

## SHARED APPETIZERS

- SHRIMP COCKTAIL 16**  
chilled jumbo shrimp with cocktail sauce and lemon
- SMOKED BRISKET QUESO 16**  
with fresh tortilla chips
- STUFFED MUSHROOMS 19**  
tender mushrooms filled with spinach, artichokes, bacon and a blend of cheeses
- CATFISH BITES 12**  
fried, served with tartar or cocktail sauce
- SPINACH & ARTICHOKE DIP 18**  
spinach, artichokes, parmesan cheese, served with tortilla chips
- LOADED FRIES 14**  
choice of grilled chicken or chopped brisket, queso, tomatoes, and green onions
- CHEF RICH'S SMOKED WINGS 16**  
chicken wings prepared mild or hot, garlic parmesan, sweet chili, lemon pepper, jerk, or honey gold bbq and served with celery and choice of ranch or blue cheese dressing

All sauces and dressings made in-house

## SIGNATURE SALADS & SOUP

**WEDGE SALAD 16**  
classic wedge with tomatoes, bacon, and blue cheese dressing

**SALMON BLT SALAD 23**  
grilled or blackened salmon, bacon, tomato, avocado, parmesan ranch on a bed of field greens

**GARDEN FRESH SALAD BAR 15**  
fresh greens, toppings, dressings.  
May be substituted as a side.

**SIMON'S GUMBO WITH HUSHPUPPY**  
roux-based stew featuring catfish, shrimp, andouille sausage, vegetables, rice, herbs and spices

\*Cup 9 \*\*Bowl 12 Quart 24

**BEEF CHILI WITH HUSHPUPPY**  
slow-cooked hearty angus beef, spices

\*Cup 6 \*\*Bowl 10 Quart 18

\*cup served w/one hushpuppy  
\*\*bowl served w/two hushpuppies

## ENTREES

Includes two sides

**MISSISSIPPI CATFISH 26**  
fried, blackened, or grilled, served with hushpuppies and house-made slaw

**LACEY SPECIAL 22**  
grilled chicken breast, apple jelly, hushpuppies, white rice, mushroom brown gravy

**HONEY GARLIC PORK TENDERLOIN 29**  
pan seared with honey garlic sauce

**BRISKET PLATE 28**  
slow smoked, house bbq sauce

**PAN SEARED OR BLACKENED SALMON 34**  
available with rice or fettuccine, topped with cajun cream sauce

**CHICKEN TENDER PLATE 19**  
served blackened, fried, or grilled

**FLAME GRILLED BLACK ANGUS FILET 52**  
8oz black angus, flame grilled

**FLAME GRILLED BLACK ANGUS RIBEYE 48**  
14oz black angus, flame grilled

## HOUSE SIDES 6

Hushpuppies  
Mac & Cheese  
Entree Cut Fries

Baked Potato  
Baked Sweet Potato  
Twice Baked Potato

Spinach  
Sweet & Spicy Slaw  
Seasonal Vegetables

# SIMON'S

CHARMINGLY SMALL TOWN. UNEXPECTEDLY COSMOPOLITAN.

# SANDWICHES

Served with fries or side salad

- |   |   |
|---|---|
| <b>SIMON'S BURGER 16</b><br>1/2 pound grilled angus patty with<br>lettuce, tomato, onion, pickles | <b>SMOKED BRISKET SANDWICH 17</b><br>house smoked, slaw, BBQ sauce                                      |
| <b>BBQ BACON CHEDDAR BURGER 15</b><br>1/2 pound angus patty, bacon,<br>cheddar, BBQ sauce         | <b>GRILLED OR FRIED CHICKEN CLUB 16</b><br>crispy chicken, bacon, cheese, spicy slaw,<br>chipotle ranch |

# PASTA

- SHRIMP OR CHICKEN ALFREDO 28**  
grilled shrimp or chicken tossed with alfredo and fettuccine
- GREEK FETTUCCINE 28**  
choice of steak, chicken, or shrimp, greek spices, zucchini, tomato, fettuccine

## BEVERAGES 3

Sprite  
Dr. Pepper  
Coke / Diet Coke  
Fanta Orange  
Sweet and Unsweet Tea  
Minute Maid Lemonade

San Pellegrino  
Topo Chico

## DESSERTS

**COCONUT CAKE 11**  
southern style with coconut frosting

**CHOCOLATE MARBLED  
CHEESECAKE 11**

**APPLE DUMPLING  
WITH ICE CREAM 12**

Ask to see the Sunday Brunch Menu and Daily Specials

Consuming raw or undercooked meats, poultry, shellfish or eggs  
may increase your risk of food borne illness.

## Hours of Operation

Monday *Closed*  
Tuesday *Closed*

Wednesday 11AM - 9PM  
Thursday 11AM - 9PM

Friday 11AM - 9PM  
Saturday 4PM - 9PM

Sunday 11AM - 3PM

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