



## Lunch Menu

### Beverages

Iced Tea (free refills) 4

**Strawberry-Basil Antioxidant Refresher**

A delicious & natural way to drink healthy  
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

### Coffee, Tea, Espresso

Kaladi Brothers Custom Blend Coffee 3.5

Tazo Tea (ask your server for selections) 4

Espresso 3.25

Cappuccino 3.5

Caffe Latte 4

Caffe Mocha 4.5

Iced Latte 4

Iced Mocha 4.5

Simon & Seafort's proudly serves  products.

### 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

### 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

### Starter Salads

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

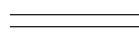
Spinach Salad w/Egg Mustard Dressing Tender spinach, marinated red onion, toasted sliced  
almonds, chopped egg, bacon 10

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

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

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

Grilled Shrimp Scampi 8 gf | Citrus-Herb Chicken Breast 5 gf | Herb-Rubbed Salmon\* 7 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

Artfully serving quality meats and sustainable seafood since 1978.

Simon & Seafort's is attentive to seasonal and regional changes, and will always take the necessary steps to ensure quality and taste.

## Entree Salads

**Grilled Chicken Cobb** Hearts of romaine, Blue Affinee blue cheese, artichoke hearts, bacon, hard-cooked egg, avocado, red wine vinaigrette 19

**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

## 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 Combos

**Soup & Salad Combo** 14

**1/2 Sandwich or 1/2 Pasta with Soup or Salad** 16

### Salads

Iceberg Lettuce Wedge | Hearts of Romaine Caesar | Spinach

### Soups

New England Clam Chowder | French Onion Soup (+1) | Smoked Salmon Bisque (+2)

### Sandwiches

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

### Pastas

1/2 Cajun Fettuccine | 1/2 Mac & Cheese

*-Add any of our meat or seafood pairings to your combo-*

## 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, 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

**Cajun Fettuccine** Chicken, locally made reindeer sausage, Creole seasoning, Cajun-style tomato sauce 18

**Mac & Cheese** Smoked Gouda, Monterey Jack and cheddar cheese w/bacon 16

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.*