

LUNCH

MONDAY - FRIDAY 11AM - 4PM

THE WEEKENDER BLOODY MARY

our signature bloody mary with all the extras: salami, pepperoni, pepperoncini, colby cheese, pepper jack cheese, beef stick, cherry tomato, celery, pickle, lemon, lime, jumbo shrimp and an 8oz beer chaser 12

APPETIZERS

CHEESE CURDS

house batter cheese curds finished with honey dill and seasoning blend served with house ranch dressing 11

TABLESIDE GUACAMOLE V

fresh avocado mashed tableside with red onion, fresh tomatoes, lime juice, cilantro and garlic served with tortilla chips 12

FISH TACOS G

blackened fish, creole slaw, charred corn and roasted red pepper salsa 11

MARGHERITA FLATBREAD

garlic, olive oil, tomato, basil, balsamic glaze, fresh mozzarella 12

JUMBO BUFFALO SHRIMP

five buffalo battered tiger shrimp, tangy bleu cheese dressing 12 *add shrimp 2.5 each*

ASPARAGUS FRIES V

beer battered asparagus served with garlic dijon aioli sauce 12

SIGNATURE NACHOS

tortilla chips, pulled chicken, cilantro habanero pesto cream sauce, pepper jack cheese, pico de gallo 14

BUFFALO CHICKEN DIP

molten buffalo cheese dip with roasted chicken, tortilla chips 11

SOUPS

FRENCH ONION

traditional french onion soup served with garlic croutons, swiss cheese 5

LOBSTER BISQUE

velvety creamy lobster bisque made from real maine lobster and a touch of brandy, finished with lemon crème fraiche, collops of lobster claw meat and topped with chives 8

ENTRÉES

FETTUCCINE ALFREDO V

housemade parmesan cheese sauce, fettuccine 15
add chicken 5; add shrimp 7; add salmon 8

PRIME BEEF FILET G

hand cut usda prime beef tenderloin, herb roasted fingerling hash and haricots verts, herb butter
8oz 35

BLACK AND BLEU PENNE QUATTRO

blackened beef tenderloin tips, penne pasta, spinach, tomatoes, parmesan, four cheese cream sauce 24

RIBS

house smoked pork spare ribs, texas bbq, served with hand cut french fries half rack 18; full rack 27

BLACKENED NEW YORK STRIP

21 day aged new york strip, dusted with cajun spices, parmesan and white truffle polenta fries, bleu cheese fondue, fresh herbs 29

PESCATORE

egg pappardelle, lobster pesto cream sauce, jumbo sea scallops, shrimp, fresh basil 25

FEATURED COCKTAILS

see our beverage menu for a complete list

#4 OLD FASHION

bulleit bourbon, angostura bitters, orange, luxardo cherry 12

MOJITO

bacardi, mint, lime, seltzer; choice of lime, strawberry, or raspberry 10

100 REASONS RYE

MIO knob creek, ginger ale, fresh squeezed lemon, cucumber, strawberry, basil 10.5

#4 SANGRIA

frisk reisling, ace pineapple cider, fresh berries, mint 12

*V; Vegetarian item | G; Gluten sensitive item. Please note Number 4 cannot guarantee 100% gluten free
The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase the risk of food borne illness.*

SANDWICHES

served with choice of hand cut french fries or cole slaw
gluten free bun 2; sub side salad 2

PRIME RIB SANDWICH

thinly shaved prime rib, caramelized onions, garlic aioli,
bleu cheese fondue, fries on french hoagie 15

CAPRESÉ MELT

focaccia crusted with parmesan, basil pesto, grilled
tomato, fresh mozzarella, bacon 13

REUBEN G

house made corned beef, creamy braised dill cabbage,
swiss cheese, russian dressing and marble rye 14

SWEETIE THAI

grilled chicken, smoked bacon, truffle and jalapeno
cream cheese, lettuce, tomato, sweet thai chili sauce
on ciabiatta 13

CHICKEN BACON RANCH

grilled chicken, smokehouse bacon, lettuce, tomato,
ranch dressing on ciabatta 12

SHORT PANTS

fresh mozzarella, vine ripened tomatoes, mixed greens,
shaved red onion, avocado, basil coulis, balsamic
vinaigrette on ciabatta 9 add chicken 5

FISH & CHIPS

fresh alaskan beer battered cod, hand cut french fries,
coleslaw, tartar sauce 15

SIDES

big enough to share

asparagus 6	garlic mashed potatoes 6
wild rice 6	side bread 3
shaved brussels 7	bacon mac and cheese 8
hand cut french fries 4	side salad 4

BURGERS

all our burgers are hand-pattied in-house with ground
chuck and our house blend of seasoning. served with
choice of hand cut french fries or cole slaw.
gluten free bun 2; sub salad 2

THE CLASSIC G

ground chuck, house-cured bacon, tillamook cheddar,
butter lettuce, tomato, onion 14

PATTY MELT

steak ground chuck, thick cut rye bread, caramelized
onions, housemade gouda and swiss cheese 12

SALADS

add chicken 5 ; add wild alaskan salmon 8

COCONUT CHICKEN SALAD

coconut crusted chicken breast tossed with mixed
greens, mandarin oranges, julienne red onions, sliced
strawberries, honey dijon dressing 14

VALENCIA SALAD G

spring mix, mandarin oranges, avocado, red onion, goat
cheese, roasted almond, quinoa, white balsamic and
orange vinaigrette 11

CHICKEN COBB SALAD G

mixed greens, grilled chicken, diced tomatoes, avocado,
bacon, cucumbers, hard-cooked egg, bleu cheese
crumbles. choice of dressing 14

WEDGE SALAD G

crisp, fresh lettuce with bacon, tomatoes, bleu cheese
crumbles. choice of dressing 8

CAESAR SALAD

romaine, fresh parmesan, tomatoes, parmesan cookie,
croutons, caesar dressing 10

HOUSEMADE DESSERTS

CHOCOLATE TRUFFLE CAKE G

warm flourless chocolate cake, chocolate creme anglaise,
white chocolate truffle 8

KEYLIME CHEESECAKE

creme chantilly, raspberry coulis, shaved dark chocolate,
lime zest 10

CREME BRULÉE SAMPLER G

vanilla bean, chocolate, salted caramel 9

SUMMERS SORBET V,G

sorbet is a traditional italian dessert, best in the summer
months served with fresh berries and mint. Please ask your
server for the flavor of the day 7

NUTELLA PRALINE CREPE CAKE

nutella ganache, praline mousse, creme chantilly, chocolate
cigarillos, candied pecans 9

LEMON MERINGUE TART

buttery shortbread, tart lemon curd, light swiss meringue,
roasted strawberry sauce 9

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