

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 ^G
bold and beefy, well marbled and flavorful 36

8oz FILET MIGNON ^G
our most tender cut of lean beef 59

14oz DUROC PORK RIBEYE ^G
dry-aged locally raised duroc pork, lemon-herb brined, grilled to perfection, finished with chives and sea salt 36

24oz PORTERHOUSE ^G
prime new york strip and tenderloin in one 82

16oz SAKURA WAGYU RIBEYE ^G
boneless wagyu ribeye, fully marbled for exceptional flavor and juiciness 85

32oz TOMAHAWK ^G
fully marbled, rich, bone in flavor 99

12oz SIRLOIN ^G
bold and beefy, marbled and flavorful 45

SURF & TURF ^G
8oz beef filet, 6oz lobster tail, béarnaise sauce, drawn butter, lemon 85

12oz NEW YORK STRIP ^G
the steakhouse classic, best balance of tenderness and full-flavor 55

20oz BONE-IN RIBEYE ^G
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 ^G
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 ^G
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 ^G ^V
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 ^V
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 ^G
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 ^V
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

^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

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 VG

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 GV

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 GV

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

ROASTED BEET SALAD GV

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



TAVAVE



NUMBER 4 STEAKHOUSE



Absolute Custom Catering

