

# 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

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

Drylands Sauvignon Blanc, *New Zealand* | 12

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

J. Lohr Bay Mist Riesling, *California* | 11

### Rosé

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

### Red

Erath Resplendent Pinot Noir, *Oregon* | 13

Piattelli Vineyards Reserve Malbec, *Argentina* | 12

Chateau Ste. Michelle Merlot, *Washington* | 12

Castello Banfi Chianti Superiore, *Italy* | 11

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

## — 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*

### Apple Cider Fizz | 9

*Bright, bubbly, and alcohol-free. Because tomorrow morning will come sooner than you think: apple cider, spiced syrup, fresh lemon, & ginger ale*

### 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: Pentire Coastal Aperitif, Josh N/A Sparkling, 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*

### 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*

### Spiced Orchard Margarita | 15

*Cold-night comfort in a glass: Reposado Tequila & Cointreau with apple cider, cozy spice, & house sour with a cinnamon-sugar rim*

## — 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*

### Seasonal Hard Cider | 6

*Ask your server for today's selection*

### Non-Alcoholic Beer | 5

*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!**

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.

# Southside STEAKHOUSE

## APPETIZERS

### Fresh Baked Bread of the Day

basket for two | 4

basket for four | 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

### Mozzarella Fritti | 14

served with marinara sauce

### Skillet Cornbread | 14

Cabot Alpine Cheddar, North Country Smokehouse

candied bacon, hot honey, jalapeño butter

### House Wings | 16

choice of buffalo, maple sriracha, or garlic parmesan

served with house ranch or bleu cheese

### Steakhouse Poutine | 13

crispy fries, steakhouse gravy, cheddar cheese curds

add crispy bacon +3

## 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 | 10

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

Fried Asparagus | 6

8 oz Salmon | 19

## SIDES

### Vermont Spätzle Macaroni & Cheese | 12

creamy béchamel cheddar blend

### Parmesan Truffle Fries | 11

### Roasted Brussels Sprouts | 12

crispy bacon

### Fried Asparagus | 10

caesar dressing, parmesan

### Steamed Broccoli | 9

béarnaise

### Sherried Mushrooms | 9

### Creamed Spinach | 9

### Sweet Potato Fries | 9

maple mustard dressing

# Southside STEAKHOUSE

## — 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

### Lamb Stew | 28

crimini mushrooms, rosemary, tomato, carrot, onion, celery,  
served over mashed potato

### Apple Cider Brined Chicken | 26

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

### Chicken Parmesan | 28

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

### Mediterranean Vegan Ravioli | 26

marinara, broccoli, cauliflower, carrot, peas, corn, green beans,  
lima beans, caramelized onions, roasted red peppers, spinach  
add feta & parmesan cheese +2

## — SEAFOOD —

### Roasted Faroe Island Salmon | 36

honey-miso aioli, asian slaw,  
choice of mashed potato, roasted red potatoes, or rice pilaf

### Twin Lobster Tails | 48

served with lemon & drawn butter  
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

## — STEAK & 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 | 49

8 oz, asparagus, béarnaise

### 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  
with modification, please inquire with your server.

### Create Your Own Surf & Turf

Add to any entrée.

Baked Scallops | 16

Lobster Tail | 24 

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."