

Southside STEAKHOUSE

WINES BY THE GLASS

Sparkling

Kim Crawford Prosecco, Italy | 12

White

Ruffino Lumina Pinot Grigio, Italy | 10

Nobilo Sauvignon Blanc, New Zealand | 12

Reyneke Vinehugger Chenin Blanc, South Africa | 13

Substance "Ch" Chardonnay, Washington | 11

J. Lohr Riverstone Chardonnay, California | 13

Chateau Ste. Michelle Riesling, Washington | 10

Rosé

Bieler Père et Fils Aix-en-Provence Rosé, France | 12

Red

Erath Resplendent Pinot Noir, Oregon | 12

J. Lohr Falcon's Perch Pinot Noir, California | 12

Trapiche Broquel Malbec, Argentina | 11

The Velvet Devil Merlot, Washington | 11

Cavaliere d'Oro Chianti Classico, Italy | 11

J. Lohr Seven Oaks Cabernet, California | 14

Josh Cellars Cabernet Sauvignon, California | 12

LAN Rioja Crianza, Spain | 12

Clos de los Siete Red Blend, Argentina | 13

COCKTAILS

Strawberry Limoncello Bellini | 12

Limoncello, strawberry purée, fresh lemon, prosecco

Watermelon Mojito | 12

Mad River Rum 44, mint, fresh lime, watermelon syrup, sparkling soda

Peach Bourbon Mule | 12

High West Bourbon, Metcalfe's Peach liqueur, fresh lime, white peach syrup, ginger beer

Summer G&T | 12

Barr Hill Gin, St-Germain Elderflower liqueur, tonic, lemon

Guava Berry Sangria | 13

Chenin Blanc, Chambord, guava nectar, fresh lime, summer berries, lemon-lime soda

Ghost Margarita | 13

Ghost Pepper-Infused tequila, Cointreau, fresh lime, demerara simple syrup, house-made sour mix, chili-lime salt rim, jalapeño

Raspberry Cosmo | 13

Killington Distillery Vodka, Cointreau, raspberry syrup, fresh lime, cranberry, orange twist

CAN & BOTTLED BEER

Bent Hill Brewery: Blood Orange DIPA | 9

Braintree, VT Hazy, juicy, smooth with strong citrus notes, 8.2%

Foley Brothers: Centennial IPA | 8

Brandon, VT New England style, notes of mango & citrus, 6.7%

Mount Holly Beer Co: Seasonal IPA | 8

Mount Holly, VT Ask your server about our current selection.

Lawson's Finest: Hazy Rays IPA | 7

Waitsfield, VT Juicy tropical & citrus notes, soft on the palate, lightly bitter, 5.3%

Valley Craft Ales: Fetta Di Casa Italian Pilsner | 8

Wilmington, VT Sweet & malty, notes of honey, spice, & fruit, 5.1%

14th Star: Maple Breakfast Stout | 7

St. Albans, VT Oatmeal stout with local maple syrup and cold brew, 6.5%

Drop-In Brewing: Red Dwarf Amber Ale | 7

Middlebury, VT Well-balanced caramel malt flavor & complex hop profile, 5.2%

Topo Chico: Spiked Sparkling Water | 4

Millwaukee, WI Assorted flavors available, 4.7%

Citizen Cider: Strawberry Crush | 7

Burlington, VT Light, fresh cider co-fermented with local strawberries, 5%

Ask your server about our craft beer selection on draft and domestic beer bottles & cans.

Southside STEAKHOUSE

APPETIZERS

Fresh Baked Bread of the Day

basket for two | 3

basket for four | 5

Soup of the Day | 6

Baked French Onion Soup | 10

crouton, cheese gratinée

Bacon Wrapped Scallops | 15 *GF • DF*

maple gastrique glaze

House Flatbread

priced daily, chef's inspiration

Prime Rib Egg Roll | 9 *DF*

prime rib, glass noodles, cabbage, carrots,

onion, ginger soy dipping sauce

additional egg roll | 6

Fried Brussels Sprouts | 12

pickled red onions, candied bacon, citrus crema

Cheese Board | 19

*Chef's selection of cheeses, house-made hummus,
olives, cornichons, fresh & dried fruits, honey, crackers*

RAW BAR

Salmon Tartare | 12 *DF*

red onion, cucumber, tamari, sesame oil, lime juice

served with house-made chips

Oysters on the Half Shell *GF • DF*

1/2 Dozen | 18 Dozen | 34

cocktail sauce, mignonette sauce

Shrimp Cocktail | 16 *GF • DF*

cocktail sauce

GF: Can be made gluten free with modification

DF: Can be made dairy free with modification

Please notify your server of any allergies.

SALADS

Classic Wedge | 10

iceberg, tomato, chopped egg, bacon,

bleu cheese dressing

Caesar | 9

romaine lettuce, house-made croutons,

caesar dressing, parmesan cheese

small caesar salad | 6

add anchovies | 3

Caprese | 12

fresh mozzarella, heirloom tomato, basil,

olive oil, balsamic glaze, sea salt, pepper

House Salad | 9

mixed greens, tomato, cucumber, maple balsamic

small house salad | 6

Roasted Beets | 12

whipped herb ricotta, balsamic, olive oil, pistachios

Salads can be prepared gluten & dairy free

with modifications.

ADD TO SALAD

6 oz Steak | 18

6 oz Chicken | 12

4 oz Crab Cake | 14

8 oz Salmon | 19

SIDES

Vermont Spätzle Macaroni & Cheese | 11

creamy béchamel cheddar blend, toasted crumbs

Parmesan Truffle Fries | 6

Truffle Whipped Potato | 6 *GF*

Fried Asparagus | 9

caesar dressing, pecorino romano

Sherried Mushrooms | 8 *GF*

Vegetable of the Day | 6

Sweet Potato Fries | 6

20% gratuity will be added to parties of six or more.

We are unable to split checks for parties of six or more, but can accept multiple forms of payment. 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

PUB & COMFORT



Char-Grilled Vermont Wagyu Burger | 19
*topped with Cabot cheddar, lettuce, tomato, onion
served with french fries
substitute bleu cheese | 2
add bacon | 3
add caramelized onion | 2*

The S.S. Steakbomb | 22
*shaved prime rib, peppers, onions, mushrooms,
provolone, roasted tomato & garlic aioli, ciabatta bread
served with french fries*

Lobster Roll | 25
served with french fries & kale slaw

Ahi Tuna Poke Bowl | 22 GF
*ahi tuna, tamari-cured egg yolk, arugula, avocado,
cucumber, pineapple, young chickpeas,
rice vermicelli, sriracha aioli*

Daily Pasta Special
priced daily, chef's inspiration

Chicken Parmesan | 24
*breaded chicken, marinara, mozzarella,
parmesan cheese, over linguine*

SEAFOOD

Grilled Salmon | 30 GF
ezme, tzatziki, chilled tabbouleh quinoa salad

Crab Cakes | 28
*roasted corn, cherry tomato, jalapeño remoulade
choice of mashed potato or baked potato*

Baked Cod | 28
*captain's cut, butter, lemon, white wine, cracker crumb
choice of mashed potato or baked potato*

Baked-Stuffed Shrimp | 28
*sherry, butter, crabmeat stuffing
choice of mashed potato or baked potato*

STEAK & CHOPS

ROAST PRIME RIB OF BEEF

Wally Cut | 32 Buddy Cut | 42

Filet Mignon | MP
8 oz, béarnaise, priced daily

Bone-In Ribeye | 52
22 oz, garlic herb butter

NY Sirloin | 37
12oz, Brandt beef

Prime Hanger Steak | 32
*8 oz, Brandt beef, caramelized balsamic red onions,
Middlebury bleu mashed potatoes*



Vermont Wagyu Flat Iron | 58
*8 oz, caramelized balsamic red onions
Springrock Farm in Springfield, VT*

Duroc Farms Pork Chop | 32 GF
*14oz, chimichurri spice blend, Vermont spätzle,
kale slaw, maple mustard dressing*

*All steaks can be prepared gluten & dairy free.
Steaks served with choice of mashed potato or baked potato.*

SURF & TURF

Build Your Own Surf & Turf | 59
*Select your own steak & seafood combo,
served with choice of
mashed or baked potato*

Prime Rib	Crab Cake
NY Sirloin	Baked Scallops
Hanger	Baked-Stuffed Shrimp
Filet Mignon	

WINES BY THE BOTTLE

Chardonnay

	Bottle
Cakebread, Napa Valley, California	99
Joseph Drouhin, Pouilly Fuisse, France	79
Christian Moreau, Chablis, France	74
Charles Krug, Napa, California	54
Sonoma-Cutrer, Russian River, California	50
Clos du Bois Reserve, Russian River, California	40

Sauvignon Blanc

Fournier Père et Fils, "Les Belles Vignes" Sancerre, France	70
J. Lohr Flume Crossing, Monterey, California	35
Mohua, Marlborough, New Zealand	32
Chateau Ste. Michelle, Columbia Valley, Washington	30

Other Whites

Santa Margherita Pinot Grigio, Italy	60
Trefethen Dry Riesling, Napa, California	60
Castello Banfi San Angelo Pinot Grigio, Italy	48
Pascal Jolivet Attitude Rosé, France	43
Boundary Breaks "Ovid Line North" Riesling, New York	40
Stamnaki Assyrtiko, Greece	34

Champagne

Dom Perignon Brut, France	375
Moet et Chandon Imperial Brut NV, France	135
Domaine Ste. Michelle Luxe, Washington	45

Cabernet Sauvignon

A1 Stags Leap "S.L.V.", Napa, California	390
A3 Stags Leap "Fay", Napa Valley, California	250
A5 Silver Oak, Alexander Valley, California	200
A7 Caymus, Napa Valley, California	200
A14 Cakebread, Napa Valley, California	180
A16 Stags Leap Wine Cellar Artemis, Napa Valley, California	173
A18 BV "Tapestry", Napa Valley, California	160
B1 Owen Roe, Yakima Valley, Washington	160
B3 Jordan, Alexander Valley, California	159
B5 Charles Krug "Generations", Napa Valley, California	158
B8 J. Lohr Carol's Vineyard, St. Helena, California	135
B10 Truchard, Carneros, California	90
B13 SIMI Landslide, Alexander Valley, California	78
B15 Goldschmidt Set in Stone, Alexander Valley, California	76
B19 BV Napa, Napa Valley, California	75
C1 Chateau Ste. Michelle "Canoe Ridge", Washington	65
C4 J. Lohr Hilltop, Paso Robles, California	60
C9 Alexander Valley Vineyards, Alexander Valley, California	52
C11 Seven Falls, Wahluke Slope, Washington	50
C14 SIMI, Alexander Valley, California	50

Merlot

C17 Sterling, Napa Valley, California	67
C19 Canoe Ridge, Horse Heaven Hills, Washington	65
D1 J. Lohr "Los Osos", Paso Robles, California	40

Pinot Noir

	Bottle
D5 Domaine Drouhin Laurene, Willamette Valley, Oregon	150
D8 Fess Parker "Ashley's", Santa Rita Hills, California	110
D11 SIMI, Russian River, California	99
D15 Sonoma-Cutrer, Russian River, California	90
D18 Patz and Hall, Sonoma Coast, California	90
E1 Rex Hill, Willamette Valley, Oregon	90
E3 Truchard, Carneros, California	79
E6 Morgan 12 Clones, Santa Lucia Highlands, California	75
E8 Erath Estate, Willamette Valley, Oregon	75
E11 J. Lohr "Fog's Reach", Monterey, California	70
E14 Argyle, Willamette Valley, Oregon	68
E17 Fess Parker, Santa Barbara, California	65
F1 MacMurray Estate, Russian River, California	63
F4 Rodney Strong, Russian River, California	54
F7 Laetitia Estate, Arroyo Grande, California	50
F9 Martin Ray, Sonoma Coast, California	50

Other Reds

Opus One Bordeaux Red Blend, Napa Valley California	390
F12 Peter Michael Red Blend, Knight's Valley, California	250
F15 Orin Swift Machete Red Blend, California	145
F18 Rodney Strong Symmetry Meritage, Alexander, California	139
G1 Orin Swift 8 Years in the Desert Red Blend, California	115
G4 Orin Swift Abstract Red Blend, California	90
G7 Decoy Red Blend, California	55
G9 J. Lohr Tower Road Petite Sirah, Paso Robles, California	50
G12 Rodney Strong Upshot Red Blend, California	42

Zinfandel

G15 Alexander Valley Sin Zin Zinfandel, California	50
G17 Predator Zinfandel, Lodi, California	36
G19 Kenwood Vineyard Zinfandel, Sonoma, California	30

Worldly Reds

H1 The Chocolate Block Red Blend, South Africa	75
H4 Popolka Kokkineli Dry Red, Greece	60
H6 Bodega Catena Zapata Malbec, Argentina	55
H8 Marques de Caceres Reserva Rioja, Spain	47
H11 Michel Torino "Don David" Malbec, Argentina	40
H14 Tintonegro Malbec Valle de Uco Reserve, Argentina	34
H16 Sevilen Syrah Majestik Kalecik Karasi, Turkey	34

Italian and French

H18 Antinori Tignanello Toscana, Italy	250
I1 Caparzo Brunello di Montalcino, Italy	100
I4 Ruffino "Ducale Oro" Chianti Classico, Italy	97
I8 Perrin "Les Sinards" Chateauneuf-du-Pape, France	96
I10 Terre del Barolo Barolo, Italy	68
I12 Banfi "Belnero" Red Blend, Italy	68
I14 Santa Margherita, Chianti Classico Riserva, Italy	63
I17 Famille Perrin "Vinsobres", France	45
I20 Borgo Scopeto Chianti Classico, Italy	40