

Southside STEAKHOUSE

APPETIZERS

Fresh Baked Bread

baker's choice, served with butter
add house garlic & olive oil for dipping +2
Basket for 2 » 4 Basket for 4 » 6

Soup of the Day » 8

Baked French Onion Soup » 12
crouton, cheese gratinée

Pork Belly Burnt Ends » 15
served with gherkins, rye bread, & sweet chili bbq sauce

Prime Rib Egg Roll » 10 
prime rib, glass noodles, cabbage, carrot, onion,
served with ginger soy dipping sauce
additional egg roll +7

Skillet Cornbread » 10 
gluten free cornbread, jalapeño, maple butter

Pumpkin Feta Dip » 10 
served with cider plumped cranberries & dried apple chips

House Wings » 14
choice of buffalo, maple sriracha, or garlic parmesan
served with house ranch or bleu cheese

RAW BAR

Oysters on the Half Shell

1/2 Dozen » 19 Dozen » 36  
served with lemon, cocktail sauce,
& cucumber lime gazpacho

Shrimp Cocktail » 18  
served with cocktail sauce & lemon

Sesame Ginger Tuna Tartare » 18 
sesame ginger marinated ahi tuna, cucumber, cilantro,
served with wonton crisps

-  Can be prepared with gluten free ingredients
-  Can be prepared with dairy free ingredients

Please notify your server of any allergies
or dietary restrictions prior to ordering.

SALADS

Classic Wedge » 15 
iceberg, tomato, chopped egg, bacon, bleu cheese dressing

Caesar » 15
romaine lettuce, house-made croutons,
caesar dressing, parmesan cheese
small caesar salad » 9
add anchovies +3

House Salad » 9  
mixed greens, tomato, cucumber, carrot, maple balsamic
small house salad » 7

Citrus Marinated Beets » 14 
whipped herb ricotta, citrus vinaigrette, pistachios

Smashed Cucumber & Dumpling Salad » 16 
mixed greens, seasoned cucumber, cherry tomato,
fried vegetable potstickers, chili crisp oil, & peanut dressing

Add to Salad:

10 oz Steak » 20 6 oz Chicken » 8
Chilled Shrimp » 12 8 oz Salmon » 19

SIDES

Vermont Spätzle Mac & Cheese » 12 
creamy béchamel cheddar blend

Creamed Spinach » 9 

Brussels Sprouts » 7  
Vermont maple, crispy bacon, shallot

Honey Carrots » 9 

Broccolini » 9 
creamy cheddar cheese sauce

Sherried Mushrooms » 9  

Parmesan Truffle Fries » 11

Sweet Potato Fries » 9
maple mustard dressing

20% gratuity will be added to parties of six or more. In the event both copies of the credit card receipt
are taken or missing, we reserve the right to add 20% gratuity to the check.

PUB & COMFORT



Vermont Wagyu Burger » 22

*topped with Cabot cheddar, lettuce, tomato, onion,
served with french fries & pickles
substitute bleu cheese +3
add bacon +3
add caramelized onion +3*

The S.S. Steakbomb » 24

*shaved prime rib, peppers, onions, mushrooms,
provolone, & sweet chili aioli on ciabatta bread,
served with french fries*

Lobster Mac & Cheese » 40

*Vermont Spätzle, creamy cheese sauce, mozzarella,
herbed bread crumbs, & butter-poached lobster*

Mama's Meatloaf » 26

*bacon-wrapped meatloaf served with
mashed potatoes & demi-glace gravy*

Butcher's Reserve Steak Tips » 38

*served with brandy peppercorn cream &
choice of mashed potato or french fries*

Spinach & Artichoke Stuffed Chicken » 27

*breaded chicken breast stuffed with creamy 3 cheese, spinach,
& artichoke dip, topped with cheddar cheese sauce,
pickled peppers, & served with choice of starch*

Chicken Parmesan » 28

*breaded chicken topped with marinara, mozzarella,
parmesan cheese, & served over linguine*

Butternut Fondue Pie » 26

*phyllo crust filled with roasted butternut squash & onion,
garlic, egg, fontina, & swiss, topped with pickled peppers &
green onions, & served with maple balsamic dressed greens*

SEAFOOD

Balsamic Apple & Fig Salmon » 36

*grilled salmon topped with autumn spiced
apple & fig chutney, served with choice of starch*

Sausage Stuffed Shrimp » 36

*served over rice in creole brown sauce
with onions, peppers, & tomatoes*

Scallops & Gnocchi » 33

*Italian potato dumplings with fresh herbs &
baked scallops in a brown butter vermouth sauce*

STEAKS & CHOPS

A Note from the Chef:

*For optimal enjoyment & presentation, we
respectfully do not recommend ordering steaks
medium-well or above.*

Our Famous Slow-Roasted Prime Rib

*Available while supplies last, served au jus
12 oz cut » 46 18 oz cut » 59*

Filet Mignon » 38

6 oz, béarnaise, broccolini garnish

Bone-In Ribeye » 62

22 oz, garlic herb butter

New York Strip » 44

12 oz, brandy peppercorn cream sauce

Prime Hanger Steak » 39

*10 oz, Brandt beef, caramelized balsamic red onions,
Middlebury bleu mashed potatoes*

Baseball Sirloin » 35

8 oz, herb-marinated, carrot garnish

Bone-In Pork Chop » 38

*14 oz, harissa spice blend, Vermont spätzle,
pickled red cabbage, maple mustard dressing*

*Steaks served with choice of mashed potato,
roasted red potatoes, french fries, or basmati rice.*

*All steaks can be prepared gluten & dairy free
with modification, please inquire with your server.*

Surf & Turf & Steak Upgrades

Crab Cake » 12

béarnaise

Baked Scallops » 16

Crab Stuffed Shrimp » 14

Brandy Peppercorn Sauce » 2

Béarnaise Sauce » 2

Garlic Herb Butter » 3

Bleu Cheese Butter » 3

Balsamic Caramelized Onions » 3

*The Department of Health requires us to inform you: "Consuming raw or uncooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions."*