

## SHARED APPETIZERS

### Smoked Brisket Queso 16

With fresh tortilla chips

### Stuffed Mushrooms 19

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

### Loaded Fries 14

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

### Chef Rich's Smoked Wings 16

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

### Catfish Bites 12

Served with tartar sauce for dipping

### Spinach & Artichoke Dip 18

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

### House Made Onion Rings 12

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

### 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

**Bang Bang Shrimp** Fried gulf shrimp tossed in sweet chili sauce 18

## 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.

### Salmon BLT 23

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

### 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**

### Soup of the Day 10

Chef crafted soup of the day.  
Served with house roll.

# SIMON'S

CHARMINGLY SMALL TOWN. UNEXPECTEDLY COSMOPOLITAN.

## SANDWICHES

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

### Simon's Burger 14.50

Hand pattied, seasoned and grilled with lettuce, tomato, and pickles

### BBQ Bacon Cheddar Burger 15

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

### Mushroom & Swiss Burger 14

Simon's burger topped with sauteed mushrooms and Swiss cheese

### Chicken Club 14

Grilled chicken on a pretzel roll with Applewood smoked bacon, cheese, lettuce, tomato, and honey mustard

### Beef Tenderloin Sliders 18

Grilled and topped with bleu cheese sauce

### Texas Toast Patty Melt 15

Sauteed onions, cheese and Bolivar sauce

## PASTA & SEAFOOD

### Grilled Chicken Alfredo 24

Tender grilled chicken tossed with Alfredo and fettuccine

### Boiled or Fried Jumbo Gulf Shrimp 32

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

### Greek Steak Fettuccine 28

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

### Cajun Shrimp Penne 32

Grilled shrimp with Cajun cream sauce

### Fresh Fish 34

Red Fish, or Salmon, grilled, seared, blackened, honey or teriyaki glazed

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

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## ENTREES

All entrees include your choice of two sides

### Grilled Manchester Farm's Quail 34

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

### Chicken Tender Plate 19

Blackened, fried or grilled

### Oven Roasted Stuffed Chicken Breast 29

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

### Honey Garlic Pork Tenderloin 29

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

### Black Angus Flame Grilled Filet

6oz 48 | 10oz 68

### Black Angus Flame Grilled Ribeye

12oz 40 | 16oz 52

### Mississippi Raised Delta Catfish

Small 19 | Large 24

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

### Blackened Catfish Cheese Grits 29

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

## FROM THE SMOKEHOUSE

Served with your choice of two sides

### Beef Brisket Plate

21

### St. Louis Style Rib

Plate

Full 34 | Half 19

### Pulled Pork Plate

19

### Smoked Brisket Sandwich 12

Piled high and topped with our signature BBQ sauce

### Pulled Pork Sandwich 12

Tender pulled pork topped with sweet and spicy coleslaw and BBQ sauce

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## HOUSE SIDES 6

Baked Beans

Sauteed Spinach

Sauteed Mushroom

Steamed Broccoli

Sweet & Spicy Slaw

Sauteed Squash, Zucchini, and Onions

Entree Cut Fries

Baked Potato

Baked Sweet Potato

Twice Baked Potato

Southern Style Green Beans

White Cheddar Mac & Cheese

## DESSERTS

All our desserts are crafted in-house by Miss Katie Clark

Coconut Cake 11

Chocolate Cake 11

Hot Apple Pie Dumpling A La Mode 12

Pecan Pie A La Mode 12

## BEVERAGES 3

Sprite

Dr. Pepper

Coke / Diet Coke

Fanta Orange

Sweet and Unsweet Tea

Minute Maid Lemonade

San Pellegrino

Topo Chico

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