

# NUMBER.4

## STEAKHOUSE

### BREAKFAST

SATURDAYS AND SUNDAYS 10 AM - 2PM

#### COMPLIMENTARY CINNAMON ROLL

each table will receive a complimentary cinnamon roll with cinnamon toast crunch topping

#### COMPLIMENTARY COFFEE

coffee station is around the host stand and available for customers

### ENTRÉES

#### WALNUT STREET BREAKFAST\*

two eggs your way, potato pave, choice of sausage or bacon, toast 14

#### CORNED BEEF HASH\*

3rd street smoked corned beef, potatoes, onions, peppers, two eggs your way, 1000 island hollandaise 17

#### STEAK & EGGS\*

two eggs your way, potato pave, chimichurri sauce, toast  
6oz sirloin 25    12oz new york 38  
20oz ribeye 55    8oz filet mignon 45

#### MINNESOTA OMELET\*

three eggs, asparagus, mushrooms, caramelized onion, wild rice, gruyere cheese, potato pave 15

#### HAM & CHEESE OMELET\*

three eggs, fire roasted ham, tillamook cheddar cheese, potato pave 14

#### "BIG A\*\* BOWL OF CEREAL"

ask about our current selection of cereal, bottomless milk 15

#### CLASSIC EGGS BENEDICT\*

canadian bacon, english muffin, classic hollandaise sauce, potato pave 16

#### CRAB CAKE BENEDICT\*

herb crab cake, english muffin, two poached eggs, old bay hollandaise, potato pave 20

#### AVOCADO TOAST\*

sourdough, mashed avocado, cold smoked salmon, everything bagel vinaigrette, red onions, two eggs your way, served with potato pave 16

#### ROOT VEGETABLE HASH\*

smoked pork belly, kimchi, pickled fresno chiles, two eggs your way, toast 17

#### BUTCHER'S FEAST\*

24oz porterhouse, 6 eggs your way, potato pave, two slices of toast 75

#### TOAST OPTIONS

WHITE | WHEAT | SOURDOUGH | MARBLE RYE | ENGLISH MUFFIN  
GLUTEN FREE BREAD 2



TAV on the AVE



NUMBER.4  
STEAKHOUSE

DINOS  
New York Style Pizzeria

Absolute  
Custom Catering

KONSBRUCK  
HOTEL

## APPETIZERS

### CHEESE CURDS <sup>V</sup>

house battered cheese curds finished with honey, dill and seasoning blend with house ranch dressing 15

### CAPRESE BRUSCHETTA <sup>V</sup>

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

### CALAMARI\*

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

## 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 onion, garlic aioli, bleu cheese fondue, on a french hoagie 17

### SAKURA WAYGU BURGER\*

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

### TURKEY MELT

3rd street smoked turkey, gruyere cheese, tomato, garlic dijon aioli, sourdough bread 15

## ENTRÉES

### STEAK FRITES\*

12oz New York Strip, served with French Fries 19

### FETTUCCINE ALFREDO\* <sup>V</sup>

housemade parmesan cheese sauce, fettuccine 19  
add chicken 6 add shrimp 9  
add salmon 9 add seared tuna 30

### BLACK & BLEU PENNE QUATTRO\*

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

### BUTTERNUT SQUASH RAVIOLI <sup>V</sup>

brown butter, roasted butternut squash, pecans, fried sage, balsamic reduction 26

## SALADS

### COCONUT CHICKEN SALAD\*

romaine, coconut crusted chicken breast, mandarin orange, red onion, sliced strawberry, honey dijon dressing 19

### APPLE SALAD

mixed greens, granny smith apple, dried blueberry, goat cheese, candied pecan, lemon maple vinaigrette 15

### SCRATCH DRESSINGS:

RANCH | BLEU CHEESE | FRENCH | ITALIAN  
THOUSAND ISLAND | BALSAMIC | HONEY DIJON

## SOUPS

### LOBSTER BISQUE\* cup 8 bowl 11

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

### FRENCH ONION <sup>V</sup> cup 5 bowl 8

traditional french onion soup served with garlic croutons and swiss cheese

### SOUP OF THE MOMENT cup 5 bowl 8

ask your server about our most recent selection

## SIDES

ASPARAGUS 6 | FRESH FRUIT 5 | HAND CUT FRENCH FRIES 4 | SIDE BREAD 3 | SIDE SALAD 5

<sup>V</sup> vegetarian item <sup>G</sup> 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