

# SHARED APPETIZERS

## STUFFED MUSHROOMS 19

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

## SAUTEED PARMESAN CRAB CLAWS 24

## SMOKED BRISKET QUESO 16

With fresh tortilla chips

## CHEF RICH'S SMOKED WINGS 16

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 18

Blend of spinach, artichoke hearts, onions and parmesan cheese with tortilla chips

## AHI TUNA NACHOS 21

Fresh corn tortilla chips topped with Ahi tuna sashimi lime, jalapeno and horseradish cream

## 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

## LOADED FRIES 14

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

## CATFISH BITES 12

Served with tartar sauce for dipping

# SIGNATURE SALADS & SOUP

## TRADITIONAL COBB 19

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

## BLACK AND BLEU 24

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 19

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

## SALMON BLT 23

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

## STRAWBERRY SPINACH SALAD WITH GRILLED CHICKEN 18

Tossed with red onions, feta 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 15

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 QUART 24

\*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 19 LARGE 24**

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

### GRILLED MANCHESTER FARMS QUAIL 34

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

### BOILED OR FRIED JUMBO GULF SHRIMP 32

Fresh from the Gulf Coast, served Creole garlic boiled or fried in our seasoned breading

### PORK RIBEYE 34

Thick cut, seasoned and grilled to perfection

### CHICKEN TENDERS 19

Blackened, fried or grilled  
Served with seashore style fries

### HONEY GARLIC PORK TENDERLOIN 29

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

### BLACKENED CATFISH & CHEESE GRITS 29

Blackened and served over house-made cheese grits, topped with Backermann's Chow Chow

### FRESH FISH 34

Ahi Tuna, Red Fish, Salmon or Mahi  
Grilled, seared, blackened, honey glazed or teriyaki glazed

## PASTAS

### CAJUN SHRIMP PENNE 32

### GREEK STEAK FETTUCCHINE 28

Tender steak sauteed with Greek spices, olive oil, zucchini and tomato tossed with fettuccine

### GRILLED CHICKEN ALFREDO 24

Tender grilled chicken tossed with alfredo and fettuccine

### CHICKEN & SHRIMP ALFORNO 32

Tossed with penne, bacon and asiago cream sauce

## FLAME GRILLED STEAKS

Hand cut Black Angus Beef

### FILET OF BEEF

**6oz 48 | 10oz 68**

### RIBEYE

**12oz 40 | 16oz 52**

### CHATEAUBRIAND FOR TWO 95

Perfectly seasoned, seared and roasted to perfection  
Sauce Bordelaise

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# SIMON'S

# FROM THE SMOKE HOUSE

*Served with your choice of two sides*

## ST. LOUIS STYLE RIBS

FULL 34 | HALF 19

## BEEF BRISKET

21

## PULLED PORK

19

## 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

### SMOKED BRISKET 12

Piled high and topped with our signature BBQ sauce

### TEXAS TOAST PATTY MELT 15

Sauteed onions, cheese and Bolivar sauce

### PULLED PORK 12

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

## BEVERAGES 3

### SWEET AND UNSWEET TEA

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

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# SIMON'S

# HOUSE SIDES 6

CHOP HOUSE POTATOES

ENTREE CUT FRIES

SAUTEED SPINACH

SWEET & SPICY SLAW

SAUTEED SQUASH, ZUCCHINI & ONIONS

BAKED BEANS

3 ITEM VEGETABLE PLATE 12

SWEET POTATO FRIES

SAUTEED MUSHROOMS

TWICE BAKED POTATO

HUSH PUPPIES

STEAMED BROCCOLI

WHITE CHEDDAR MAC & CHEESE

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

TRADITIONAL BANANAS  
FOSTER 12

CHOCOLATE CAKE 11

COCONUT CAKE 11

WHITE CHOCOLATE MACADAMIA  
NUT CHEESECAKE 10

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

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## SIMON'S HOURS OF OPERATION

WEDNESDAY - FRIDAY

SATURDAY

11:00 AM - 9:00 PM

4:00 PM - 9:00 PM

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# SIMON'S