

# KITCHEN

## ENTRÉES

### FETTUCCINE ALFREDO

housemade parmesan cheese sauce, fettuccine 18  
add chicken 6 add shrimp 9  
add salmon 9 add seared tuna\* 10

### AHI TUNA POKE BOWL

seared rare tuna, coconut basmati, carrots, avocado,  
cilantro, edamame, pickled radishes, cucumbers,  
side of coconut thai sauce 27

### WALLEYE

lightly floured and pan fried, served with tartar sauce  
lemon, served with your choice of side 27

### BLACK & BLEU QUATTRO

blackened beef tenderloin tips, cavatappi pasta,  
spinach, tomatoes, parmesan, four cheese cream  
sauce 26

### PARMESAN CRUSTED HALIBUT

fresh alaskan halibut, parmesan breaded with  
herbed butter, served with your choice of side 36

### SMOKED BRISKET BOLOGNESE

smoked brisket infused bolognese sauce, pappardelle  
pasta, parmesan cheese, fresh basil 23

### LEMON SPAGHETTI WITH SHRIMP

spaghetti, jumbo shrimp, lemon basil sauce,  
capers, parmesan cheese 25

### PESTO SALMON

fresh kvaroy artic circle salmon topped with fresh  
basil pesto, served with your choice of side 29

### BOURBON GLAZED SALMON

fresh kvaroy artic circle salmon topped with  
bourbon glaze, served with your choice of side 29

### PESCATORE

egg pappardelle, lobster pesto cream sauce,  
jumbo sea scallops, shrimp, fresh basil 30

### SPICY CHICKEN

cavatappi pasta, sun dried tomatoes, roasted red  
peppers, pesto cream sauce, blackened chicken 24

### CHICKEN PARMESAN

lightly breaded chicken breast with melted fresh  
mozzarella cheese, marinara sauce, served with  
fettuccine alfredo 26

## STEAKS AND MEATS

*topped with herbed butter served with your choice of side*

### 6oz SIRLOIN

center cut prime grade sirloin 24

### 12oz SIRLOIN

center cut prime grade sirloin 32

### 20oz BONE-IN RIBEYE

flavor packed, fatty cut 50

### 32oz TOMAHAWK

well marbled, rich in flavor bone in tomahawk steak 85

### 8oz PRIME BEEF FILET

our most tender cut of lean beef 45

### 10oz NEW YORK STRIP

perfect balance between tenderness and flavor 35

### ROASTED CHICKEN

pressed half chicken, pan roasted 25

### 14oz PORK CHOP

bone-in Duroc pork chop pan roasted to perfection 29

BLACKENED 2 | SAUTÉED MUSHROOMS 3 | SAUTÉED ONIONS 3 | BOURBON GLAZED SHRIMP 3.5 each | SCALLOP 6 each

FOUR CHEESE CREAM SAUCE 3 | PEPPERCORN SAUCE 3 | BORDELAISE SAUCE 3 | BEARNAISE SAUCE 4

## SIDES

SIDE SALAD 5 | ASPARAGUS 6 | SIDE BREAD 3 | BASMATI RICE 5 | LOADED BAKED POTATO 7  
SAUTEED GREEN BEANS 6 | GARLIC MASHED POTATOES 6 | BACON MAC & CHEESE 7 | BAKED POTATO 5  
HAND CUT FRENCH FRIES 4 | TRUFFLE FRIES 6 | BRUSSEL SPROUTS 6

**V** vegetarian item **G** 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 14

## GUACAMOLE

fresh mashed avocado, red onion, tomatoes, lime juice, cilantro, and garlic, served with tortilla chips 14

## SIGNATURE NACHOS

tortilla chips, pulled chicken, cilantro habanero pesto cream sauce, pepper jack cheese, pico de gallo 15

## STEAK CROSTINIS

grilled sirloin steak, boursin cheese, pesto, balsamic reduction 16

## ASPARAGUS FRIES

beer battered asparagus served with garlic dijon aioli sauce 13

## MUSSELS

white wine garlic sauce served with toasted bread 15

## CALAMARI

lightly battered and flash fried tossed in lavender and poppy seed served with thai chili sauce 15

## BRUSSEL SPROUTS

3rd street smoked bacon, apple cider vinaigrette, garlic dijon dipping sauce 13

## CAPRESE BRUSCHETTA

toasted crostinis topped with burrata cheese, sliced tomato, fresh basil, olive oil, balsamic glaze and basil coulis 14

## SANDWICHES

served with choice of double fried hand cut french fries or coleslaw; gluten free bun 2; sub salad 3

### PRIME RIB SANDWICH

thinly shaved prime rib, caramelized onions, garlic aioli, bleu cheese fondue, on a french hoagie 17

### PASTRAMI SANDWICH

3rd street smoked pastrami, sauerkraut, swiss cheese, dijon aioli, pretzel bun 16

### SWEETIE THAI

grilled chicken, smoked bacon, truffle and jalapeño cream cheese, lettuce, heirloom tomato, sweet thai chili sauce 15

### SHORT PANTS

burrata cheese, vine ripened tomatoes, butter lettuce, shaved red onion, avocado, basil coulis, balsamic vinaigrette 14 add chicken 5

### SALMON BLT

fresh grilled kvaroy artic circle salmon, bacon, lettuce, heirloom tomato, avocado, pesto aioli, brioche bun 18

### SAKURA WAGYU BURGER

7oz grilled patty, lettuce, heirloom tomato, onion, brioche bun 16 add bacon 2

### NUMBER 4 CLUB

smoked turkey, canadian bacon, pepperoni, mozzarella, lettuce, heirloom tomato, red onion, garlic aioli, italian dressing 16

## SALADS

### DINNER SALAD

romaine, tomatoes, carrots, cucumber, choice of dressing 5 upgrade to a wedge side salad 8

### CAESAR SALAD

romaine, fresh parmesan, tomatoes, parmesan cookie, croutons dressed with caesar dressing 13

### COCONUT CHICKEN SALAD

romaine, coconut crusted chicken breast, mandarin oranges, julienne red onions, sliced strawberries, honey dijon dressing 17

### CHICKEN COBB SALAD

mixed greens, grilled chicken, diced tomatoes, avocado, bacon, cucumbers, hard-boiled egg, bleu cheese crumbles, choice of dressing 17

### SUMMER BERRY SALAD

mixed greens, raspberries, strawberries, blueberries, candied almonds, red onion, creamy poppyseed dressing 14

### WEDGE SALAD

baby iceberg, grape tomato, red onion, 3rd street smoked bacon, dressed with blue cheese dressing 12

**PROTEINS :** CHICKEN 6 | BLACKENED CHICKEN 6 | SALMON 9 | BEEF TIPS 8 | 6 OUNCE SIRLOIN 12 | SHRIMP 9 | TUNA STEAK 10

**SCRATCH DRESSINGS:** RANCH | BLEU CHEESE | FRENCH | ITALIAN | BALSAMIC | HONEY DIJON | CITRUS VINAIGRETTE | CREAMY POPPYSEED

## SOUPS

### LOBSTER BISQUE

creamy lobster bisque made from real maine lobster and a touch of brandy, finished with lemon creme fraiche, collops of lobsterclaw meat, topped with chives cup 8 bowl 11

### FRENCH ONION

traditional french onion soup served with garlic croutons and swiss cheese cup 5 bowl 8



TAV on the AVE



NUMBER 4  
AMERICAN BAR & KITCHEN



Absolute  
Custom Catering

