

SNACKS

CHICKEN AND WAFFLES .....19

(2) nashville hot chicken bites, waffle toasted garlic knots, sweet gherkin pickles, creamy broccoli poppy slaw

PRIME CUT EGGROLLS .....19

(2) egg rolls stuffed with PRIME filet mignon, PRIME prime rib, southwest corn and beans, served with sweet thai chili, chipotle ranch

BURRATA .....20

breaded and fried burrata cheese, grilled zucchini, pesto, roasted cherry tomato puree, balsamic glaze, basil

\*TUNA POKÉ SUNDAE .....24

yellow-fin ahi tuna, tahini and sweet soy ice cream, sesame, wonton and plantain chips

FRENCH ONION SOUP .....14

caramelized onions, beef stock, house made croutons, swiss cheese, chives

SALADS

QUINOA AND COUSCOUS .....18

quinoa, couscous, spinach, mint, cucumber, sweetie drop peppers, citrus mint vinaigrette. + ADD Grilled Chicken \$8, \*Salmon \$12, Shrimp \$12, or \*Filet Mignon \$14

CAESAR SALAD .....16

romaine lettuce, homemade caesar dressing, croutons, sun-dried tomato olive tapenade roasted cherry tomatoes, parmesan cheese crisp + ADD Grilled Chicken \$8, \*Salmon \$12, Shrimp \$12, or \*Filet Mignon \$14

NIÇOISE .....24

rare seared yellow-fin ahi tuna, herbed fingerling potatoes, grilled asparagus, cherry tomato, jammy egg, olives with a mediterranean vinaigrette

STEAK FRITTE SALAD .....36

romaine, 8 oz. PRIME CCR steak, french fries, bleu cheese, tomato, red onion, grilled asparagus, chimichurri dressing

\* These items may be served raw or undercooked, or contain raw or undercooked ingredients; the consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food-borne illness. Split plate charge is \$10

SUPPER

SALMON .....42

everything bagel seasoned crusted atlantic salmon, caper sauce, roasted gnocchi, carrots, peas, crème fraîche.

TROUT .....42

fresh trout, crusted with shredded potatoes and almonds, pomegranate reduction, roasted cherry tomato salad, bok choy sauté

LOBSTER SHRIMP RISOTTO .....56

Lobster claws and tiger shrimp, served with a creamy parmesan risotto and béarnaise sauce.

\*11 OZ. PRIME FILET MIGNON - BEST STEAK YOU'LL EVER HAVE! .....68

11 oz. PRIME Angus Filet Mignon, chai creme, pureed potato au gratin, asparagus.

\*LOBSTER COLORADO .....74

7 oz.-choice angus beef tenderloin, bacon, chunks of Maine lobster & tiger shrimp, béarnaise sauce, mashed potatoes, sautéed veggie

PORCHETTA .....43

pork tenderloin stuffed with ham, cranberries, cherry tomato, arugula, sweet potato puree, sautéed spinach, dijon cream sauce,

\*COLORADO RIBEYE .....56

14 oz. Angus Ribeye steak, pureed potato au gratin, green beans, chimichurri, compound butter

SHORT RIB .....44

braised short rib, pickled red onions, sweet gherkin tapenade, on top of roasted gnocchi and brussels sprouts

PAPPARDELLE BOLOGNESE .....34

homemade pappardelle pasta from Fattoria, in a veal, beef, and pork bolognese sauce with a touch of cream. + add burrata for \$5 for pappardelle perfection

JIM'S SHORT RIB GNOCCHI .....44

braised short rib, gnocchi, spinach, cherry tomatoes, house made creamy pesto sauce +SUB Chicken, or ADD: Filet Mignon \$14

VEGAN FEAST .....32

grilled green apple, roasted yam, asparagus tips, candied cranberry, pomegranate reduction, shredded romaine, candied walnuts, chimichurri +ADD grilled chicken for \$8, short rib for \$8, shrimp for \$12 or \*filet mignon \$14

\*\*many of our recipes contain common allergen ingredients, please speak with your server for more information. \*\*



# OUR STORY

Northside Kitchen opened just after thanksgiving day in 2011, with a mission to bring value and craft cooking back to the Vail Valley. As a counter service restaurant we quickly outgrew our original small space on the north side of our building. In 2013 we expanded into our new bigger home you now enjoy and switched to full service. Throughout the years we have added four additional new restaurants and delicious menus to the valley, but we have never strayed from our mission to bring the best food, service, and value in Colorado.

To celebrate 13 years of slogging it out next to two gas stations on the I-70, we have given Northside Kitchen a new look and a new menu. We are calling it Northside PRIME! PRIME means a lot to us.

We live in one of the PRIME locations to ski the Rockies. We try hard to PRIME your tank with our world class breakfast, lunch, and bakery every day. We tend our greenhouse and gardens across the street during the PRIME seasons to provide us with PRIME produce. We use only PRIME Beef on our dinner menu to ensure you get the best quality cuts available. We root for coach PRIME and our Buffs. We are PRIMED and ready to take our food, service, and restaurant to the next level. Thanks for coming to Northside for dinner. We are honored you chose us.

As noted above, we have four other wonderful opportunities for your dining pleasure in the neighborhood:

Southside Benderz is Avon's favored sports bar with everything you'd expect from a sports bar. Homemade cuisine (a big word over there) and 25 TVs. We also have Avon's Best Happy Hour!

Fattoria is our now famous Mountain inspired Italian restaurant (also in Avon) which serves homemade pasta, dry-aged beef, bone-in veal chops, fresh seafood, chicken cacciatore and has won three Wine Spectator awards in three years.

Ed'z in Edwards is our beautiful addition to the down valley dining scene, which serves rotisserie comfort food in a modern mountain setting. Our ribs and chicken are cooked right in front of you, and our meatloaf can't be beat. From pot pies and hush puppies to squash salad and potato skins, we have something for everyone.

Benderz Burgers has two locations where you can grab a juicy, cooked to order burger in record time. We have fries, chicken sandwiches, and milkshakes too. While you're there pick up one of our take-n-bake meals for your family. Huge portions, value pricing, and our same amazing culinary team make cooking at home easy.

