

SIMPSON'S

Small Plates

Crispy Pistachio Crusted Goat Cheese	12
Served warm with arugula, roasted beets, champagne vinaigrette, sliced baguette	
New York Cheese Platter	14
Selection of three local cheeses: R&G chèvre, ADK Cheese Company cheddar, Harpersfield Cheese Co. Ommegang Ale, macerated berries, toasted crostini	
Flatbread Pizza	11
Prosciutto, baby spinach, caramelized onion, gorgonzola cheese, aged balsamic drizzle	
Gulf Oyster Fritters	12
Lightly fried, chipotle hollandaise	
Deviled Eggs	7
Avocado infused, garnished with crispy brown sugar rubbed bacon and pink sea salt	
Oysters	12
Fresh daily selection on the half shell	
Burrata Mozzarella	8
Mesclun greens, heirloom tomato, basil-infused olive oil, garlic crostini	

Please let your server know of any food allergies when ordering and we will be happy to accommodate you. An automatic 18% gratuity will be added to the total check for parties of 6 people or more.

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Appetizers

Lobster Bisque Maine lobster	8
New England Clam Chowder North Atlantic clams, award-winning recipe	6
Pancetta-wrapped Shrimp Baked golden brown, horseradish butter	10
Sweet Potato & Chipotle Apple Soup Garnished with crispy apple straws	7
French Onion Gratiné Mozzarella, aged Swiss and provolone cheese	6
Desmond Signature Salad Creamy herb garlic dressing	6
Traditional Caesar Salad Romaine, croutons, parmesan cheese, traditional Caesar dressing	8
Simpson's Wedge Salad Crispy bacon, diced heirloom tomatoes, gorgonzola	7
Arancini Traditional rice ball stuffed with Prosciutto di Parma, sundried tomato marinara	7
Shrimp Cocktail Gulf shrimp, house-made cocktail sauce	11
Salmon Gravlax Cured orange vodka infused salmon, golden beet carpaccio, balsamic vinegar, grapeseed oil, green peppercorns, microgreens	10

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Entrées

Pan-roasted Grouper	28
King crab & avocado salad, lemon garlic vinaigrette, potato soufflé	
Atlantic Florentine Gratiné	29
Gulf shrimp, Georges Bank scallops, mussels, creamed spinach and mushrooms topped with fresh mozzarella over penne pasta	
Bourbon Salmon	25
Albany Ironweed Bourbon, braised fennel, fingerling potato mélange	
Georges Bank Scallops	28
Jumbo day boat scallops, cherry tomatoes, baby leaf spinach, oil-cured olives, Pinot Grigio parmesan risotto	
Georges Bank Sole Française	23
Parmesan lemon butter, potato soufflé	
Cedar Planked Salmon	26
Blood orange gastrique, shaved fennel and green apple salad	
Block Island Swordfish	26
Pan-seared, over watercress pesto, Cabernet Franc gastrique, saffron rice	
Barbecue Faroe Island Salmon	24
Roasted pineapple relish, fingerling potato mélange	

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Grilled Pork Chop	21
Red onion marmalade, fingerling potato mélange	
Filet Mignon	32
Black Angus, roasted shallot butter, potato soufflé	
Smothered Sirloin	29
Sautéed onions and mushrooms, white truffle potato wedges	
Herb-crusted Rack of Lamb	32
Brushed with whole grain mustard and vermouth, roasted shallot demi, fingerling potato mélange	
Cracked Pepper Rubbed Ribeye	30
Roasted button mushrooms, shallot butter, fingerling potato mélange	
Fettucine Carbonara	19
Housemade pasta tossed with smoked chicken, pancetta, sweet peas, and parmesan garlic cream, sundried tomato crostini	
Tuscan Chicken	18
Artichokes, fire-roasted peppers, oven roasted tomatoes, spinach, fingerling potato mélange	
Vegetable Strudel	17
Toasted couscous, roasted red pepper purée	

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