

**SIMMS**  
STEAKHOUSE™

*Private Dining*

11911 W 6th Ave,  
Lakewood, CO 80401  
(303) 237-0465  
[simmssteakhouse.com](http://simmssteakhouse.com)

# Room Descriptions



## **THE CITY VIEW ROOM**

Offers panoramic views of the skyline.  
Optional Private Patio Annex (not Handicap Accessible) (32 additional seats)

Capacity: 56 Seated;  
80 Reception



## **THE WINE ROOM**

Warm atmosphere along our famous wall of wines!  
Great for business meetings with HDMI, USB and internet availability.

Capacity: 48 Seated;  
65 Reception



## **NORTH DINING ROOM**

Corner view.

Capacity: 80 Seated;  
100 Reception



## **FULL MAIN**

Capacity: 200 Seated;  
300 Reception



## **SOUTH LOUNGE AREA**

Semi-private dedicated areas; offering arranged dinners with flexible minimums.

Capacity: 24 Seated;  
Reception 25



## **CAPTAIN'S TABLE**

Semi-private dedicated areas; offering arranged dinners with flexible minimums.

Capacity: 30 Seated;  
40 Reception

# SIMMS STEAKHOUSE™

## Group Dinner Options

Deciding group prearrangements at Simms Steakhouse begins with a traditional three course meal: starter, entrée and dessert. The options below allow you to create a unique package that is a reflection of your own distinctive commitment to your guests' satisfaction.

**3 ENTRÉE CHOICES, \$79 PER PERSON**

**5 ENTRÉE CHOICES, \$84 PER PERSON**

### Starter Course

Please select two (2) from the following choices:

**ICEBERG WEDGE (GF), CAESAR SALAD, or SIMMS CHOPPED SALAD**

### Entrées

Please select from the following choices:

**7 OZ. FILET MIGNON (GF)**

Broiled to Perfection

**12 OZ. PRIME RIB**

with Au Jus & Creamy Horseradish

**VEGETABLE STIR FRY (GF) (VG)**

with Jasmine Rice

**PAN ROASTED CHICKEN (GF)**

with Herb Butter Sauce

**PAN SEARED SALMON (GF)**

with Lump Crab & Beurre Blanc

**SHRIMP CAVATAPPI**

Garlic Herb Cream Sauce

**MUSHROOM RISOTTO (GF)**

Parmesan Risotto, Roasted Mushrooms

### Accompaniments

**YUKON GOLD  
MASHED POTATOES (GF)**

**HARICOT VERTS (GF)**

### Dessert Course

**NEW YORK STYLE CHEESECAKE or CHOCOLATE TORTE (GF)**

All Group Dining Menus include unlimited soft drinks, iced tea, coffee and hot tea. Please ask your Private Events Manager for hosted and cash bar service options. Menus and prices are subject to change without notice. All prices do not include banquet fee, applicable sales tax, or a discretionary gratuity for your service staff. All guests with dietary restrictions will be accommodated with customized courses at the time of the event.

(GF) Gluten Free | (V) Vegetarian | (VG) Vegan

# Featured Menu Substitutions & Additions

## Starters

**LOBSTER BISQUE** ... add \$3 per person

## Entrées

**14 OZ. NEW YORK STRIP (GF)** ... add \$10 per person

**16 OZ. RIBEYE (GF)**... add \$15 per person

**10 OZ. FILET MIGNON (GF)** ... add \$15 per person

### ADD SAUCE TOPPING TO ANY STEAK

(Choose from)

Cognac Peppercorn ... \$4 per person

Add Béarnaise ... \$4 per person

## Accompaniments

Served Family Style

Add \$4 per person per additional accompaniment

**CREAMED SPINACH**

**AU GRATIN POTATOES**

**SMOKED CHEDDAR MAC & CHEESE**

**ROASTED MUSHROOMS (GF)**

**ASPARAGUS (GF)**

**BRUSSELS SPROUTS**

## Mixed Platter "Surf" Additions

**5 OZ. LOBSTER TAILS (GF)** ... add \$27 each

**(2) BROILED SCALLOPS (GF)** ... add \$25 each

**(3) GRILLED JUMBO SHRIMP (GF)** ... add \$24 each

## Desserts

**CRÈME BRULEE (GF)** ... add \$2 per person

**SEASONAL BREAD PUDDING** ... add \$3 per person

**CUP OF BERRIES** ... add \$4 per person

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# SIMMS STEAKHOUSE™

## Event Enhancements

Begin the evening with an hors d'oeuvres reception as a welcoming gesture to your guests. Allow us to assist you in developing a package perfectly suited to your unique tastes & budget.

### HORS D'OEUVRES

The following items are available with a 25-piece minimum purchase:

#### Vegetarian

##### BRUSCHETTA WITH BALSAMIC

fresh basil, tomatoes & garlic  
over toasted crostini  
\$3.50 per piece

##### SPINACH STUFFED

**MUSHROOM**  
with parmesan  
& Haystack Mountain goat cheese  
\$3.50 per piece

##### TOMATO CAPRESE SKEWER

Buffalo mozzarella,  
cherry tomato & fresh basil  
\$3.50 per piece

#### Pork

##### CHAR SIU GLAZED PORK BELLY

Bau bun, Asian slaw, crispy onion  
\$5.00 per piece

##### GRILLED ASPARAGUS

prosciutto wrapped, balsamic glaze  
\$4.00 per piece

#### Lamb

##### LAMB LOLLIPOPS

Mint pesto (halal)  
\$8.50 per piece

#### Poultry

##### COCONUT CHICKEN SATAY

Panko-coconut crusted  
with Thai chili sauce  
\$5.00 per piece

#### Beef

##### BEEF TERIYAKI SKEWER

sesame seeds & green onions  
\$6.00 per piece

##### PRIME RIB BRUSCHETTA

with horseradish cream sauce  
\$5.00 per piece

##### BEEF SLIDERS

served with caramelized onions,  
cheese & truffle aioli  
\$6.00 per piece

#### Seafood

##### JUMBO SHRIMP COCKTAIL

with fresh lemon & cocktail sauce  
\$6.00 per piece

##### SMOKED SALMON

with dill & cucumber spread  
served over flatbread  
\$5.50 per piece

##### PETITE CRAB BALLS

spicy remoulade  
\$8.00 per piece

##### BACON WRAPPED SCALLOP

lemon beurre blanc  
\$9.00 per piece

##### BACON WRAPPED SHRIMP

seafood barbeque sauce  
\$7.00 per piece

## *Cold & Hot Display Items*

### **VEGETABLE CRUDITÉS**

with dressing dip  
\$3.00 per person

### **LOCAL ARTISAN CHEESE & VEGETABLE CRUDITES**

with rustic crackers  
\$12.00 per person

### **SEASONAL FRESH FRUIT TRAY**

\$5.00 per person

### **ARTICHOKE & SPINACH FONDUE**

with corn tortilla chips  
\$5.00 per person

### **SEAFOOD TOWER**

lobster tail, king crab, mussels, shrimp, oysters, jumbo lump crab  
MARKET PRICE

### **LOCAL ARTISAN CURED MEATS & CHEESES**

with rustic crackers & olives  
\$14.00 per person

### **CALAMARI**

served with citrus-chili vinaigrette  
& spicy aioli  
\$5.00 per person

## *Coursed Appetizer Options*

An appetizer course may be arranged in lieu of an hors d'oeuvres reception.  
Selections available from our a la carte dinner menu served individually or family-style.

## *Dessert Display Options*

### **ASSORTMENT OF PETITE DESSERTS**

In Seasonal Flavors  
\$6.00 per person

### **HOT CHOCOLATE BAR**

Hot chocolate in silver urn display with caramel,  
vanilla & peppermint whipped creams, marshmallows,  
candy canes & chocolate stir sticks, biscotti, sugar cookies  
\$8.00 per person  
(20 person minimum)

### **DELUXE MILK CHOCOLATE FONDUE**

Presented with an assortment of cookies, crispies  
& cakes, fresh melon, pineapple & strawberries  
\$10.00 per person  
(20 person minimum)

# **SIMMS** **STEAKHOUSE™**

## *Plated Luncheon Menu*

**\$49 PER PERSON**

Available Monday thru Saturday for events beginning at 1 pm or earlier | 25 Person Minimum

### *Salad*

Select one item

**CAESAR SALAD or SIMMS CHOPPED SALAD**

### *Luncheon Entrées*

Select three items

**SALMON FILLET**

Topped with Lemon Beurre Blanc

**SHRIMP CAVATAPPI**

Garlic Herb Cream Sauce, Cavatappi Pasta

**PAN SEARED FILET MIGNON MEDALLIONS**

Topped with Cognac Pepper Cream Sauce

**CHICKEN PICCATA**

Sautéed Chicken, Lemon Butter Caper Sauce

**PETITE PRIME RIB**

Served with au Jus, Horseradish Cream Sauce

**MUSHROOM RISOTTO (GF)**

Parmesan Risotto, Roasted Mushrooms

### *Accompaniments*

**YUKON GOLD  
MASHED POTATOES (GF)**

Served Family Style

Add \$4 per person per additional accompaniment

**HARICOT VERTS (GF)**

**ROASTED MUSHROOMS**

**ASPARAGUS**

**PARMESAN RISOTTO**

**BRUSSELS SPROUTS**

**SMOKED CHEDDAR MAC & CHEESE**

### *Dessert*

Choice of

**CHOCOLATE TORTE or NY STYLE CHEESECAKE**

### *Unlimited Beverages*

**SOFT DRINKS, ICED TEA, FRESHLY BREWED COFFEE, HERBAL TEA ASSORTMENT**

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# **SIMMS** **STEAKHOUSE™**

## *Luncheon Buffet Menu*

**\$59 PER PERSON**

Available Monday thru Saturday for events beginning at 1 pm or earlier  
25 Person Minimum

### *Salads*

Select one item

#### **CAESAR SALAD**

Parmesan cheese, croutons

#### **SIMMS CHOPPED SALAD**

Red onion, tomatoes, bacon,  
goat cheese, champagne vinaigrette,  
croutons

### *Entrées*

Select two items

add \$5.00 per person per additional item

#### **CHICKEN PICCATA**

Sautéed Chicken, Lemon Butter Caper Sauce

#### **MUSHROOM RISOTTO (GF)**

Parmesan Risotto, Roasted Mushrooms

#### **SALMON FILET WITH BUERRE BLANC**

#### **PAN SEARED FILET MIGNON MEDALLIONS**

Topped with Cognac Peppercorn Sauce

### *Accompaniments*

#### **YUKON GOLD**

**MASHED POTATOES (GF)**

#### **HERICOTS VERTS (GF)**

### *Dessert*

**PETITE DESSERT DISPLAY**

### *Unlimited Beverages*

**SOFT DRINKS, ICED TEA, FRESHLY BREWED COFFEE, HERBAL TEA ASSORTMENT**

### *Additional Accoutrements:*

**UNLIMITED CHAMPAGNE MIMOSAS** ... \$19 per person

**FRUIT AND CHEESE DISPLAY** ... \$6 per person

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applicable sales tax, or a discretionary gratuity for your service staff.

# **SIMMS** **STEAKHOUSE™**

## *Brunch Buffet Menu*

**\$49 PER PERSON**

Available Monday thru Saturday for events beginning at 1 pm or earlier  
25 Person Minimum

### **BREAKFAST ITEMS**

Frittata with Homefries, Brulée French Toast with Maple Syrup, Bacon & Sausage Links  
Served with an Array of Seasonal Fresh Fruit

### **SALAD**

Choice of Caesar Salad or Simms Chopped Salad

## *Luncheon Entrées*

Select two items  
add \$5.00 per person per additional item

**CHICKEN PICCATA**  
**SALMON WITH BEURRE BLANC**

**SHRIMP CAVATAPPI**  
with Herb Cream Sauce

**2 OZ. FILET MEDALLIONS AU POIVRE**

## *Unlimited Beverages*

**SOFT DRINKS, ICED TEA, FRESHLY BREWED COFFEE, HERBAL TEA ASSORTMENT**

Menus and prices are subject to change. All prices do not include banquet fee,  
applicable sales tax, or a discretionary gratuity for your service staff.

## *Popular Enhancements:*

**UNLIMITED CHAMPAGNE MIMOSAS**  
add \$19 per person

**CHOCOLATE FONDUE**  
with assorted fresh fruits, cookies & crispies  
add \$10 per person

**BLOODY MARY BAR**  
add \$19 per person

# **SIMMS** STEAKHOUSE™

## *Kid's Menu*

For children 12 & under  
\$19 per child

### **BANQUET MEAL PACKAGE**

All dinners served with unlimited milk, juice, or soft drink,  
and a scoop of vanilla ice cream

Select from the Following:

#### **HAMBURGER**

Served with fries, ketchup

#### **CHICKEN TENDERS**

Served with fries, ketchup

#### **GRILLED CHICKEN**

Served with fries & ketchup

#### **KID'S MACARONI & CHEESE**