

# SHARED APPETIZERS

## STUFFED MUSHROOMS 15

Tender mushrooms filled with spinach, artichokes, bacon and a blend of cheeses

## CALAMARI FRITTE 16

With house marinara

## BRISKET FLATBREAD BITES 12

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

## CHEF RICH'S SMOKED WINGS 14

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 12

Freshly battered and served with our BBQ sauce, ranch and ketchup

## SPINACH & ARTICHOKE DIP 16

Blend of spinach, artichoke hearts, onions and parmesan cheese. Served with pita chips

## SOUTHERN FRIED DILL PICKLE SPEARS 12

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

## SMOKED PORK, 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

## 1/2 DOZEN JUMBO GULF SHRIMP 15

Chilled, Fried or Garlic Style

## MOZZALUNA 12

Crescents of Mozzarella in a crisp breading  
Marinara for dipping

# SIGNATURE SALADS & SOUP

## TRADITIONAL COBB 18

Field greens topped with chicken, bacon, eggs, tomatoes, bleu cheese crumbles and avocado.  
Served with your choice of dressing

## BLACK AND BLEU 18

Thinly sliced blackened steak, bleu cheese crumbles, tomatoes, diced cucumbers and red onion on a bed of greens. Drizzled with bleu cheese dressing

## BANG BANG SHRIMP 17

On a bed of romaine tossed with basil vinaigrette topped with cucumber and mozzarella

## SALMON BLT 18

On a bed of field greens with bacon, tomatoes, avocado, and cucumber. Served with Parmesan Ranch

## STRAWBERRY SPINACH SALAD WITH GRILLED CHICKEN 16

Tossed with red onions, bleu cheese and toasted pecans. Served with Raspberry Vinaigrette

## ICEBERG IN THE ROUND 12

Fresh iceberg lettuce topped with Bacon, Tomatoes, and bleu cheese crumbles. Drizzled with bleu cheese dressing

## GARDEN FRESH SALAD BAR 14

MAY BE SUBSTITUTED FOR A SIDE

## 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.

# SIMON'S



# ENTREES

*All Entrees include your choice of two sides.*

## MISSISSIPPI DELTA RAISED CATFISH

**SMALL 18    LARGE 22**

American raised catfish served blackened, grilled or cornmeal fried.  
Served with slaw and hush puppies.

### GRILLED MANCHESTER FARMS QUAIL 29

Semi-boneless, marinated and seasoned with a special blend of spices

### 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 32

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

### APPLEWOOD SMOKED DRY-AGED BONE-IN PORK CHOP 34

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

### BLACKENED GULF MAHI WITH TERIYAKI GLAZE 32

Blackened, char-grilled 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 27

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 32

Pan seared and served blackened or topped with a lemon garlic sauce

## FROM THE SMOKE HOUSE

*Served with your choice of two sides*

### ST. LOUIS STYLE RIBS

**FULL 29 | HALF 19**

### BEEF BRISKET

**19**

### PULLED PORK

**16**

### 1/2 CHICKEN

**19**

## FLAME GRILLED STEAKS

Hand cut Black Angus Beef

### FILET OF BEEF

**6oz 44 | 10oz 58**

### RIBEYE

**12oz 39 | 16oz 49**

### CHATEAUBRIAND FOR TWO 95

Perfectly seasoned, seared and roasted to perfection  
Sauce Bordelaise

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

# SIMON'S



# SANDWICHES

*Served with Seashore style encrusted fries / Substitute side 1.50 / Substitute salad bar 6*

## **SIMON'S BURGER 14**

Hand pattied, seasoned and grilled  
Lettuce, tomato and pickles

## **CHICKEN CLUB 14**

Grilled chicken on a pretzel roll with applewood  
smoked bacon  
Cheese, lettuce, tomato and honey mustard

## **BBQ BACON CHEDDAR BURGER 15**

Simon's burger topped with bacon  
Cheddar cheese and our signature BBQ sauce

## **BEEF TENDERLOIN SLIDERS 18**

Grilled and topped with bleu cheese sauce

## **MUSHROOM & SWISS BURGER 14**

Simon's burger topped with sauteed mushrooms  
and Swiss cheese

## **PORK TENDERLOIN SLIDERS 14**

Grilled and topped with lettuce, tomato  
and honey mustard

## **TEXAS TOAST PATTY MELT 15**

Sauteed onions, cheese and Bolivar sauce

## **SMOKED BRISKET 12**

Piled high and topped with our signature BBQ sauce

## **BUFFALO CHICKEN SANDWICH 12**

Fried chicken tossed in house made buffalo sauce

## **PULLED PORK 12**

Tender pulled pork topped with sweet and spicy  
cole slaw and BBQ sauce

# LIGHTER FARE

*Served with Seashore style encrusted fries / Substitute side 1.50 / Substitute salad bar 6*

## **CHICKEN TENDERS 14**

Fried, grilled or blackened

## **CATFISH BITES 12**

Served with tartar sauce for dipping

## **LOADED FRIES 14**

Seashore fries topped with your choice of  
pulled pork or chopped brisket.  
Topped with queso, tomatoes and green onions

# BEVERAGES 3

## **SWEET AND UNSWEET TEA**

**COKE • DIET COKE • SPRITE • DR. PEPPER • FANTA ORANGE • MINUTE MAID LEMONADE**

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

# SIMON'S



# HOUSE SIDES 6

BAKED POTATO

ENTREE CUT FRIES

SAUTEED SPINACH

SWEET & SPICY SLAW

SAUTEED SQUASH, ZUCCHINI & ONIONS

BAKED BEANS

BAKED SWEET POTATO

SAUTEED MUSHROOMS

TWICE BAKED POTATO

HUSH PUPPIES

STEAMED BROCCOLI

BAKED POTATO SALAD

3 ITEM VEGETABLE PLATE 12

4 ITEM VEGETABLE PLATE 18

## DESSERTS

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

HOT APPLE DUMPLING  
A LA MODE 12

PECAN PIE  
A LA MODE 12

KEY LIME PIE WITH FRESH  
WHIPPED CREAM 10

CHOCOLATE CAKE 11

COCONUT CAKE 11

---

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

---

## SIMON'S HOURS OF OPERATION

WEDNESDAY - FRIDAY

SATURDAY

SUNDAY

11:00 AM - 9:00 PM

10:00 AM - 9:00 PM

10:30 AM - 3:30 PM

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

# SIMON'S