

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

HALF 19 | FULL 34

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
TOPO CHICO • SAN PELLEGRINO

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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

TRADITIONAL BANANAS
FOSTER 12

COCONUT CAKE 11

PECAN PIE
A LA MODE 12

CHOCOLATE CAKE 11

WHITE CHOCOLATE MACADAMIA
NUT CHEESECAKE 10

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

11:00 AM - 9:00 PM

SATURDAY

4:00 PM - 9:00 PM

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SIMON'S