

NUMBER.4

STEAKHOUSE

BREAKFAST

SATURDAYS AND SUNDAYS 10 AM - 2PM

MINI DONUTS  **FOR THE TABLE ON US!**
(with purchase of entrées)

COMPLIMENTARY COFFEE
coffee station is around the host stand
and available for customers

ENTRÉES

WALNUT STREET BREAKFAST*

two eggs your way, potato pavé, choice of sausage
or bacon, toast 15

CORNERED BEEF HASH*

3rd street smoked corned beef, potatoes, onions, peppers,
two eggs your way, 1000 island hollandaise, and toast 17

STEAK & EGGS*

two eggs your way, potato pavé, chimichurri sauce, toast
6oz sirloin 36 12oz new york 55
20oz ribeye 68 8oz filet mignon 60

MINNESOTA OMELET*

three eggs, asparagus, mushrooms, caramelized onion,
wild rice, gruyere cheese, potato pavé 16

HAM & CHEESE OMELET*

three eggs, fire roasted ham, tillamook cheddar cheese,
potato pavé 16

BREAKFAST SANDWICH

scrambled egg, applewood smoked bacon, cheddar
cheese, avocado, on a croissant, served with potato pavé 17

CLASSIC EGGS BENEDICT*

canadian bacon, english muffin, classic hollandaise
sauce, potato pavé 18

TOAST OPTIONS

BRIOCHE • WHEAT • SOURDOUGH • MARBLE RYE • ENGLISH MUFFIN
GLUTEN FREE BREAD +2

STEAKHOUSE BENEDICT*

6oz sirloin thinly sliced, asparagus, two poached
eggs, english muffin, finished with a truffled
hollandaise, with a potato pavé 26

CRAB CAKE BENEDICT*

herb crab cake, english muffin, two poached eggs,
old bay hollandaise, potato pavé 22

AVOCADO TOAST*

sourdough, mashed avocado, cold smoked salmon,
everything bagel vinaigrette, red onions, two eggs
your way, served with potato pavé 17

BLUEBERRY PANCAKES

2 fluffy blueberry pancakes, topped with kerry gold
butter, served with side of maple syrup, and choice of
bacon or sausage 15

NUMBER 4 FRENCH TOAST*

orange-caramel french toast batter, brioche bread,
topped with kerry gold butter, served with side of
maple syrup, and choice of bacon or sausage 15

BUTTERMILK WAFFLE

a classic buttermilk waffle served with butter, maple
syrup, and your choice of bacon or sausage 16

 vegetarian item  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

APPETIZERS

CHEESE CURDS

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

CAPRESE BRUSCHETTA

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

CALAMARI FRITTI*

crispy calamari, grilled vegetable, vodka sauce, calabrian chili aioli, grilled lemon 18

STEAK QUESO DIP

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

SANDWICHES

*served with choice of french fries or coleslaw;
gluten-free bun 2; sub salad 3*

PRIME RIB SANDWICH

thinly shaved prime rib, caramelized onion, garlic aioli, four cheese cream sauce, on a french hoagie 20

SAKURA WAGYU BURGER*

7oz sakura farms wagyu patty, american cheese, lettuce, heirloom tomato, onion, brioche bun 21
add bacon 3

TURKEY MELT

3rd street smoked turkey, gruyere cheese, tomato, garlic dijon aioli, sourdough bread 17

SHORT PANTS

burrata cheese, vine ripened tomato, butter lettuce, shaved red onion, avocado, basil coulis, balsamic vinaigrette 15

ENTRÉES

STEAK FRITES*

12oz New York Strip, served with french fries and béarnaise sauce 55

FETTUCCHINE ALFREDO*

housemade parmesan cheese sauce, fettuccine 20
add chicken 7 add shrimp 12
add salmon 10 add seared tuna 12

BLACK & BLEU QUATTRO*

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

ZITI ALLA VODKA

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

SALADS

APPLE SALAD

romaine, granny smith apples, dried blueberries, candied pecans, lemon-maple vinaigrette 18

GREEN GODDESS

mixed greens, cucumber, avocado, green pepper, red onion, tomato, sunflower seed, feta cheese, green goddess dressing 18

BERRY & BURRATA

mixed greens, strawberries, raspberries, blackberries, dried blueberries, burrata, toasted pistachios, balsamic vinaigrette 18

SCRATCH DRESSINGS: BALSAMIC VINAIGRETTE | BLEU CHEESE | ITALIAN | HONEY DIJON | CAESAR | FRENCH | RANCH | GREEN GODDESS | LEMON-MAPLE VINAIGRETTE | GINGER LIME VINAIGRETTE |

SOUPS

LOBSTER BISQUE*

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

FRENCH ONION*

cup 6 bowl 8
traditional french onion soup served with garlic croutons and swiss cheese

SIDES

- ASPARAGUS 7 • FRESH FRUIT 5 •
- SIDE BREAD 4 • SIDE SALAD 6 •
- FRENCH FRIES 4 •

NUMBER•4
STEAKHOUSE

124 E. WALNUT STREET, MANKATO, MN 56001 | 507.344.1444 | NUMBER4MANKATO.COM