



SIMEON'S

on the COMMONS

Lunch

Flat Bread Pizza

Prepared daily and served with dressed field greens
Margherita \$6.95 Special \$7.95

Kettle Chip Fondue \$6.95

Crispy kettle chips piled high, topped with a fondue mixture of gruyere, jack, and bleu

Ahi Tuna Tartare \$8.95

Asian seasoned sushi grade tuna, topped with sweet & sour julienne, wasabi cream & wonton crisps

Pesto Shrimp Cocktail \$7.95

Roasted jumbo shrimp, with a side of tangy citrus cocktail sauce

Mediterranean Sampler \$8.95

A crostini basket perfect for dipping in tomato-basil bruschetta, eggplant caviar or butternut squash caponata

The Dip \$8.95

Artichokes, roasted tomatoes, spinach & cheese, baked in a crock served with a bread basket

Entrée Salads

Rustic Sirloin \$11.95

Baby greens, roasted peppers, tomatoes, glazed onions, portabella mushrooms & pine nuts tossed with a balsamic vinaigrette, topped with sliced sirloin & goat cheese

Shrimp & Quinoa Toss \$12.95

Marinated jumbo shrimp, artichokes, roasted peppers, olives & feta tossed with quinoa, field greens & a citrus dressing

Harvest Chicken \$10.95

Diced chicken breast, granny smith apples mixed with fresh tarragon mayo, topped with dried cranberries and spiced pumpkin seeds tossed with baby greens and cider vinaigrette

Sandwiches

All sandwiches served with kettle chips or side of the day

Roasted Vegetable Panini \$8.95

An assortment of seasonal vegetables on ciabatta bread with creamy goat cheese

Tuscan Chicken Panini \$8.95

Grilled chicken breast, roasted peppers, fresh mozzarella, prosciutto, and pesto mayo

Sirloin Panini \$9.95

Sliced steak, portabella mushrooms, glazed onions, roasted peppers, with a horseradish cream

Pulled Pork Sandwich \$8.95

Succulent slow roasted pork smothered in a spicy sweet ale BBQ sauce

Finger Lakes Chicken Salad \$9.95

Diced chicken, granny smith apples, toasted almonds mixed with fresh tarragon mayo & local honey served on a croissant with lettuce & tomato

Ahi Tuna Burger \$11.95

Ground sushi grade tuna, Asian spices served with avocado spread & spicy chili aioli.

Ultimate BLT \$9.95

Apple wood smoked bacon, fresh mozzarella, lettuce, tomato, and garlic aioli on a croissant

Albacore Tuna Salad \$8.95

Simeon's special blend of solid white tuna served on a roll with lettuce & tomato



Dinner Tapas

Kettle Chip Fondue \$6.95

Crispy kettle chips piled high, topped with a fondue mixture of gruyere, jack and bleu

Ahi Tuna Tartare \$8.95

Asian seasoned sushi grade tuna, topped with sweet & sour julienne, wasabi cream & wonton crisps

Mediterranean Sampler \$8.95

A crostini basket perfect for dipping in tomato-basil bruschetta, eggplant caviar or butternut squash caponata

Onion Tart \$8.95

Slow cooked savory caramelized onions, baked in a tart shell served with dressed field greens

Pesto Shrimp Cocktail \$7.95

Roasted jumbo shrimp with a side of tangy citrus cocktail sauce

Thai Chicken Nachos \$6.95

Thai seasoned chicken topped on a crispy blue corn tortillas with jack cheese

The Dip \$8.95

Artichokes, roasted tomatoes, spinach & cheese baked in a crock served with a bread basket

Assorted Local Cheese Plate Mkt.

An assortment of local artisan cheeses with a crostini basket

Children's Menu \$5.95 ea

- Cheese Pizza
- Dinosaur Chicken Nuggets
- Cheese Lasagna
- Kraft Mac 'n Cheese
- Add a half order of Nuggets \$2

Serving Dinner at 5:00 p.m.

Entrée Salads

Rustic Sirloin \$11.95

Baby greens, roasted peppers, glazed onions, portabella mushrooms & pine nuts tossed with a balsamic vinaigrette, topped with sliced sirloin & goat cheese

Shrimp & Quinoa Toss \$12.95

Marinated jumbo shrimp, artichokes, roasted peppers, olives & feta tossed with quinoa, field greens & a citrus dressing

Harvest Chicken \$10.95

Diced chicken breast, granny smith apples mixed with fresh tarragon mayo, topped with dried cranberries and spiced pumpkin seeds tossed with baby greens and cider vinaigrette

Sandwiches

All sandwiches served with kettle chips or side of the day

Roasted Vegetable Panini \$8.95

An assortment of seasonal vegetables on ciabatta bread with creamy goat cheese

Tuscan Chicken Panini \$8.95

Grilled chicken breast, roasted peppers, fresh mozzarella, prosciutto, and pesto mayo

Sirloin Panini \$9.95

Sliced steak, portabella mushrooms, glazed onions, roasted peppers with a horseradish cream \$9.95

Ahi Tuna Burger \$11.95

Ground sushi grade tuna, Asian spices served with avocado spread & spicy chili aioli.



Entrées

Ale Braised Short Ribs \$16.95

Hearty beef short ribs slow cooked, finished with an apricot ale BBQ sauce over mashed potatoes

Glazed Salmon \$18.95

Baked fresh salmon glazed with shiromiso (white miso) served over jasmine rice

Vegan Special Mkt.

Always new, always exciting

Pork Bracirole \$15.95

Pork cutlets wrapped around a mixture of sausage, spinach cheese and pine nuts, stewed in a tomato herb ragu garnished with gnocchi

Classic Lamb Shank \$23.95

Beautifully frenched, then braised slowly with red wine & herbs over mashed potatoes & root vegetables

Pasta Pinwheels \$14.95

Rolled lasagna sheets filled with ricotta and parmesan topped with ratatouille & a medallion of fresh mozzarella

Herb Roasted Chicken \$15.95

Semi boneless chicken breast, stuffed with mushroom duxelles finished with a stone ground mustard sauce & mashed potatoes

Sea Scallops \$22.95

Seared scallops topped with a ginger beurre blanc over jasmine rice

Eggplant Stack \$14.95

Layers of fried eggplant, roasted peppers, squash, portabella mushrooms, spinach & a goat cheese ricotta topped with a hearty pomodoro sauce



Open Daily at 11:30



Sunday Brunch 11-3

