

STARTERS

Sautéed Spicy Cajun BBQ Gulf Shrimp		10
Artichoke & Jumbo Crab Fondue - Gruyere / Fontina / Gouda Cheese Served with Garlic Croutons		
	For One or Two	11
	For the Table to Share	18
Charcuterie Board - Artisan Cheeses / Cured Meat / Local Honey / House-Made Pickles / Spiced Nuts / Fresh Grapes		14
Panzanella Salad - Microgreens / Pickled Butternut Squash / Charred Brussels Sprouts / Sage		8
Tuna Crudo - Lemon / Fennel / EVOO / Sea Salt / Capers		10
Seafood Gumbo or Chef's Daily Soup Creation		
	Cup	5
	Bowl	8
Charred Caesar Salad - Homemade Caesar Dressing / Fresh Parmesan Reggiano		8

PASTA

	Appetizer/Entrée	
Potato Gnocchi - Duck Confit / Toasted Acorn Squash / Parmesan Cream Sauce		10/22
Carbonara - Egg Fettucine / Parmesan / Guanciale		12/22
Seafood Pasta - Squid Ink Lasagnette / Shrimp / Cherry Tomatoes / Pumpkin Sugo		14/24
Mushroom Risotto - Shallots / Roasted Garlic / Brown Butter Sauce		10/18

MAINS

SIGNATURE ENTRÉE	Sautéed Gulf Redfish - Delta Grind Polenta / Steamed Broccolini / Creole Tomato Sauce	29
	Rainbow Trout - Stuffed with Lump Crabmeat / Battle River Wild Rice / Sautéed Swiss Chard / Citrus Butter Sauce	22
	Duck Breast - Seared Jurgielewicz Duck Breast / Butter Poached Mushrooms / Charred Brussels Sprouts / Sour Cherry Glaze	24
	Filet Mignon - Grilled Hereford Beef / Garlic Mashed Potato or House Cut Fries / French Cut Green Beans / Shiitake Demi	
	8 oz.	36
	6 oz.	32
	Add Fresh Crabmeat or Shrimp	6 Extra
	Ribeye Steak - 12 oz. Ribeye Steak / Parsnip Purée / Braised Bok Choy / House Steak Sauce	32
	Simon's Burger - Brioche Bun / Caramelized Onion / Smoked Gouda / Horseradish Aioli / Lettuce / Tomato / House Cut Fries	15
	Chef's Daily Creation Ask Your Server for Our Chef's Specialty Today	MKT

DESSERTS

Fresh Apple & Spiced Pear Cobbler with Pecans	6
Add Vanilla Ice Cream	9
Dark Chocolate & Raspberry Cake with Pistachio Crumble	8
Espresso & Chocolate Crème Brûlée	8
Warm Cherry Pie with Vanilla Ice Cream	8
Bourbon & Pecan Bread Pudding	6
Pomegranate Sorbet	7
Sharing Plate - A Tasting Plate of Four of Our Desserts	12

WINES BY THE GLASS

Bubbles

Prosecco/LaMarca/Italy/NV	10
Brut Rose/Domaine Chandon/Napa/NV	12
Bouvet/Brut/France/NV	9
Cava/Brut/Montsarra/Spain/NV	8
Veuve Cliquot "Ponsardin"/Brut/France/NV	24

White Wine

Moscato/Redtree/California	7
Riesling/Heinz Eiffel/Spatlese/Germany	7
Riesling/Guntrum "Royal Blue/Germany	8
Sauvignon Blanc/Starborough/New Zealand	8
Sauvignon Blanc/Spy Valley/New Zealand	12
Chardonnay/Harken/Salinas Valley/California	8
Chardonnay/Sonoma-Cutrer/Sonoma/California	11
Chardonnay/Wishing Tree/Unoaked/Australia	7
Viognier/Cline/Sonoma	7
Chenin Blanc/Man/South Africa	7
White Zinfandel/Beringer/California	7
Rose/Notorious Pink/France	8

Red Wine

Merlot/14 Hands/California	7
Pinot Noir/Hahn/Monterey	9
Pinot Noir/Meiomi/Sonoma	12
Pinot Noir/Elk Cove/Oregon	14
Cabernet Sauvignon/J Lohr/Paso Robles/California	10
Cabernet Sauvignon/Alexander Valley/California	12
Zinfandel/Murphy-Goode/Alexander Valley	10
Malbec/Felino/Malbec/Argentina	12
Rioja/Marquesas de Caceras/Spain	10
Shiraz/Wishing Tree/Australia	8
Red Blend/CMS/Washington	9