



Dinner

appetizers

Fresh Oysters on the Half Shell*

Fresh mignonette sauce 18 gf

Jumbo Prawn Cocktail

Wine poached, spicy chili aioli, Bloody Mary cocktail sauce 16 gf

Oven Roasted Crab and Artichoke Dip

Served with warm bread 16

Country Fried Calamari

Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 14

Warm Brie with Macadamia Nut Crust

Orange-blossom honey, sliced apple, balsamic reduction, fruit compote 14 veg

Crispy Crab Wontons

Spicy beurre blanc, dried pineapple, daikon sprouts 12

Steamed Fresh Clams

White wine broth, chili flakes, garlic, sourdough bread 16

Oysters Rockefeller w/House Smoked Salmon*

Herb bread crumbs, spinach, bacon 19

Grilled Teriyaki Tenderloins*

Spicy pineapple, sticky rice, daikon sprouts, sweet soy glaze 16

Simon & Seafort's Classic Sampler*

Oven Roasted Crab & Artichoke Dip, Grilled Teriyaki Tenderloins, Coconut Prawns 36

housemade soups

New England Clam Chowder

Rich cream, red potatoes, tender clams 10

Smoked Salmon Bisque

House smoked salmon, crème fraîche, fresh herbs 11

French Onion Soup

Caramelized onions, brandy, Swiss, aged parmesan 11



starter salads

Point Reyes Farmstead Blue Cheese

Romaine, chopped eggs, slivered almonds 9 veg/gf

Spinach Salad with Egg Mustard Dressing

Tender spinach, marinated red onion, toasted sliced almonds, chopped egg, bacon 9

Hearts of Romaine Caesar

Caesar dressing, olive oil croutons, Asiago 9

Iceberg Lettuce Wedge

Bacon, deviled egg, Monterey Jack, choice of dressing 9

rock salt roasted prime rib*

Our prime ribs start with a generous garlic-herb rub, slow-roast all day under a mountain of rock salt and finish under extreme heat for a superior crust.

Mashed Yukon potatoes, grilled asparagus, herb jus, spicy horseradish

Petite Cut 30 / Regular Cut 38 / Simon & Seafort's Cut 45

Simon & Seafort's is a proud partner with Alaska Supreme Ice Cream Inc.,

Kaladi Brothers Coffee, Favco

Seafood and procures seasonal

produce from local and

regional growers



steaks

Simon & Seafort's sources only the finest meat products from mid-western ranchers, providing unsurpassed quality. All our cattle are humanely handled, corn-finished and locker-aged providing a truly unique steak experience.

Char-Grilled Filet Mignon*

Smoked mushrooms with truffle oil, mashed Yukon potatoes, brandy-mustard sauce 8 oz. 45 gf

Grilled Smoked Sirloin*

Applewood smoked, grilled beefsteak tomatoes, herb oil, mustard garlic aioli, fries 10 oz. 31 gf

Add one of these classics to your steak or prime rib:

Half Lb. Norton Sound
King Crab Legs 22 gf

Grilled North Atlantic
Lobster Tail 36 gf

seafood & pasta

Crab Stuffed Halibut*

Mashed Yukon potatoes, seasonal vegetables 38

Asiago-Almond Crusted Scallops

Herb parmesan mashed potatoes, asparagus, red peppers, caramelized onions, beurre blanc 31

Simon's Seafood Louie Salad*

Grilled salmon, poached jumbo prawns, crab, deviled egg, housemade 1000 Island dressing 28 gf

Grilled North Atlantic Lobster Tail

Grilled asparagus, herb parmesan mashed potatoes, melted butter, blistered lemon 48 gf

Norton Sound Alaskan Red King Crab

Herb parmesan mashed potatoes, seasonal vegetables, melted butter, blistered lemon 50 gf

Barents Sea Colossal Red King Crab

Herb parmesan mashed potatoes, seasonal vegetables, melted butter, blistered lemon 68 gf

Seafood Etouffe*

Jumbo sea scallops, prawns, clams, reindeer sausage, braised greens, cheese grits 29

Seafood Fettuccine

Prawns, jumbo sea scallops, garlic cream, parmesan, smoked gouda 30

Cajun Chicken Fettuccine

Locally made reindeer sausage, Creole Seasoning, Cajun-style tomato sauce 22

meat & poultry

Bacon Wrapped Meatloaf

Roasted wild mushrooms, mashed Yukon potatoes, seasonal vegetables, brandy-mustard sauce 24

Grilled Smoked Sirloin Salad*

Mixed greens, red bell peppers, fennel, red radishes, Point Reyes Farmstead blue cheese, spiced pecans, balsamic reduction 23 gf

Char-Grilled Chophouse Burger*

All-natural hormone free hand-formed patty, smoked truffle mushrooms, aged cheddar, thick bacon, toasted bun 18

- Gluten-free bun available upon request for an additional \$1 -

BBQ Baby-Back Ribs

Cornbread mac n' cheese, sweet potato fries, chipotle napa slaw 27

Oven-Roasted Chicken Dijon

Asiago, garlic, mashed Yukon potatoes, wilted spinach and bacon leek relish 25

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

veg vegetarian. May contain eggs and/or dairy. Please ask your server for details.

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.



-- martinis

- Lavender Cosmo** | Absolut Mandrin vodka, Giffard Crème de Violette, Cointreau, fresh lime sour, lavender sugar 11
- Jasmine** | Botanist gin, Campari, Gran Gala, lemon bitters, lemon peel 10
- Supernova** | Ketel One vodka, strawberry puree, sparkling wine float 12
- Martinez** | Bombay Sapphire gin, Antica Formula vermouth, Luxardo Maraschino liqueur, lemon bitters 11
- 3 Berry Cosmo** | Absolut Berri Açai vodka, Chambord, fresh lime sour, cranberry 10
- Lemon Drop** | Absolut Citron vodka, Caravella Limoncello, fresh lemon sour 11
- Simon & Seafort’s Martini** | Grey Goose vodka or Hendrick’s gin, Noilly Prat dry vermouth, choice of Point Reyes Farmstead blue cheese stuffed olives or lemon twist 13

-- whiskey
{neat or on the rocks} single/double

- Gentlemen Jack** 10/15
Balanced oak flavor with notes of caramel and vanilla - 80 proof
- Woodford Reserve** 11/16.5
Bold grain and wood to sweet aromatics, spice, fruit and floral notes - 90.4 proof
- Templeton Rye** 12/18
Hints of caramel, butterscotch, toffee and allspice - 80 proof
- Jack Daniels Single Barrel Proof** 13/19.5
Bottled straight from the barrel at its full proof with Jack’s trademark vanilla and toasted oak flavors - 125-140 proof
- Cutty Sark Prohibition** 10/15
Ripe citrus fruit nose with toffee and peppery notes - 100 proof



Cask Aged Old Fashioned
Old Forester bourbon, barrel-aged in-house for 30 days, Solerno Blood Orange liqueur, cherry bitters 12

- Manhattan** | Woodford Reserve, Antica Formula vermouth, Bing cherry 13
- Sidecar** | Gentlemen Jack, Hennessy VS, Gran Gala, orange peel 11
- Rob Roy** | Cutty Sark Prohibition, Antica Formula vermouth, Luxardo Maraschino liqueur, Bing cherry 11
- Sazerac** | Templeton Rye, absinthe, bitters, lemon peel 12

-- timeless

- Moscow Mule** | Smirnoff vodka, ginger beer, lime 10
- Blueberry Crush** | Stoli Blueberi vodka, muddled blueberries, fresh sweet and sour 10
- Pink Lemonade** | Finlandia Grapefruit vodka, Caravella Limoncello, fresh lemon sour 10
- Ultimate Mai Tai** | Mount Gay Black Barrel and Myers’s Dark rums, Gran Gala, fresh lime, orange and pineapple juices, orgeat syrup 11
- Scratch Margarita** | El Jimador 100% agave tequila, housemade margarita mix, lime 10
- Grand Scratch Margarita** | Herradura Silver 100% agave tequila, Cointreau, Grand Marnier, housemade margarita mix 12

-- mojitos

- Classic** | Bacardi Superior rum, mint, lime 9
- Strawberry Habanero** | Captain Morgan’s Spiced rum, strawberry puree, habanero syrup 9.5
- Tropical Fruit** | Bacardi Coconut rum, pineapple juice, passion fruit puree 9.5
- Pomegranate & Blood Orange** | Mount Gay Black Barrel rum, Solerno Blood Orange liqueur 10
- Sparkling Raspberry** | Cruzan Raspberry rum, raspberry puree, sparkling wine 9.5

wine by the glass

-- white	6oz
Ruffino Prosecco IT	10.5
Roederer Estate Brut Anderson Valley CA	13
Schramsberg Mirabelle Brut Rosé CA	16
VillaViva Rosé Côtes de Thau FR	9.5
Ménage à Trois Moscato CA	8
Chateau Ste Michelle Dry Riesling Columbia Valley WA	7.25
Peter Yealands Pinot Gris Marlborough NZ	10.5
Estancia Pinot Grigio CA	9.75
St. Supéry Sauvignon Blanc Napa Valley CA	12
Villa Maria Sauvignon Blanc Marlborough NZ	9.5
Simon’s House White - Belle Ambiance Chardonnay CA	8
Chateau Ste Michelle Chardonnay Columbia Valley WA	9.25
St Francis Chardonnay Sonoma County CA	10.5
Sonoma-Cutrer Chardonnay Russian River Ranches CA	14.5
J Vineyards Chardonnay Russian River Valley CA	16

-- red	6oz
Nielson by Byron Pinot Noir Santa Barbara County CA	12
Erath Pinot Noir OR	13.5
Jackson Estate Pinot Noir Anderson Valley CA	15
Hahn Merlot Central Coast CA	10
Drumheller Merlot Columbia Valley WA	8.5
Enrique Foster IQUE Malbec Mendoza ARG	8.5
Edmeades Zinfandel Mendocino CA	10
Murphy-Goode Homefront Red CA	8.5
Smith & Hook Proprietary Red Wine Blend Central Coast CA	12
Simon’s House Red - Avalon Cabernet Sauvignon CA	8
R Collection Cabernet Sauvignon Lot No. 1 CA	10.5
Joel Gott 815 Cabernet Sauvignon CA	12.5
Uppercut Cabernet Sauvignon Napa Valley CA	16

brew

-- draft

Alaskan White (ABV 5.3%), Juneau, AK	5.95
Alaskan Amber (ABV 5.3%), Juneau, AK	5.95
Alaskan Rotating Handle , Juneau, AK	6.25
Midnight Sun Kodiak Brown (ABV 5%), Anchorage, AK	5.95
Broken Tooth IPA (ABV 6.1%), Anchorage, AK	6.5
Denali Rotating Handle , Talkeetna, AK	6.5
Widmer Hefeweizen (ABV 4.9%), Portland, OR	5.95
Deschutes Rotating Handle , Bend, OR	6.5
Lagunitas IPA (ABV 6.2%), Petaluma, CA	6.5
Stone Brewing Ruination Double IPA (ABV 8.5%), Escondido, CA <i>(served as 10 oz. pour in a snifter)</i>	6.5
Blue Moon Belgian White (ABV 5.75%), Golden, CO	5.95
Coors Light Lager (ABV 4.2%), Golden, CO	5.25
Sam Adams Rotating Handle , Boston, MA	6.25
Guinness Stout (ABV 4.2%), Ireland	6.5

-- bottled

Omission GF , Portland, OR	5.95
Deschutes Black Butte Porter , Bend, OR	5.95
Bud Light Lager , St. Louis, MO	5.25
O’Douls Alcohol Free Amber , St. Louis, MO	5.25
Angry Orchard Hard Cider , Cincinnati, OH	5.75
Corona Extra Lager , Mexico	5.75
Heineken Lager , Holland	6.25
Beck’s Lager Non-Alcoholic , Germany	5.75