken Dijon Asiago, garlic, mashed Yukon potatoes, chef's choice vegetables 24

Steamed Fresh Clams White-wine broth, chili flakes, garlic, fries, sourdough bread 19

Crispy Cod Tacos Avocado salsa, chipotle-lime sour cream, corn tortillas 17

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.*