

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

RIBS

1/2 rack of 3rd Street smoked ribs served with hand cut
french fries and coleslaw 27

BLACK & BLEU CAVATAPPI QUATTRO

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

PARMESAN CRUSTED HALIBUT

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

CHICKEN PARMESAN

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

LEMON SPAGHETTI WITH SHRIMP

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

PESTO SALMON

atlantic pan seared salmon topped with fresh basil
pesto, served with your choice of one side 28

BOURBON GLAZED SALMON

atlantic pan seared salmon topped with bourbon
glaze, served with your choice of one side 28

PESCATORE

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

SPICY CHICKEN CAVATAPPI

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

MEXI BOWL

grilled chicken, black bean and corn salsa, basmati rice,
arugula, pico de gallo, pepperoncini peppers, habanero
pesto cream sauce 23
sub beef tips 27

CHICKEN POT PIE

a classic chicken pot pie with a buttery flaky crust 21

STEAKS AND MEATS

served with your choice of one side

6oz SIRLOIN

center cut prime grade sirloin topped with herbed butter 24

12oz SIRLOIN

center cut prime grade sirloin topped with herbed butter 32

20oz BONE-IN RIBEYE

precision cut bone-in ribeye, topped with herbed
butter 50

PRIME BEEF FILET

tender cut of lean beef, topped with herbed butter 42

10oz NEW YORK STRIP

prime cut, firmer texture, topped with herbed butter 32

PORK CHOP

14oz thick cut bone-in Duroc pork
chop, pan seared to perfection 28

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

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 | PARMESAN ROSEMARY FRIES 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

JUMBO BUFFALO SHRIMP

four buffalo battered tiger shrimp served with tangy bleu cheese dressing 15 add shrimp 3.5 each

APPLEWOOD SMOKED BACON

a 1/2 pound of smoked bacon topped with fresh sliced jalapeños and a bourbon glaze 14

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

SIGNATURE NACHOS

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

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 16

REUBEN

house made corned beef, creamy braised dill cabbage, swiss cheese, russian dressing on marble rye 16

SWEETIE THAI

grilled chicken, smoked bacon, truffle and jalapeño cream cheese, lettuce, 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

CHICKEN BACON RANCH

grilled chicken, smokehouse bacon, lettuce, tomato, ranch dressing 15

THE CLASSIC BURGER*

hand pattied ground chuck with our house blend of seasonings, house-cured bacon, tillamook cheddar, butter lettuce, tomato, onion 16

NUMBER 4 CLUB

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

SALADS

DINNER SALAD

romaine, tomatoes, carrots, cucumber, choice of dressing 5

CAESAR SALAD

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

COCONUT CHICKEN SALAD

coconut crusted chicken breast tossed with mixed greens, 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

SOUTHWEST SHRIMP SALAD

romaine, onions, black bean corn salsa, tortilla strips, cajun shrimp, cilantro lime ranch 18

CITRUS SALMON SALAD

grilled salmon, mandarin oranges, red onions, avocado, lightly candied sliced almonds, citrus vinaigrette dressing 20

SCRATCH DRESSINGS: RANCH | BLEU CHEESE | FRENCH | ITALIAN | BALSAMIC | HONEY DIJON | CITRUS VINAIGRETTE | CILANTRO LIME RANCH

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

