

KITCHEN

ENTRÉES

FETTUCCINE ALFREDO

housemade parmesan cheese sauce, fettuccine 19
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, watermelon radish, cucumbers,
side of coconut thai sauce 28

CATCH OF THE WEEK

ask your server about our weekly fresh seafood feature
\$MP

BLACK & BLEU QUATTRO

blackened beef tenderloin tips, cavatappi pasta, spinach,
tomatoes, parmesan, four cheese cream sauce 27

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 24

SPINACH & RICOTTA RAVIOLI

finished with our four cheese cream sauce, blistered
cherry tomatoes, brussel sprout leaves, micro greens 26

PESTO SALMON

fresh kvaroy arctic circle salmon topped with fresh basil
pesto, served with your choice of side 30

BOURBON GLAZED SALMON

fresh kvaroy arctic circle salmon topped with bourbon
glaze, served with your choice of side 30

PESCATORE

egg pappardelle, lobster pesto cream sauce, jumbo
sea scallops, shrimp, fresh basil 31

SPICY CHICKEN

cavatappi pasta, sun dried tomatoes, roasted red
peppers, pesto cream sauce, blackened chicken 25

PAN ROASTED SCALLOPS

jumbo sea scallops, smoked potato puree, roasted
mushrooms, finished with an herb salsa verde, micro
greens 36

STEAKS AND MEATS

All our steaks are aged black angus. Steaks and meats are topped with herbed butter served with your choice of side.

6oz SIRLOIN*

bold and beefy, well marbled and flavorful 25

8oz BEEF FILET*

our most tender cut of lean beef 45

12oz NEW YORK STRIP*

the steakhouse classic, best balance of tenderness
and full-flavor 38

12oz SIRLOIN*

bold and beefy, well marbled and flavorful 33

14oz PORK CHOP*

duroc pork, beer brined and grilled to perfection 30

20oz BONE-IN RIBEYE*

fully marbled for exceptional flavor and juiciness 55

24oz T-BONE*

prime New York strip and tenderloin in one 75

32oz TOMAHAWK*

fully marbled, rich bone in flavor 90

ROASTED CHICKEN

pressed half chicken, pan roasted 27

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
GARLIC-LEMON BROCCOLINI 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 15

AHI TUNA NAPOLEON

Ginger-lime marinated tuna, guacamole, jalapeno, sesame seeds, wonton chips 19

STEAKHOUSE CHICKEN NACHOS

chicken tinga, cheddar jack cheese, four cheese queso, lime crema, avocado, pickled red onions, pico de gallo, and queso fresco on house fried tortilla chips 16

STEAK CROSTINIS

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

ASPARAGUS FRIES

tempura battered asparagus served with garlic dijon aioli sauce 14

CHARCUTERIE BOARD

selection of local meats and cheeses, chili-tangerine olives, pickled red onions, honey comb, whole grain mustard, crostini, and crackers 18

BRUSSEL SPROUTS

3rd street smoked bacon, apple cider vinaigrette, garlic dijon dipping sauce 14

CAPRESE BRUSCHETTA

toasted crostinis topped with burrata cheese, sliced heirloom tomato, fresh basil, olive oil, balsamic glaze and basil coulis 15

CALAMARI

lightly battered and flash fried tossed in lavender and poppy seed served with thai chili sauce 16

CRAB CAKE

fresh herb crab cake, brussel sprout slaw, mustard "caviar", old bayonnaise 19

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 17

SWEETIE THAI

grilled chicken, smoked bacon, truffle and jalapeño cream cheese, lettuce, heirloom tomato, sweet thai chili sauce 16

LOBSTER ROLL

classic cold water lobster salad, pickled red onions, chives, new england style bun 24

PORK SCHNITZEL

fried pork cutlet, mixed greens, gruyere cheese, pickled red onions, green goddess dressing, on ciabatta roll 16

SALMON BLT

fresh grilled kvaroy arctic circle salmon, bacon, lettuce, heirloom tomato, avocado, pesto aioli, brioche bun 19

SAKURA WAGYU BURGER

7oz grilled patty, american cheese, lettuce, heirloom tomato, onion, brioche bun 18 add bacon 2.5

TRUFFLE SHUFFLE

grilled sirloin, bacon, smoked gouda, roasted mushrooms, roasted red peppers, truffle aioli, on ciabatta roll 20

SALADS

DINNER SALAD

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

STEAKHOUSE CAESAR SALAD

blackened 6oz sirloin, grilled artisan romaine, caesar dressing, croutons, parmesan cheese, grilled lemon, blistered cherry tomatoes 20

COCONUT CHICKEN SALAD

romaine, coconut crusted chicken breast, mandarin oranges, julienne red onions, sliced strawberries, honey dijon dressing 19

STACKED COBB SALAD

chicken, bacon, hard boiled egg, blue cheese, tomato, avocado, carrots, mixed greens, red wine vinaigrette 19

SUMMER BERRY SALAD

mixed greens, raspberries, strawberries, blueberries, candied almonds, red onion, creamy poppyseed dressing 15

WEDGE SALAD

baby iceberg, grape tomato, red onion, 3rd street smoked bacon, dressed with bleu cheese dressing 13

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

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

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 gruyere cheese cup 5 bowl 8



TAV on the AVE



NUMBER 4
AMERICAN BAR & KITCHEN



Absolute
Custom Catering

