

# Southside STEAKHOUSE

## WINES BY THE GLASS

### Sparkling

Kim Crawford Prosecco, *Italy* » 12

Jeio Prosecco Superiore D.O.C.G., *Italy* » 15

Josh Cellars Non-Alcoholic Sparkling, *Italy* » 11

### White Wines

Castello Banfi Winemaker's Edition Pinot Grigio, *Italy* » 12

Drylands Sauvignon Blanc, *New Zealand* » 12

Cave de Lugny Les Charmes Chardonnay, *France* » 12

Fess Parker Santa Barbara Chardonnay, *California* » 13

Corvidae Wine Co. Ravenna Riesling, *Washington* » 11

### Rosé

Fleurs de Prairie Côtes de Provence Rosé, *France* » 11

### Red Wines

J. Lohr Seven Oaks Cabernet, *California* » 12

DAOU Vineyards Cabernet, *California* » 15

Frame of Mind "Pessimist" Red Blend, *California* » 14

Erath Resplendent Pinot Noir, *Oregon* » 13

Piattelli Vineyards Reserve Malbec, *Argentina* » 12

Chateau Ste. Michelle Merlot, *Washington* » 12

Castello Banfi Chianti Superiore, *Italy* » 11

## SPIRIT-FREE

### Kiss on the Beach » 9

*The G-rated version of a certain well-known cocktail: cranberry, white peach, pineapple, fresh lime, & lemon-lime soda*

### Lavender Haze » 9

*A lemon-lavender love affair with bubbly sparkling soda, for a dreamy, zero-proof spring sip.*

### Guava Crush » 9

*This mocktail is easy to love, no booze required: tropical guava lemonade, muddled mint, & sparkling soda*

### Classic Italian Soda » 8

*Your choose-your-own-adventure refresher: sparkling soda with your choice of flavor, optional cream float. raspberry, strawberry, pomegranate, pineapple, white peach make it an Italian Cream Soda +1*

### N/Aperol Spritz » 13

*Big aperitivo energy, zero proof attitude: Josh N/A Sparkling, Pentire Coastal Aperitif, club soda, & orange*

## HOUSE COCKTAILS

### Maple Chai Old Fashioned » 17

*Our twist on the classic cocktail, featuring Killington Distillery Maple Cask Bourbon, chai-infused VT maple, & Trinity Bitters*

### Lavender 75 » 15

*This spring take on the classic cocktail is a delicate balance of floral & bright: fresh lemon, lavender syrup, Empress Indigo Gin, & bubbly prosecco*

### Garden Mule » 15

*Cool, crisp, & a little bit spicy, this mule features Killington Distillery Vodka, muddled cucumber & mint, fresh lime, & ginger beer for the perfect, refreshing sip*

### Sundress Season » 15

*A dangerously drinkable clarified rum punch crafted with Mad River Vanilla Rum, RumHaven Coconut Rum, Cointreau, Licor 43, banana liqueur, pineapple juice, fresh lime, & grenadine*

*Clarified with milk, though the end product is not creamy, this drink contains dairy*

### Amor & Aperol » 15

*Like many things in life, this one is bittersweet: Casamigos meets Aperol in a strawberry-kissed egg white sour*

### Spiked Key Lime Pie » 15

*Like your favorite dessert, but better: whipped cream vodka shaken with fresh lime juice, pineapple, cream of coconut, and an indulgent splash of heavy cream, finished with a graham cracker rim*

### Ginger Peach Sangria » 14

*Made for sipping on a warm, breezy spring day: Riesling, ripe peach purée, spiced ginger liqueur, with a touch of lemon & pineapple, topped with a spritz of sparkling soda*

## BEERS & MORE

### Featuring Rotating Local Brews

In addition to our selection of domestics and imports, our bar team selects rotating seasonal beers, hard ciders, non-alcoholic brews, & more from local breweries. Many small, local operations make things in limited runs, so our selection does change.

Ask your server what's featured on draft & in bottles & cans today.

# 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*

**Bacon Wrapped Scallops » 16**    
*maple gastrique glaze*

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

**Strawberries & Cream » 14**   
*gluten free savory scones accompanied by*  
*Vermont strawberry jam & fresh whipped cream*

**House Wings » 16**  
*choice of buffalo, maple sriracha, or garlic parmesan*  
*served with house ranch or bleu cheese*



**Smoked Salmon Mousse » 15**  
*served with ciabatta crostini & crudité vegetables*

## RAW BAR


*Oysters on the Half Shell*  

1/2 Dozen » 18    Dozen » 34  
*served with lemon, cocktail sauce,*  
*& cucumber lime gazpacho*



**Shrimp Cocktail » 18**    
*served with cocktail sauce & lemon*


**Ceviche » 18**    
*chilled scallops, shrimp, salmon, & tuna marinated*  
*with citrus, peppers, cilantro, & red onion*


## SALADS

**Classic Wedge » 14**   
*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**    
*local greens, tomato, cucumber, carrot, maple balsamic*  
*small house salad » 7*

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

**Watermelon Salad » 16**   
*watermelon, grape tomato, cucumber, mint, feta,*  
*crispy onion, strawberry vinaigrette*



### 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**

**Roasted Spiced Cauliflower » 7**    
*turmeric, jalapeño, cumin, cayenne*



**Honey Carrots » 9** 

**Broccoli » 9**   
*creamy cheddar cheese sauce*

**Sherried Mushrooms » 9**  

**Parmesan Truffle Fries » 11**

**Sweet Potato Fries » 9**  
*maple mustard dressing*

 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.

## 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, roasted tomato & garlic aioli  
on ciabatta bread, served with french fries

### Shish Kebabs » 26

kachumber salad, yogurt sauce, toasted flatbread

### Butcher's Reserve Steak Tips » 38

brandy peppercorn cream  
choice of mashed potato or french fries

### Apple Cider Brined Airline Chicken » 26

roasted red peppers, maple mustard vinaigrette,  
choice of mashed potato, roasted red potatoes, or rice pilaf

### Chicken Parmesan » 28

breaded chicken, marinara, mozzarella,  
parmesan cheese, served over linguine

### Vegan Bolognese » 26

sauteed mushrooms, carrots, & onions in a  
robust marinara with stewed lentils, served over pasta  
\*parmesan may be added upon request\*

## SEAFOOD

### Salmon Papillote » 36

salmon filet baked in a parchment pouch with  
fennel, bell pepper, zucchini, & lemon-dill butter  
choice of mashed potato, roasted red potatoes, or rice pilaf

### Baked Stuffed Shrimp » 36

crab meat stuffing, sherry butter, lemon  
choice of mashed potato, roasted red potatoes, or rice pilaf

### Vermont-Style Baked Scallops » 38

maple syrup, lemon, butter, panko  
choice of mashed potato, roasted red potatoes, or rice pilaf

## 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 » 36    18 oz cut » 54

### Filet Mignon

béarnaise, broccolini garnish  
6 oz » 38    8 oz » 49

### Bone-In Ribeye » 59

22 oz, garlic herb butter

### NY Sirloin » 44

12 oz, brandy peppercorn cream sauce

### Prime Hanger Steak » 39

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

### Bone-In Pork Chop » 38

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



### Chef's Vermont Wagyu Special

Locally raised at Spring-Rock Farm in Springfield, VT.  
Available at market price while supplies last.

Steaks served with choice of mashed potato,  
roasted red potatoes, or rice pilaf

*Steaks can be prepared gluten & dairy free*

### *Build Your Own Surf & Turf*

Crab Cake » 12  
béarnaise

Baked Scallops » 16

Stuffed Shrimp » 14

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."

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.