

BREAKFAST

FRUITS, FRUIT JUICES AND YOGURTS

assorted squeezed juices | orange, grapefruit, pomegranate, apple, cranberry, tomato 6

veggie cocktail | juice of beet, carrot, celery, cucumber and spinach 10

protein shake | vanilla or chocolate met rx, your of choice fruit, non-fat milk 10

berry smoothie | yogurt, banana, mixed berries 9

granola parfait | organic vanilla yogurt, local honey, seasonal fruit 9

fruit platter | seasonal fruit and berries 10

CEREALS

mc cann's steel cut irish oatmeal | raisins, brown sugar and hot milk 7
with berries or bananas 10

granola | oats, toasted almonds, golden raisins, sunflower seeds 6

assorted cereals | raisin bran, cap'n crunch berry, corn flakes, special k, cheerios 5
with berries or bananas 8

SIMON SPECIALS

classic diner breakfast | two organic eggs, two pancakes, two strips of bacon 14

breakfast sandwich | scrambled eggs, ham, bacon, cheddar, english muffin 12

COFFEES AND TEAS

illy coffee | regular or decaf 6

espresso | 6

cappuccino or latte | regular, skim or soy milk 6

hot chocolate | 4

mighty leaf teas | english breakfast, earl grey, orange pekoe, green 6

ORGANIC EGGS

steak and potato hash | gold potatoes, prime tenderloin, poached eggs,
goat cheese, tomato queso 19

three eggs any style | choice of meats, hash browns 14

farm fresh omelet | choice of caramelized onion, mushrooms, bell peppers,
aged cheddar, swiss, spinach, tomato, avocado, chicken sausage, bacon, ham 15

(breakfast continued)

- egg white omelet** | choice of caramelized onion, mushrooms, bell peppers, aged cheddar, swiss, spinach, tomato, avocado, chicken sausage, bacon, ham 17
- eggs benedict** | english muffin, canadian bacon, hollandaise 16
- toad in the hole** | brioche, sunny-side up eggs, apple wood smoked bacon 15
- smoked salmon scramble** | farm fresh eggs, chives, crème fraiche, toasted bagel 16
- steak and eggs** | ny strip, two eggs, hash browns 22
- breakfast wrap** | scrambled eggs, potatoes, aged cheddar, bacon, green chiles 15
- protein breakfast** | scrambled egg whites, grilled chicken, asparagus 17

WAFFLES AND PANCAKES

- belgian waffle** | selection of berries 12
- buttermilk pancakes** | vermont maple syrup 12
- french toast** | brioche crusted with frosted flakes, vermont maple syrup 13

BREADS AND PASTRIES

- choice of two baked pastries** | croissant, pain au chocolat, daily muffin, english muffin or toast 6
- bagel and cream cheese** | plain or seeded bagel 6
- bagel and smoked salmon** | smoked salmon, cream cheese 12

BREAKFAST SIDES 6

- breakfast pork sausage
- chicken apple sausage
- apple wood smoked bacon
- canadian bacon
- hash brown potatoes
- cottage cheese or yogurt
- seasonal berries
- seasonal fruit

LUNCH

APPETIZERS

- edamame** | wok charred, ginger salt, togarashi, lime 8
- roasted tomato soup** | white cheddar zeppole 9
- tuna dynamite** | lump crab, red chile aioli 15
- colossal crabcake** | young papaya asian slaw 13
- chilled jumbo shrimp cocktail** | spicy tomato horseradish, remoulade 16

SALADS

- “classic” caesar** | parmesan crisp 12
 - add grilled chicken 15
 - add chilled shrimp 19
- turkey chop chop** | black bean, roasted corn, tortilla strips, pumpkin seeds, avocado, tomato, white cheddar, chipotle dressing 14
- filet mignon cobb salad** | avocado, bacon, point Reyes blue cheese 18
- raw salad** | organic vegetables, extra virgin olive oil, lemon 14
- grilled chicken “greek salad”** | feta, cucumber, tomatoes, red wine vinaigrette 17

BREAKFAST AT LUNCH

- granola parfait** | organic vanilla yogurt, local honey, seasonal fruit 9
- farm fresh organic egg or white omelet** | choice of caramelized onion, mushroom, bell peppers, cheddar, swiss, spinach, chicken sausage, bacon or ham 15
- breakfast wrap** | organic scrambled eggs, potatoes, aged cheddar, bacon, green chiles 15
- protein breakfast** | organic scrambled egg whites, grilled chicken, asparagus 17

SANDWICHES

- black angus burger** | choice of cheddar, swiss, or blue cheese, tuscan fries 16
- turkey reuben** | roast turkey, swiss, sauerkraut, marble rye 14
- “double” dip** | roast top round, grilled baguette, pan drippings 13
- roast chicken salad sandwich** | “old school”, curry, multigrain bread, chips 14

(lunch continued)

ENTREES

sushi sampler | california roll, spicy tuna, eel and avocado, spider roll 22

surf and turf tacos | ny strip loin, grilled halibut, guacamole, fire roasted salsa 18

togarashi spiced big eye tuna | organic greens, miso vinaigrette,
avocado radish salsa 21

30 minute lunch

iron chef | grilled bacon cheddar burger, tuscan fries, caesar salad, vanilla milk shake 21

kerry's classic | turkey chop chop salad, tomato soup, sourdough grilled cheese,
warm chocolate chip cookies 18

simon bento box | california roll, seaweed salad, spicy tuna crispy rice,
chocolate mochi 20

WOOD ROASTED PIZZAS

margherita | mozzarella, vine ripened tomatoes, fresh basil 12

italian sausage | roasted fennel, fresh mozzarella, tuscan olive oil 14

DINNER

COLD APPETIZERS

- chilled jumbo shrimp cocktail** | spicy tomato horseradish, remoulade 16
- bluefin tuna tartare** | lemongrass oil, sesame rice crisps 16
- seared beef carpaccio** | ponzu, sicilian olive oil, cherry tomatoes 13
- shellfish platter** | king crab claws, maine lobster, oysters, shrimp 32 pp

HOT APPETIZERS

- wok charred edamame** | ginger salt, togarashi, lime 8
- grilled shishito peppers** | ponzu 8
- miso soup** | wakame, tofu 7
 - lobster 10
- tuna dynamite** | lump crab, red chili aioli 15
- crispy creamy rock shrimp** | sweet chili sauce, apple and celery slaw 14
- salt and pepper calamari** | ponzu, shishito peppers 9
- potstickers** | ground shrimp, heritage pork, spicy mustard, sesame soy 12
- baby back ribs** | cider honey chili glaze, grits 14
- colossal crabcake** | young papaya asian slaw 13

SALADS

- caesar salad** | romaine, ciabatta crouton, parmesan crisp 12
- endive** | watercress, point reyes blue cheese, fuji apples, walnuts 11
- roasted beet salad** | burrata cheese, market oranges, 12 yr. aged balsamic 14
- raw salad** | organic vegetables, extra virgin olive oil, lemon, pomegranate 12
- crab and avocado** | ruby red grapefruit, hearts of palm, edamame 15

WOOD ROASTED PIZZAS

- margherita** | mozzarella, vine ripened tomatoes, fresh basil 12
- beef carpaccio** | arugula, blue cheese, truffle oil 14
- spicy italian sausage** | fresh mozzarella, roasted fennel, tuscan olive oil 13
- spinach** | boursin cheese, lemon zest, chili 13

(dinner continued)

ENTREES

- roisserie half jidori chicken** | pretzel bread stuffing, natural jus 25
- banana leaf halibut** | slow cooked tomatoes, salsa, corn tortillas 29
- grilled big-eye tuna** | wasabi mashed potatoes, grilled shitakes, caramel soy 30
- the “meatloaf”** | our special recipe with mashed potatoes 25
- citrus braised shortribs** | polenta rustica, tempura corn 29
- lamb tagine** | cous cous, apricot, cucumber yogurt 26

PRIME MEATS

- filet mignon** | wild mushrooms 38
- dry aged new york strip** | fingerling potato coins 39
- dry aged 26 oz. bone-in tomahawk ribeye** | roasted cipollini onions 56
- ribeye “filet”** | tempura shishito peppers, ponzu 42

SIDES

- tuscan fries** | tuscan herbs 7
- mashed potatoes** | plain, garlic, wasabi or truffle 9
- sautéed bloomsdale spinach** | garlic, lemon, chili 8
- macaroni and cheese gratin** | truffle or not 9
- sautéed mushrooms** | foraged and local farmed mushroom mix 9
- anson mills grits** | white cheddar, scallions 8
- bamboo steamed vegetables** | baby spring vegetables 8