

DINNER

MONDAY - FRIDAY 4PM - CLOSE | SATURDAY - SUNDAY 2PM - CLOSE

APPETIZERS

CHEESE CURDS

house batter cheese curds finished with honey dill and seasoning blend served with house ranch dressing 10

TABLESIDE GUACAMOLE **G, V**

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

FISH TACOS **G**

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

SCOTCH EGGS

breaded soft boiled egg encased in house sage sausage 12

ASPARAGUS **V**

grilled asparagus, crispy truffle and parmesan polenta fries, maytag bleu cheese sauce, fresh herbs 11

PIMENTO CHEESE SPREAD

cheese spread, butter crackers, assortment of vegetables 9

JUMBO BUFFALO SHRIMP

five buffalo battered jumbo prawns, tangy bleu cheese dressing 12
add shrimp 2.5 each

MARGHERITA FLATBREAD

tomato, basil, fresh mozzarella 12

CHICKEN PESTO FLATBREAD

caramelized onions, basil pesto, fresh mozzarella 14

JUMBO COCONUT SHRIMP

five jumbo coconut tempura battered tiger shrimp, served with sweet chili lime sauce and cilantro 13
add shrimp 2.5 each

BUFFALO CHICKEN DIP

molten buffalo cheese dip with roasted chicken, tortilla chips 11

SIGNATURE NACHOS **G**

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

ASPARAGUS FRIES **V**

beer battered asparagus served with garlic dijon aioli sauce 12

CALAMARI

lighty fried squid served with plum chili sauce 12

ENTRÉES

PAN SEARED SCALLOPS

roasted leeks, sweet potatoes, smoked bacon, potato cream 28

PARMESAN CRUSTED HALIBUT

fresh alaskan halibut, parmesan breaded, mashed potatoes, grilled asparagus, caper butter 34

FETTUCCINE ALFREDO **V**

housemade parmesan cheese sauce, fettuccine 14
add chicken 5; add shrimp 7; add salmon 8

AHI TUNA POKE BOWL **G**

seared rare tuna, coconut basmati, carrots, daikon sprouts, coconut thai sauce 26

SPICY CHICKEN PENNE

roasted red pepper, sundried tomato, pesto cream sauce and blackened chicken 23

ROASTED CHICKEN

pan roasted chicken thigh with cream mushroom sauce and wild rice 24

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

PRIME BEEF FILET **G**

hand cut usda prime beef tenderloin, herb roasted fingerling hash and haricot verts, red wine butter 6oz 29; 12oz 42

ROASTED SALMON

roasted salmon with snap pea and roasted kale, cauliflower, risotto, caper parsley butter 26

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

GRILLED PORK CHOP

herbed butter spaetzle, roasted brussel sprouts and bacon, apple orange chutney 27

HOUSEMADE DESSERTS

CHOCOLATE TRUFFLE CAKE **G**

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

KEYLIME CHEESECAKE

graham cracker crust, keylime juice and keylime zest, raspberry sauce, whipped cream, dark chocolate shavings, a light lime zest 10

CREME BRULÉE SAMPLER **G**

vanilla bean, chocolate, salted caramel 9

MOLTEN BUTTERSCOTCH CAKE

butterscotch cake, caramelized banana, vanilla ice cream, cashew brittle 9
please allow 20 minutes to bake

BLUEBERRY MATCHA PANNA COTTA **G**

gluten free almond florentine cookie, whipped cream, fresh blueberries, light zest of orange 7

LEMON MERINGUE TART

shortbread, lemon curd, toasted meringue, roasted strawberry sauce 9

*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*

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NUMBER.4

SANDWICHES

served with choice of hand cut french fries or cole slaw
gluten free bun 3; sub salad 2

PRIME RIB SANDWICH

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

PASTRAMI ON RYE G

housemade pastrami, scratch mustard, pickles, swiss cheese 14

CAPRESÉ MELT

sweet challah bread crusted with parmesan, basil pesto, griddled tomato, fresh mozzarella, bacon 13

REUBEN G

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

FISH & CHIPS

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

ROAST TURKEY

roasted turkey breast, cranberry maple aioli, gouda, smoked bacon on wild rice vienna bread 14

SWEETIE THAI

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

CHICKEN BACON RANCH

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

SHORT PANTS GV

fresh mozzarella, vine ripened tomatoes, mixed greens, shaved red onion, avocado, basil coulis, balsamic vinaigrette on ciabatta 9
add chicken 5 add bacon 2

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

BLACKEND CABBAGE

layered with basil and shaved granny smith apples finished with kombu togarashi and apple cider vinegar 10

GRAIN SALAD

wheat berry and wild rice with bacon tossed with fried brussel sprouts, roasted cauliflower, spinach and lemon vinagrette 14

CHICKEN COBB SALAD

mixed greens, grilled chicken, diced tomatoes, avocado, bacon, cucumbers, hard-cooked egg, bleu cheese crumbles. choice of dressing 12

FRISÉE LARDON SALAD

frisee wilted with bacon finished with olive oil poached egg and pecorino cheese 12

CAPRESE SALAD

smoked tomatoes, mozzarella cheese, basil dressed with balsamic 9

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 3; sub salad 2

BOUJI BURGER G

sundried tomato pesto, brie, wild mushrooms, arugula 14

WESTERN BURGER G

smoked ground chuck, bacon, pickles, gouda cheese, texas bbq 14

BURGER 4 G

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

PATTY MELT

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

SOUPS

FRENCH ONION

traditional french onion soup served with garlic croutons, molten gruyere and 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 chives 8

SIDES

big enough to share

asparagus 6

wedge salad 8

shaved brussels 9

hand cut french fries 4

garlic mashed potatoes 6

szechuan green beans 7

bacon mac and cheese 9

spiced greentop young carrots 8

FEATURED COCKTAILS

see the red book menu for a complete beverage list

#4 OLD FASHION

bulleit bourbon, angostura bitters, orange, luxardo cherry 12

SUMMER SANGRIA

sparkling moscato, ace pineapple cider, fresh berries, mint 12

THE WEEKENDER BLOODY MARY

salami, pepperoni, pepperoncini, colby and pepperjack cheese, beef stick, cherry tomato, celery, pickle, lemon, lime, olive, jumbo shrimp and 8 oz tap beer chaser 12

BASIL GIMLET

absolut, fresh lime juice, fresh basil 9

100 REASONS RYE

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

MOJITO

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

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