

# KITCHEN

## ENTRÉES

### FETTUCCINE ALFREDO **V**

housemade parmesan cheese sauce, fettuccine 17  
add chicken 6 add shrimp 9  
add salmon 9 add seared tuna\* 10

### AHI TUNA POKE BOWL\* **G**

seared rare tuna, coconut basmati, carrots, avocado, cilantro, coconut thai sauce 26

### MEXI BOWL **G**

grilled chicken, black bean and corn salsa, basmati rice, lettuce, pico de gallo, habanero pesto cream sauce 22  
with blackened steak 26

### BLACK & BLEU PENNE QUATTRO

blackened beef tenderloin tips, penne 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 35

### CHICKEN PARMESAN

lightly breaded chicken breast with melted mozzarella cheese and marinara sauce, served with fettuccine alfredo 24

### LEMON SPAGHETTI WITH SHRIMP

spaghetti, jumbo shrimp, lemon basil sauce, capers and parmesan cheese 23

### PESTO SALMON **G**

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

### PESCATORE

egg pappardelle, lobster pesto cream sauce, jumbo sea scallops, shrimp, fresh basil 29

### SPICY CHICKEN PENNE

penne pasta, sun dried tomatoes, roasted red peppers, pesto cream sauce, and blackened chicken 23

### DIABOLO

linguine, jumbo shrimp, mussels, sautéed garlic, oregano, crushed red pepper, house marinara 25

### PORK CHOP

a 14oz thick cut bone-in Duroc pork chop, pan seared to perfection, served with roasted hand cut potatoes and asparagus tops 27

### CHICKEN POT PIE

a classic chicken pot pie with a buttery flaky crust 18

## STEAKS

*served with your choice of one side*

### 6oz SIRLOIN

center cut prime grade sirloin topped with herbed butter 22

### 12oz SIRLOIN

center cut prime grade sirloin topped with herbed butter 30

### PRIME BEEF FILET

tender cut of lean beef, topped with herbed butter 41

### 10oz NEW YORK STRIP

prime cut, firmer texture, topped with herbed butter 30

BLACKENED 2 | FOUR CHEESE CREAM SAUCE 3 | SAUTÉED MUSHROOMS 3 | SAUTÉED ONIONS 3 | BOURBON GLAZED SHRIMP 3.5 each | SCALLOP 6 each

## SIDES

SIDE SALAD 5 | ASPARAGUS 6 | SIDE BREAD 3 | BASMATI RICE 5 | SCHEZWAN GREEN BEANS 6  
GARLIC MASHED POTATOES 6 | BACON MAC & CHEESE 7 | BAKED POTATO 5 | LOADED BAKED POTATO 7  
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 13

## 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

## CRAB CAKES

served with avocado aioli and tartar sauce 16

## MUSSELS

white wine garlic sauce or spicy tomato sauce, served with toasted bread 14

## 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 13

## ASPARAGUS FRIES

beer battered asparagus served with garlic dijon aioli sauce 13

## 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 14

## SWEETIE THAI

grilled chicken, smoked bacon, truffle and jalapeño cream cheese, lettuce, tomato, sweet thai chili sauce 14

## 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 14

## THE CLASSIC BURGER\*

hand pattied ground chuck with our house blend of seasonings, house-cured bacon, tillamook cheddar, butter lettuce, tomato, onion 15

## 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 19

**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 7 bowl 10

### FRENCH ONION

traditional french onion soup served with garlic croutons and swiss cheese cup 4 bowl 7



TAV *on the* AVE



NUMBER 4  
AMERICAN BAR & KITCHEN



Absolute  
Custom Catering

