

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

Crimson Mule » 9

Refreshing & brisk with a kick that's all ginger beer, no booze: pomegranate juice, fresh lime, & spicy ginger beer

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

Maine Root Beverages » 4

Handcrafted organic & Fair Trade sugar cane sodas. Choice of Root Beer or Spicy Ginger Brew

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

Evergreen Bees Knees » 15

An aromatic winter riff: Barr Hill Gin with fresh lemon & honey-rosemary syrup, topped with sparkling soda

Killington Kiss » 15

A playful après ski cosmo: Killington Distillery Vodka, ginger liqueur, pomegranate, & lime. Tart & sweet with a kiss of warm ginger

Mad Tai » 15

A little tropical, a little Vermont: Mad River Maple Cask Rum, dry curaçao, fresh lime, & orgeat (*contains almonds)*

Snowfall Sangria » 15

A cozy winter libation featuring Pinot Noir, Grand Marnier, pomegranate, & citrus, warmed with spiced syrup, & finished with a touch of ginger ale

Passion Play » 15

This flirty sour is dangerous in all the right ways: Casamigos Blanco, raspberry syrup, fresh lime, & a passionfruit boba floater.

CANS & BOTTLES

Featuring Rotating Local Brews:

Valley Craft Ales from Wilmington

Zero Gravity Brewery from Burlington

Lawson's Finest Liquids from Waitsfield

Von Trapp Brewing from Stowe

Rutland Beer Works

& More

Non-Alcoholic Beer

Rotating Selection, ask your server for today's choice

Ask your server about our additional domestic & imported beers & our rotating craft beer selection on draft!

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, ginger soy dipping sauce
additional egg roll +7

Skillet Cornbread » 14 
Cabot Alpine Cheddar, jalapeño,
North Country Smokehouse candied bacon,
hot honey, butter

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

Truffled Mushroom Arancini » 14
served with romesco sauce

RAW BAR

Oysters on the Half Shell  
1/2 Dozen » 18 Dozen » 34
cocktail sauce, mignonette sauce

Shrimp Cocktail » 18  
cocktail sauce

Sesame-Crusted Ahi Tuna » 18  
served rare with ponzu sauce, pickled ginger, wasabi

 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 » 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

Chopped Salad » 16
iceberg, chopped egg, bacon, feta cheese, avocado,
crispy onions, carrot, cucumber, tomato, banana pepper,
house ranch 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

Roasted Brussels Sprouts » 12  
crispy bacon

Fried Asparagus » 10
caesar dressing, parmesan

Steamed Broccoli » 9 
béarnaise

Sherried Mushrooms » 9  

Parmesan Truffle Fries » 11

Sweet Potato Fries » 9
maple mustard dressing

PUB & COMFORT



Vermont Wagyu Burger » 22

topped with Cabot cheddar, lettuce, tomato, onion,
served with french fries
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, ciabatta bread,
served with french fries

Mary's Meatloaf » 24

pan gravy, crispy onion rings, mashed potato

Butcher's Reserve Steak Tips » 38

brandy peppercorn cream
choice of mashed potato or french fries

Apple Cider Brined Chicken » 26

roasted asparagus & 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

Lentil "Gardener's" Pie » 26

vegan madras curry lentils, butternut squash,
garlic, tomato, carrot, onion, celery,
mashed potato & cauliflower

SEAFOOD

Grilled Faroe Island Salmon » 36

lemon aioli, arugula & tomato salad
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, asparagus 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

Duroc Farms 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

Oscar-Style » 18

lump crab, asparagus, 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.*