

SHARED APPETIZERS

D-R CATTLE COMPANY ITALIAN STYLE MEATBALLS 16

One-of-a-kind meatballs made locally with D-R Cattle Company Beef. Served in an Italian Marinara and topped with freshly shredded parmesan

CATFISH CRISPS 19

Thinly sliced Mississippi Delta Raised Catfish dusted in our seasoned cornmeal served hot & crispy. House made cocktail or tartar sauce

BRISKET FLATBREAD BITES 18

Mini Naan Flatbread topped with vinaigrette slaw and our house made smoked brisket. Drizzled with BBQ horseradish sauce

CHEF RICH'S FAMOUS SMOKED WINGS 19

Locally sourced whole chicken wings prepared hot, mild, garlic parmesan, sweet chili, lemon pepper, jerk, or honey gold BBQ. Celery and your choice of ranch or bleu cheese dressing

HOUSE MADE ONION RINGS 14

Freshly battered & served with our BBQ ranch & ketchup

SPINACH & ARTICHOKE DIP 15

*Blend of spinach, artichoke hearts, onions, and parmesan cheese.
Served with Mini Naan Flatbread*

SOUTHERN FRIED DILL PICKLE SPEARS 13

House made dill pickles battered and deep fried. Ranch for dipping

SMOKED PORK AND CRAWFISH SAUSAGE, CHEESE & HOUSE MADE PICKLES 19

Louisiana made smoked pork and crawfish sausage, pepper jack and cheddar cheese cubes, house made garlic dill pickles, with a side of BBQ sauce

SIMON'S JUMBO GULF SHRIMP COCKTAIL 19

Fresh from the gulf, 1/2 Dozen chilled jumbo Gulf Coast shrimp served with a house made cocktail sauce

SIMON'S JUMBO GULF SHRIMP 19

Fresh from the gulf, 1/2 Dozen shrimp served fried or garlic style

SALADS & SOUP

GARDEN FRESH SALAD BAR 16

Build your own salad with our freshly cut and prepared items.

ADD A TOPPING TO YOUR SALAD BAR:

FOUR JUMBO SHRIMP 14

CATFISH FILET OR GRILLED CHICKEN 10

SIMON'S SIDE WEDGE 13

Iceberg lettuce, dried cranberries, grape tomatoes, bacon, & choice of cheddar/jack cheese and homemade ranch or blue cheese crumbles and blue cheese dressing

SIMON'S GUMBO

Roux-based stew featuring catfish, shrimp, andouille sausage, vegetables, herbs, and spices. Rice available upon request

CUP 9 BOWL 12

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

ENTREES

All Entrees, Flamed Grilled Steaks, & Smoked Beef Brisket include one trip to the salad bar, potato choice, and dinner roll

MISSISSIPPI DELTA RAISED CATFISH

SMALL ORDER 24 LARGE ORDER 32

American Raised Catfish served blackened, grilled or cornmeal fried.
Served with slaw and hush puppies

FRESH GULF COAST GROUPER 54

Fresh Gulf Coast grouper, chargrilled, served over sauteed spinach and topped with sauteed pico de gallo and an in-house made creole sauce

OVEN ROASTED STUFFED CHICKEN BREAST . 29

Locally sourced chicken breast stuffed with spinach, artichoke hearts, onion, and parmesan cheese

BROILED OR FRIED JUMBO GULF SHRIMP 35

Fresh from the Gulf Coast served Creole garlic broiled or cooked in our seasoned breading

APPLE WOOD SMOKED DRY-AGED BONE-IN PORK CHOP 36

Locally sourced from D-R Cattle Company. 14 day dry-aged, apple wood smoked, thick cut bone-in chop

BLACKENED GULF MAHI WITH TERIYAKI GLAZE .. 34

(FRESH FROM THE GULF COAST)
Blackened, chargrilled and lightly basted with teriyaki glaze

HONEY GARLIC PORK TENDERLOIN 27

Locally sourced, sliced, pan seared and drizzled with Falcon Ridge Farm honey garlic sauce

BLACKENED CATFISH & CHEESE GRITS 29

Simmons Catfish, raised in Yazoo City, MS, blackened and served over house-made cheese grits, topped with Backermann's Chow Chow

CENTER CUT NORTH ATLANTIC SALMON 36

(FLOWN IN FRESH WEEKLY)
Pan seared and served blackened or topped with a lemon garlic sauce

FLAME GRILLED HAND CUT STEAKS

PRIME ANGUS BEEF LOCALLY SOURCED FROM D-R CATTLE COMPANY IN DYERSBURG, TN
DRY-AGED FOR 14 DAYS AND HAND-CUT DAILY

6 OZ DRY-AGED
FILET MIGNON

39

8 OZ DRY-AGED
FILET MIGNON

46

16 OZ DRY-AGED
RIBEYE

52

2-3 LB DRY-AGED TOMAHAWK RIBEYE FOR TWO 110

Served family style (cut off of the bone into 2 inch strips) and served with 2 salad bars and 2 sides
(DUE TO THE SIZE OF THIS STEAK, PLEASE ALLOW FOR A LONGER COOK TIME)

PASTA

INCLUDES ONE TRIP TO THE SALAD BAR AND DINNER ROLL

JUMBO GULF SHRIMP PASTA 34 GRILLED CHICKEN PASTA 28

Served over penne pasta with our Creole cream sauce

ADDITIONS TO ANY ENTREE:

CATFISH FILET OR GRILLED CHICKEN 10

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HOUSE SIDES 9

BAKED POTATO • BAKED SWEET POTATO • ENTREE' CUT FRIES • SAUTEED MUSHROOMS
SAUTEED SPINACH • TWICE BAKED POTATO • VINAIGRETTE SLAW • HUSH PUPPIES
SAUTEED SQUASH, ZUCCHINI, & ONIONS • STEAMED BROCCOLI

3 ITEM VEGETABLE PLATE 16 • 4 ITEM VEGETABLE PLATE 21

DESSERTS

All of our desserts are made in-house by Miss Katie Clark

HOT APPLE DUMPLING A LA MODE • PECAN PIE A LA MODE 12
KEY LIME PIE WITH FRESH WHIPPED CREAM 10
CHOCOLATE CAKE 13

MENU PRICES REFLECT A 3.0 % DISCOUNT FOR CUSTOMERS PAYING WITH CASH.
WE ACCEPT AMEX, VISA, MASTERCARD, & DISCOVER

SIMON'S HOURS OF OPERATION:

WEDNESDAY & THURSDAY

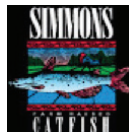
DINING ROOM: 5:00 PM – 8:00 PM
BAR: 5:00 PM – 9:00 PM

FRIDAY & SATURDAY

DINING ROOM: 5:00 PM – 9:00 PM
BAR: 5:00 PM – 10:00 PM (OR LATER)

SUNDAY BRUNCH BUFFET: 10:30 AM – 2:30 PM

SIMON'S IS PROUD TO PARTNER AND SOURCE PRODUCT
LOCALLY WITH THE FOLLOWING BUSINESSES:



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS*