

Sims Corner

STEAKHOUSE & OYSTER BAR

APPETIZERS

PAN SEARED GARLIC SHRIMP
TOASTED LEMON CREAM
14

SESAME CRUSTED SCALLOPS
TRUFFLED CELERIAC PUREE, LEEK STRAW
13

ECLECTIC CAESAR SALAD
DOUBLE SMOKED BACON, GRANA PADANO SHAVINGS
10

STEAMED ISLAND MUSSELS
GARLIC, WHITE WINE, SMOKED TOMATO
11

JUMBO ONION RINGS
PANKO "BRATTERED", HOUSE MADE CATSUP
9

"BEEF, BACON AND BLUE"
BEEF TENDERLOIN TIPS, BENEDICTINE BLEU CHEESE WRAPPED IN BACON
PEPPERED PORT REDUCTION
12

OYSTERS

FRESH OYSTERS
2.50 EACH
SERVED WITH OUR HOUSE MADE SAUCES
COCKTAIL AND CREOLE MUSTARD

BROILED OYSTERS
2.75 EACH
BROILED TO PERFECTION WITH ROASTED
GARLIC PROVENCAL BUTTER, BACON, GRANA
PADANO SHAVINGS

SIMS QUITE SIMPLY OFFERS THE BEST AND FRESHEST OYSTERS FOUND RIGHT HERE IN PEI. WE OFFER A SELECTION FROM DIFFERENT BAYS, COVES AND POINTS FROM AROUND OUR ISLAND AND EACH OFFERS A UNIQUE CHARACTER AND FLAVOUR. PLEASE ASK YOUR SERVER FOR OUR DAILY SELECTIONS.

“OUR STEAKS”

SIMS CORNER IS PROUD TO SERVE ONLY FRESH CUT PRIME BEEF, WHICH IS SPECIALLY AGED 35 DAYS FOR EXTRA TENDERNESS. THE RESULT IS A JUICY, MORE FLAVOURFUL STEAK. ENJOYING A GREAT STEAK STARTS WITH THE PERFECT PRIMAL OF MEAT, AGED APPROPRIATELY, COOKED PROPERLY AND TO YOUR OWN SPECIFICATIONS.

ALL OF OUR STEAKS ARE HAND CUT AND COME WITH OUR SIGNATURE DEMI GLACE

RIB STEAK
14 OZ OR 20 OZ
32 / 45

CENTER CUT TENDERLOIN
8 OZ
35

NEW YORK STRIPLOIN
HAND CUT TO ORDER (MIN 8 OZ. STEAK)
3 / OZ

SIMS SURF AND TURF
10 OZ. STRIPLOIN AND BUTTER POACHED LOBSTER TAIL, BÉARNAISE
42

SPECIALTY STEAKS OF THE HOUSE

ISLAND BEEF SIRLOIN STEAK
10 OZ., HOUSE SPICE RUB
23

GRILLED PEPPER STEAK
10 OZ. STRIPLOIN WITH OUR OWN HOUSE SIGNATURE PEPPER RUB
BALSAMIC CRANBERRY GASTRIQUE
33

THE “SIMS STEAK BURGER”
“FLAT OUT THE BEST BURGER YOU WILL EVER EAT”
16

STARCHES
ROASTED GARLIC YUKON GOLD MASH
BAKED POTATO
STEAK CUT FRIES

ENHANCEMENTS
WILD MUSHROOM FRICASSEE 4
BÉARNAISE SAUCE 3
GRILLED JUMBO SHRIMP 5
GIANT SCALLOP 5
CANDIED ONIONS 4

LAND, SEA AND AIR

PUMPKIN SEED CRUSTED BREAST OF CHICKEN
CHICKEN STUFFED WITH SUN-CURED CRANBERRIES AND GOATS CHEESE
BLUEBERRY THYME JUS
24

MAHOGANY GLAZED ATLANTIC SALMON
MAPLE THREE MUSTARD BUTTER
25

BEEF TENDERLOIN "STROGANOFF"
CHIVE CRÈME FRAICHE
22

DOUBLE SMOKED, DOUBLE THICK CUT PORK CHOP
APPLE, SAGE BUTTER
24

BRAISED ANGUS BEEF SHORT RIB
BACON AND CARAMELIZED ONION
21

LOCAL COMMITMENT:

SIMS CORNER STEAKHOUSE PRIDES ITSELF IN USING AS MANY FRESH LOCALLY GROWN ITEMS AS WE CAN. WE LOOK TO OUR FARMERS AND FISHERMEN AT EACH AND EVERY OPPORTUNITY. BUYING LOCAL, USING LOCAL AND SERVING LOCAL KEEPS MONEY AND JOBS ON OUR ISLAND AND ALLOWS US TO GIVE BACK TO OUR COMMUNITY. WE ARE VERY PROUD TO USE OUR LOCALLY PROCURED FOOD PRODUCTS AND EVEN MORE PROUD TO SERVE IT TO YOU HERE AT SIMS CORNER. ENJOY YOUR STAY WITH US AND WE LOOK FORWARD TO SERVING YOU TIME AND AGAIN.

GENERAL MANAGER- CRAIG MACMILLAN
ASSISTANT MANAGER- KELLI GILLIS

CHEF- ROSS MUNRO
SOUS CHEF- KIRK MACLEOD

Sims Cellar

HAVE YOU HEARD ABOUT OUR PRIVATE DINING ROOM?
SIMS CELLAR PROVIDES THE PERFECT VENUE FOR AN INTIMATE SIT DOWN DINNER,
RETIREMENT PARTY, FAMILY CELEBRATION, EVENING MEETING, OR STAND UP
COCKTAIL RECEPTION.

OUR CHEF WILL EVEN CREATE A SIGNATURE MENU JUST FOR YOUR PARTY.

THE POSSIBILITIES ARE ENDLESS!

ASK YOUR SERVER FOR DETAILS, OR TAKE A PEEK DOWNSTAIRS FOR YOURSELF!