



Brunch

appetizers

Oven Roasted Crab and Artichoke Dip
Served with warm bread 16

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

Crispy Crab Wontons
Spicy beurre blanc, dried pineapple, daikon sprouts 12

Grilled Teriyaki Tenderloins*
Spicy pineapple, sticky rice, daikon sprouts, sweet soy glaze 16

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

housemade soups

New England Clam Chowder

Rich cream, red potatoes, tender clams 9

French Onion Soup
Caramelized onions, brandy, Swiss, aged parmesan 10

Smoked Salmon Bisque
House smoked salmon, crème fraîche, fresh herbs 10

starter salads

Point Reyes Farmstead Blue Cheese
Romaine, chopped eggs, slivered almonds 9 veg/gf

Hearts of Romaine Caesar
Caesar dressing, olive oil croutons, Asiago 9

Iceberg Lettuce Wedge
Bacon, deviled egg, Monterey Jack, choice of dressing 9

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.*

entree salads

Seafood Louie*
Grilled salmon, poached jumbo prawn, crab, deviled egg, housemade 1000 Island dressing 24 gf

Grilled Smoked Sirloin Salad*
Mixed greens, red bell peppers, fennel, red radishes, Point Reyes Farmstead blue cheese, spiced pecans, balsamic reduction 21 gf

lunch entrees

Beer Battered Fish and Chips
Pacific cod fillets, Alaskan Amber beer batter, malt vinegar, housemade artichoke caper tartar sauce 18

Grilled Smoked Sirloin*
Applewood smoked, grilled beefsteak tomatoes, cilantro oil, mustard garlic aioli, fries 10 oz. 26 gf

Oven-Roasted Chicken Dijon
Asiago, garlic, mashed Yukon potatoes, wilted spinach and bacon leek relish 21

Steamed Fresh Clams
White-wine broth, garlic, chili flakes, fries, sourdough bread 17

Crispy Cod Tacos
Avocado salsa, chipotle-lime sour cream, corn tortillas 16



brunch entrees

Rock Salt Roasted Prime Rib*
Mashed Yukon potatoes, grilled asparagus, herb jus, spicy horseradish 8oz. 30

Pear Bread Pudding French Toast
Dipped in crème brûlée batter, topped with toasted macadamia nuts, served with real maple syrup and brunch potatoes. Choice of bacon, Canadian bacon or reindeer sausage 15

Biscuits & Gravy
Freshly baked biscuits, grilled reindeer sausage, gravy, brunch potatoes 14

Alaskan Seafood Scramble
Smoked Alaskan salmon, crab, mushrooms, spinach, green onions 19

Traditional Frittata
Three eggs, reindeer sausage, mushrooms, caramelized pepper, cheese. Served with brunch potatoes 15

Simon's Prime Rib Hash
Slow roasted prime rib, corned beef, sweet peppers, onions, potatoes and scrambled eggs. Topped with jalapeño cheddar sauce 18

The Classic Breakfast*
Three eggs any style, choice of bacon, Canadian bacon or reindeer sausage, brunch potatoes, English muffin 14

Traditional Benedict*
The classic with Canadian bacon and English muffin, poached eggs and housemade hollandaise sauce 16

sandwiches

All sandwiches come with choice of housemade potato chips or French fries. Substitute sweet potato for an additional 2

Turkey Club
Fresh avocado, bacon, tomatoes, lettuce, mayo, Dijon mustard on whole wheat 15

Open-Faced Crab Sandwich
Artichokes, tomatoes, parmesan, cheddar on toasted sourdough 16

Prime Rib French Dip*
Garlic butter, horseradish, housemade jus on French bread 18

Chophouse Burger*
All-natural hormone free hand-formed patty, grilled onions, 1000 Island dressing, choice of cheese on a toasted bun 16
Add thick-cut bacon 2 -Gluten free bun available upon request for an additional \$1 -

-- 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



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

beverages

Iced Tea (free refills) 3.95	San Pellegrino 4.25
Arnold Palmer (free refills) 3.95	Red Bull Energy Drink 4.25
Strawberry-Basil Antioxidant Refresher Cranberry juice, fresh lemon, agave syrup, soda 4.95	Original, Sugarfree, Tropical
Lemonade (free refills) 3.95	Iced Latte 3.95
Strawberry Lemonade (free refills) 4.25	Iced Mocha 4.5
	Kaladi Brothers Custom Blend Coffee 3.25



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

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.