



SIMEON'S

AMERICAN BISTRO



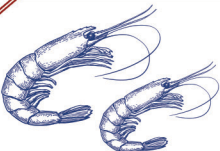
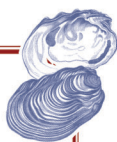
IRISH POINTS
RUSTICO BAY
PRINCE EDWARD ISLAND, CANADA
SWEET BRINE, SMOOTH MINERAL FINISH

FRESH OYSTERS ON THE HALF SHELL

HALF DOZEN 22 | DOZEN 43

SALTY MAINERS
DAMARISCOTTA RIVER
MAINE, U.S.A.
MEDIUM SALT, CLEAN CREAMY FINISH

COTUIT
COTUIT BAY, CAPE COD
MASSACHUSETTS, U.S.A.
MODERATE BRINE, DISTINCTLY SWEET FINISH



CHILLED SEAFOOD COCKTAILS

COCKTAIL & COGNAC-MUSTARD SAUCE

CHILLED HALF MAINE LOBSTER MKT | FOUR JUMBO POACHED SHRIMP 18

OUR FRESH MAINE LOBSTER IS SUBJECT TO AVAILABILITY & MARKET PRICES, THEREFORE – AT TIMES WE WILL NOT HAVE FRESH LOBSTER AVAILABLE

ICED SHELLFISH PLATEAUS

BISTRO PLATEAU 62

SIX OYSTERS ON THE HALF SHELL | CHILLED HALF MAINE LOBSTER | SIX JUMBO POACHED SHRIMP

HOUSE ACCOUTREMENT OF CLASSIC COCKTAIL, FRESH LEMON, BLACK PEPPER MIGNONETTE, COGNAC-MUSTARD SAUCE, EXTRA HOT HORSERADISH ROOT

GRAND PLATEAU 124

TWELVE OYSTERS ON THE HALF SHELL | TWO CHILLED HALF MAINE LOBSTERS | TWELVE JUMBO POACHED SHRIMP

HOUSE ACCOUTREMENT OF CLASSIC COCKTAIL, FRESH LEMON, BLACK PEPPER MIGNONETTE, COGNAC-MUSTARD SAUCE, EXTRA HOT HORSERADISH ROOT



SNACKS

MARINATED OLIVES 14

CASTELVETRANO | KALAMATA | CERIGNOLA | GREEK BLACK
GARLIC, HERBES DE PROVENCE, CITRUS ZEST
COLD PRESSED OLIVE OIL, COTTAGE BREAD

SPICY PICKLED VEGETABLES 9

GIARDINIERA OF CAULIFLOWER | CARROTS | PEPPERONCINI
PICKLED RED ONIONS

WARM KETTLE CHIPS FONDUE 9

HOUSE BLENDED CHEESE SAUCE

BRUSSELS & BACON 17

CRISPY BRUSSELS SPROUTS | SMOKED BACON LARDONS
PICKLED MUSTARD SEEDS
MAPLE-MUSTARD VINAIGRETTE & FRESNO PEPPERS

SOUP

SOUP DU JOUR

CUP 8 | BOWL 12

STARTERS

NORTH ATLANTIC BLACK MUSSELS

SERVED WITH GRILLED COTTAGE BREAD

VIN BLANC 19

WHITE WINE | GARLIC PARMESAN BUTTER

SPICY RED 19

TOMATO BROTH | RED PEPPER FLAKE | GARLIC BUTTER | WHITE WINE



MEATBALLS (1 OR 2) 8 OR 15

BEEF | PORK | VEAL

CREAMY POLENTA, MARINARA, PESTO OIL

MEDITERRANEAN HUMMUS PLATE 18

KALAMATA OLIVES | CUCUMBER | ROASTED RED PEPPERS
FETA CHEESE & WARM NAAN BREAD

ARANCINI 12

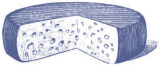
PARMESAN RISOTTO | MARINARA | PECORINO ROMANO | BASIL OIL

THE BIG DIP 14

SPINACH | ARTICHOKE | CAVE-AGED GRUYÈRE
TOASTED CROSTINI, HOUSE KETTLE CHIPS

MEAT AND CHEESE BOARD 24

CHEF'S SELECTION OF 3 CHEESES AND 3 CURED MEATS



SALADS

ADD GRILLED CHICKEN 8 | ADD SALMON 16 | ADD FOUR JUMBO SHRIMP 18

BURRATA SALAD 18*

BABY ARUGULA | RADICCHIO | ROASTED PEPPERS | CHERRY TOMATOES | PICKLED RED ONIONS
BALSAMIC VINAIGRETTE, NUT-FREE BASIL PESTO

CAESAR HALF 8*OR FULL 16

HEARTS OF ROMAINE | WHITE ANCHOVIES | SHAVED PARMESAN | GARLIC CROUTONS

CLASSIC WEDGE HALF 9*OR FULL 18

ICEBERG | CHOPPED BACON | TOMATO | PICKLED RED ONION | BLUE CHEESE DRESSING

BISTRO HALF 8*OR FULL 16

FIELD GREENS | CUCUMBER | CARROT | TOMATO | PICKLED RED ONION
HERB VINAIGRETTE

**THE KITCHEN DOES NOT SPLIT HALF SALADS NOR OUR COMPOSED BURRATA SALAD*

SIDE DISHES

HOUSE-CUT FRITES 6

SAUTÉED RAPINI WITH GARLIC & PECORINO ROMANO CHEESE 8

CRISPY POTATOES WITH PICKLED MUSTARD SEEDS & FRESNO PEPPERS 9

CREAMY POLENTA 7

MAIN EVENTS



USDA PRIME BEEF REPRESENTS THE HIGHEST QUALITY BEEF—JUST THE TOP 2–3% PRODUCED IN THE UNITED STATES. RENOWNED FOR ITS ABUNDANT MARBLING, IT DELIVERS EXCEPTIONAL TENDERNESS, JUICINESS, AND RICH FLAVOR, MAKING IT A FAVORITE OF DISCERNING DINERS.

RIBEYE MKT

14 OZ. USDA PRIME GRADE

ROASTED POTATOES | BROCCOLINI

SAUCE AU POIVRE

NEW YORK STRIP MKT

12 OZ. USDA PRIME GRADE STRIP LOIN

HOUSE-CUT FRITES | DRESSED ARUGULA

SAUCE BORDELAISE

ADD A SHELLFISH SUPPLEMENT TO YOUR STEAK

HALF MAINE LOBSTER MKT

FOUR JUMBO SHRIMP 18

SHRIMP SCAMPI 37

CAVATELLI PASTA | CHOPPED RAPINI | CHERRY TOMATOES

PRESERVED LEMON, WHITE WINE, GARLIC SCAMPI BUTTER

SLOW BRAISED BEEF SHORT RIB 35

CREAMY POLENTA | RAPINI

CHIANTI WINE REDUCTION

GINGER-SOY SALMON 34

MISO WHIPPED POTATOES | BOK CHOY | CARROTS | GREEN BEANS

TOASTED SESAME SEEDS

CHICKEN PARMIGIANA 29

HOUSE MADE LINGUINE | GREENS | TOMATOES

GARLIC, OLIVE OIL

HOUSE-CUT RIGATONI 28

HOME MADE SWEET FENNEL SAUSAGE | CHOPPED RAPINI

BLUSH TOMATO-VODKA SAUCE

WILD MUSHROOM RISOTTO 28 (VEG)

PORCINI-TRUFFLE ARBORIO RICE | LOCAL SHIITAKE MUSHROOMS

ROASTED CARROTS | BABY PEAS | CARAMELIZED FENNEL

PECORINO-ROMANO CHEESE

SEAFOOD MAC & CHEESE 35

BAY SCALLOPS | CRAB MEAT | SHRIMP

SIMEON'S FOUR CHEESE GRATIN

OVEN-DRIED TOMATOES, SHALLOTS, CHIVES

TRADITIONAL MAC & CHEESE 24

SIMEON'S FOUR CHEESE GRATIN | CORK SCREW PASTA

SANDWICHES

SERVED WITH PICKLE AND CHOICE OF HOUSE-CUT FRITES OR DRESSED GREENS

SIMEON'S BUTCHER BLEND BURGER 18

SHORT RIB | BRISKET | CHUCK BLEND

CHEDDAR, LETTUCE, TOMATO, BRIOCHE BUN

AHI TUNA BURGER 18

SUSHI-GRADE TUNA | SWEET THAI SLAW | SRIRACHA AIOLI | SESAME ROLL

COMMON'S CLUB 18

GRILLED CHICKEN | APPLEWOOD SMOKED BACON | LETTUCE | TOMATO

NUT-FREE BASIL PESTO MAYO, TOASTED CIABATTA

CAPRESE SANDWICH 18

FRESH MOZZARELLA | TOMATO-ONION JAM | NUT-FREE BASIL PESTO

BALSAMIC DRESSED ARUGULA, CIABATTA

