

*Our steaks are USDA Prime Grade, meaning our steaks have abundant marbling making them juicy, tender and flavorful. Only 2-5% of beef receives prime grading. We rest our prime graded beef in a rich herbed butter bath and garnish simply with sea salt and thinly sliced chives. Served with your choice of side.*

### 6oz SIRLOIN <sup>G</sup>

bold and beefy, well marbled and flavorful 36

### 8oz FILET MIGNON <sup>G</sup>

our most tender cut of lean beef 59

### 14oz DUROC PORK RIBEYE <sup>G</sup>

dry-aged locally raised duroc pork, lemon-herb brined, grilled to perfection, finished with chives and sea salt 36

### 24oz PORTERHOUSE <sup>G</sup>

prime new york strip and tenderloin in one 82

### 16oz SAKURA WAGYU RIBEYE <sup>G</sup>

boneless wagyu ribeye, fully marbled for exceptional flavor and juiciness 85

### 32oz TOMAHAWK <sup>G</sup>

fully marbled, rich, bone in flavor 99

### 12oz SIRLOIN <sup>G</sup>

bold and beefy, marbled and flavorful 45

### SURF & TURF <sup>G</sup>

8oz beef filet, 6oz lobster tail, béarnaise sauce, drawn butter, lemon 85

### 12oz NEW YORK STRIP <sup>G</sup>

the steakhouse classic, best balance of tenderness and full-flavor 55

### 20oz BONE-IN RIBEYE <sup>G</sup>

fully marbled for exceptional flavor and juiciness 68

## ENHANCEMENTS

**BLACKENED 3 • SAUTÉED MUSHROOMS 4 • SAUTÉED ONIONS 4 • FOUR CHEESE CREAM SAUCE 5 • BLEU CHEESE CRUSTED 4**  
**PEPPERCORN SAUCE 5 • BORDELAISE SAUCE 5 • BEARNAISE SAUCE 5 • HORSEY SAUCE 5**  
**6OZ LOBSTER TAIL 25 • BOURBON GLAZED SHRIMP 3.5 EACH • SCALLOP 9 EACH**

## ENTRÉES

### TORTELLINI GORGONZOLA

grilled chicken, spinach, walnuts, tomatoes, gorgonzola cheese, roasted red peppers, creamy parmesan sauce, all tossed with a tri-colored cheese tortellini 29

### BONE IN BRAISED BEEF SHORT RIB <sup>G</sup>

slow braised beef short rib, mashed sweet potatoes, a reduction of the braising liquid, finished with an orange gremolata 45

### PARMESAN CRUSTED HALIBUT

fresh alaskan halibut, parmesan breaded, lemon butter sauce, served with your choice of side 39

### SURF & SURF <sup>G</sup>

two 6oz lobster tails, drawn butter, lemon, and your choice of side 68

### ROASTED CHICKEN

maple brined, pan roasted chicken breast, mashed sweet potato, brussels sprouts, roasted chicken & whole grain mustard jus 36

### CHICKEN PICCATA

thinly pounded breaded chicken breast, lemon-caper beurre blanc, garlic, shallots, angel hair pasta, parsley 32

### TRADITIONAL POKE BOWL <sup>G</sup> <sup>V</sup>

coconut basmati rice, carrots, avocado, cilantro, edamame, radishes, cucumbers, side of coconut thai sauce 24

add chicken 7 add shrimp 10

add salmon 9 add beef tips 10

add seared tuna 12 add 6oz sirloin 14

### ZITI ALA VODKA <sup>V</sup>

ziti pasta, house-made vodka sauce, finished with burrata, extra virgin olive oil, sea salt, aleppo pepper, basil 27

### FETTUCCINE ALFREDO

housemade parmesan cheese sauce, fettuccine, parsley 20

add chicken 7 add shrimp 10

add salmon 9 add seared tuna\* 12

### SALMON <sup>G</sup>

fresh kvaroy arctic circle salmon topped with either fresh basil pesto or bourbon glaze served with your choice of side 33

### PESCATORE

egg pappardelle, lobster pesto cream sauce, jumbo sea scallops, shrimp, fresh basil 38

### SPICY CHICKEN

cavatappi pasta, sun dried tomatoes, roasted red pepper, pesto cream sauce, blackened chicken, parsley 29

### WOODLAND PASTA <sup>V</sup>

fresh extruded campanelle pasta, wild mushroom, garlic, grape tomato, green onion, mushroom stock, sherry wine, and cream 27

### BLACK & BLEU QUATTRO

blackened beef tenderloin tips, cavatappi pasta, spinach, tomatoes, four cheese cream sauce, parsley 29

## SIDES

**SIDE SALAD 6 • ASPARAGUS 6 • SIDE BREAD 3 • BASMATI RICE 5 • LOADED BAKED POTATO 7**  
**GARLIC-LEMON BROCCOLINI 6 • GARLIC MASHED POTATOES 6 • BACON MAC & CHEESE 7 • ZITI ALA VODKA 6**  
**BAKED POTATO 5 • FRENCH FRIES 4 • TRUFFLE FRIES 6 • BRUSSELS SPROUTS 6 • POTATO PAVÉ 7**

<sup>V</sup> vegetarian item <sup>G</sup> gluten sensitive item; please note Number 4 cannot guarantee 100% gluten free  
 \*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# STARTERS

## BACON LOLLIPOPS **G**

3rd street smoked bacon, bourbon glaze, chives, sea salt 16

## WINTER HARVEST FLATBREAD **V**

olive oil, mozzarella, roasted butternut squash, roasted cauliflower, herbed ricotta, red onion, arugula, hot honey 19

## CAPRESE BRUSCHETTA **V**

toasted crostini topped with burrata cheese, sliced heirloom tomato, fresh basil, olive oil, balsamic glaze, basil coulis 16

## STEAK CROSTINI

grilled sirloin steak, boursin cheese, pesto, balsamic reduction 20

## CHEESE CURDS **V**

house battered cheese curds finished with honey, dill, and seasoning blend with house ranch dressing 15

## AHI TUNA NAPOLEON

ginger-lime marinated tuna, guacamole, jalapeño, sesame seeds, wonton chips 19

## STEAK QUESO DIP

velvety cheese sauce topped with espresso-spice rubbed steak, caramelized onions, roasted hatch chile, and pico de gallo, served with tortilla chips 22

## GENERAL TSO'S BRUSSEL SPROUTS

brussel sprouts, 3rd Street bacon, tossed in general Tso's Sauce, garnished with sesame seeds and green onion 15

## BACON WRAPPED SHRIMP **G**

4 jumbo applewood smoked bacon wrapped shrimp, glazed with pineapple-honey bbq sauce 19

## HOT HONEY GRILLED CARROTS **V G**

grilled baby green top carrots, finished with hot honey glaze, herbed ricotta, and orange gremolata 14

## CALAMARI FRITTI

crispy calamari, grilled vegetable, vodka sauce, calabrian chili aioli, grilled lemon 17

# SANDWICHES

*Served with choice of hand cut french fries or coleslaw; gluten free bun 2; sub salad 3*

## PRIME RIB SANDWICH

thinly shaved prime rib, caramelized onion, garlic aioli, four cheese sauce, on a french hoagie 19

## REUBEN

3rd Street smoked corned beef, sauerkraut, gruyère cheese, 1000 island dressing, on marble rye bread 17

## HOT HONEY CHICKEN KATSU

fried panko breaded chicken breast tossed in honey glaze, bibb lettuce, house b+b pickles, finished with a hot honey ranch on a brioche bun 18

## TURKEY MELT

3rd Street smoked turkey, gruyère cheese, tomato, garlic dijon aioli, sourdough bread 17

## CHICKEN ARUGULA

grilled chicken breast, arugula, red onion, heirloom tomato, calabrian chili aioli, on ciabatta bun 18

## SAKURA WAGYU BURGER\*

7oz sakura farms wagyu patty, american cheese, lettuce, heirloom tomato, onion, on a brioche bun 20 add bacon 3

## SHORT PANTS **V**

burrata cheese, heirloom tomato, lettuce, red onion, avocado, basil coulis, balsamic vinaigrette 15

# SALADS

## STEAKHOUSE CAESAR SALAD

blackened 6oz sirloin, grilled artisan romaine, crouton, parmesan cheese, grilled lemon, blistered cherry tomato, caesar dressing 23

## COCONUT CHICKEN SALAD

romaine, coconut crusted chicken, mandarin oranges, red onions, sliced strawberries, honey dijon dressing 22

## WINTER GEM SALAD **G V**

mixed greens, roasted butternut squash, blue cheese, pomegranate, apples, pumpkin seeds, pomegranate-maple vinaigrette 16

## SHRIMP LOUIE SALAD **G**

butter lettuce, jumbo shrimp, grape tomatoes, cucumbers, hard-boiled egg, avocado, lemon, thousand island dressing 22

## WEDGE SALAD **G**

baby iceberg lettuce, ranch dressing, 3rd street smoked bacon cubes, grape tomatoes, red onions, bleu cheese, avocado full 16 half 7

## DINNER SALAD **G V**

romaine, cherry tomato, carrot, cucumber, choice of dressing 6

## ROASTED BEET SALAD **G V**

mixed green, roasted red beet, roasted yellow beet, fresh candy-striped beet, candied pecan, goat cheese, 3rd Street bacon, red onion, sherry vinaigrette 16

## ADD PROTEIN

CHICKEN 7 • BLACKENED CHICKEN 7 • SALMON 9  
BEEF TIPS 10 • 6 OUNCE SIRLOIN 14 • SHRIMP 10  
• TUNA STEAK 12 •

## DRESSINGS

• BALSAMIC VINAIGRETTE • BLEU CHEESE • HONEY DIJON •  
• CAESAR • FRENCH • RANCH • ITALIAN • THOUSAND ISLAND •  
• POMEGRANATE-MAPLE VINAIGRETTE • SHERRY VINAIGRETTE •

# SOUPS

## LOBSTER BISQUE

creamy lobster bisque made from collops of real maine lobster claw and a touch of brandy, topped with chives cup 8 bowl 11

## FRENCH ONION **V**

traditional french onion soup topped with garlic croutons and gruyère cheese cup 6 bowl 8



TAV **on the** AVE



NUMBER 4 STEAKHOUSE



Absolute Custom Catering



KAVO Italian Eatery

