

NUMBER.4

STEAKHOUSE

STARTERS

BACON LOLLIPOPS 17
smoked bacon, bourbon glaze, chives

**CHICKEN PESTO
FLATBREAD** 19
basil pesto, grilled chicken,
mozzarella, grape tomatoes,
pine nuts, parmesan, fresh basil

**CAPRESE
BRUSCHETTA** [V] 16
crostini, burrata, heirloom tomato,
basil, olive oil, balsamic

CHEESE CURDS [V] 15
battered cheese curds, honey, dill,
house seasoning, ranch

STEAK CROSTINI 20
sirloin, boursin cheese, pesto, balsamic

***AHI TUNA NAPOLEON** 22
marinated tuna, guacamole, jalapeño,
sesame seeds, radish, wonton chips

**STEAK
QUESO DIP** 22
cheese sauce, steak, onions,
pico, tortilla chips

**GENERAL TSO'S
BRUSSELS SPROUTS** 15
bacon, Tso's sauce, green onion,
sesame seeds

**BACON WRAPPED
SHRIMP** 22
four jumbo applewood smoked
bacon wrapped shrimp, glazed with
pineapple-honey bbq sauce

CHICKEN LOLLIPOPS 18
pickle brined, nashville hot dry rubbed,
honey-maple glazed

CALAMARI FRITTI 18
crispy calamari, vegetables,
calabrian chili aioli, lemon

SALADS

STEAKHOUSE CAESAR 24
blackened 6oz sirloin, grilled artisan
romaine, croutons, parmesan cheese,
grilled lemon, blistered cherry tomato,
caesar dressing

**SOY-GINGER
CRUNCH** [G,V] 18
romaine, carrot, cucumber, snow
peas, avocado, edamame, green
onion, cilantro, peanuts, sesame
seeds, ginger-lime vinaigrette

GREEN GODDESS [G,V] 18
mixed greens, cucumber, avocado,
green pepper, red onion, tomato,
sunflower seed, feta cheese, green
goddess dressing

BERRY & BURRATA [G,V] 18
mixed greens, strawberries,
raspberries, blackberries, dried
blueberries, burrata, toasted
pistachios, balsamic vinaigrette

APPLE SALAD [G,V] 18
romaine, granny smith apples,
dried blueberries, candied pecans,
lemon-maple vinaigrette

WEDGE SALAD [G]
half 7 | full 16
baby iceberg lettuce, ranch dressing,
3rd street smoked bacon cubes, grape
tomato, red onion, bleu cheese, avocado

DRESSINGS
• balsamic • bleu cheese • caesar •
• french • italian • green goddess •
• lemon-maple vinaigrette • ranch •
• ginger-lime vinaigrette •

SALAD ADD ONS
chicken [G] 7 beef tips [G] 11
blackened 6 oz sirloin [G] 14
chicken [G] 8 shrimp [G] 12
salmon [G] 10 *tuna steak [G] 12

SOUP

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

FRENCH ONION
cup 6 | bowl 8
traditional french onion soup
topped with crostini and gruyère
cheese

NOTE FROM OUR BUTCHER

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.

CLASSIC CUTS

SIRLOIN [G]
6 oz 36 | 12 oz 45
bold, well marbled and flavorful

FILET MIGNON [G] 60
8 oz. of the most tender cut of lean beef

NEW YORK STRIP [G] 55
12 oz. steakhouse classic, best balance of
tenderness and full-flavor

TOMAHAWK [G] 99
32 oz. fully marbled, rich, bone in flavor

PORTERHOUSE [G] 82
24 oz. prime new york strip
and tenderloin in one

**SAKURA WAGYU
RIBEYE** [G] 85
16 oz. boneless wagyu ribeye, marbled
for exceptional flavor and juiciness

BONE-IN RIBEYE [G] 68
20 oz. of fully marbled
exceptional flavor and juiciness

BUTCHER'S TABLE

SURF & TURF [G] 95
8 oz. beef filet, 6oz lobster tail,
béarnaise sauce, drawn butter, lemon

**DUROC PORK
RIBEYE** [G] 36
dry-aged locally raised duroc pork,
lemon-herb brined, grilled to perfection,
finished with chives and sea salt

FRESH CATCH

SALMON [G] 33
fresh kvaroy arctic circle salmon
topped with either fresh basil
pesto or bourbon glaze

PARMESAN HALIBUT 42
fresh alaskan halibut, parmesan
breaded, lemon butter sauce

SURF & SURF [G] 70
two 6 oz. lobster tails, drawn butter, lemon

SIDES

SIDE SALAD [G,V] 6

SIDE BREAD [V] 4

ASPARAGUS [G,V] 7

BASMATI RICE [G,V] 5

BRUSSELS SPROUTS [V] 6

BACON MAC & CHEESE 8

**GARLIC MASHED
POTATOES** [G,V] 6

**GARLIC-LEMON
BROCCOLINI** [G,V] 7

BAKED POTATO [G,V] 6

LOADED POTATO [V] 8

FRENCH FRIES [V] 4

TRUFFLE FRIES [V] 6

ZITI ALLA VODKA [V] 7

ENHANCEMENTS

BLACKENED [G,V] 3
SAUTÉED ONIONS [G,V] 4
**SAUTÉED
MUSHROOMS** [G,V] 4

6OZ LOBSTER TAIL [G] 35
SCALLOPS (EACH) [G] 15
**BOURBON
SHRIMP (EACH)** [G] 5

FOUR CHEESE [G,V] 6
BLEU CHEESE [G,V] 4
BEARNAISE SAUCE [G,V] 6

PLATES

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

WOODLAND PASTA [V] 27
fresh extruded campanelle pasta,
wild mushroom, garlic, grape tomato,
green onion, mushroom stock,
sherry wine, and cream

**BLACK & BLEU
QUATTRO** 29
blackened beef tenderloin tips,
cavatappi pasta, spinach, tomatoes,
four cheese cream sauce, parsley

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

ZITI ALLA VODKA [V] 27
ziti pasta, house-made vodka sauce,
burrata, extra virgin olive oil, sea salt,
aleppo pepper, basil

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

**FETTUCCINE
ALFREDO** [V] 20
housemade parmesan
cheese sauce, fettuccine

ADD || chicken 7 • shrimp 12 • beef tips 11
salmon 10 • *seared tuna 12 • 6oz sirloin 14

GNOCCHI [V] 27
lightly browned potato gnocchi, zucchini,
yellow squash, spinach, lemon-pea pesto,
micro purple radish, micro pea shoots,
extra virgin olive oil, sea salt

**TORTELLINI
GORGONZOLA** 29
grilled chicken, spinach, walnuts, tomato,
gorgonzola cheese, roasted red pepper,
creamy parmesan sauce, tossed with a tri-
colored cheese tortellini

**TRADITIONAL
POKE BOWL** [G,V] 24
coconut basmati rice, carrots,
avocado, cilantro, edamame, radishes,
cucumbers, coconut thai sauce

ADD || chicken 7 • shrimp 12 • beef tips 11
salmon 10 • *seared tuna 12 • 6oz sirloin 14

SANDWICHES

choice of french fries or coleslaw
sub gluten free bun +2; sub salad +3

**HOT HONEY
CHICKEN KATSU** 18
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

**PRIME RIB
SANDWICH** 20
thinly shaved prime rib, caramelized
onion, garlic aioli, four cheese sauce,
french hoagie

***SAKURA WAGYU
BURGER** 21
7 oz. sakura farms wagyu patty,
american cheese, lettuce, heirloom
tomato, onion, brioche bun
ADD BACON 3

PASTRAMI MELT 18
classic smoked pastrami,
new york style rye, deli
mustard, gruyère cheese

TURKEY MELT 17
3rd street smoked turkey, gruyère
cheese, heirloom tomato, garlic
dijon aioli, sourdough bread

NUMBER 4 BLT 17
thick cut 3rd street bacon, bibb
lettuce, heirloom tomato, avocado,
garlic-dijon aioli, sourdough bread

SHORT PANTS [V] 15
burrata cheese, heirloom tomato,
lettuce, red onion, avocado, basil
coulis, balsamic vinaigrette