

# NUMBER.4

AMERICAN BAR & KITCHEN

## ENTREES

Available after 4pm daily

### Miso Glazed Salmon

Grilled salmon with white miso glaze, roasted baby bok choy, roasted baby potatoes and shitake mushrooms 25 **G**

### Prime Beef Filet

Hand cut USDA prime beef tenderloin, herb roasted fingerling hash and haricot verts, bordelaise sauce  
6oz 26; 12oz 38 **G**

### Seared Scallops

Pan seared diver scallops, roasted sweet potato, chorizo sausage, arugula, vanilla rum butter sauce 24 **G**

### Penne Quattro

Penne pasta, four cheese cream sauce, tomatoes, spinach, parmesan 17 **V**  
Add chicken 5 Shrimp 7

### Moroccan Chicken

Honey-lemon infused airline chicken breast, tagine spiced garbanzo beans, roasted saffron cauliflower cous cous, fresh herbs and natural jus 22

### Natty-O

Sautéed chicken breast, cappellini pomodoro, grape tomatoes, fresh mozzarella, basil, balsamic gastrique 20

### Tuna

Seared rare yellowfin tuna, spiced basmati rice, pickled cucumber salad, spicy chinese mustard 22 **G**

### Ribs

House smoked pork spare ribs, texas bbq, served with hand cut french fries  
Half Rack 18, Full Rack 24 **G**

### Fish & Chips

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

### Thai Coconut Curry Barramundi

Pan-seared barramundi, spicy coconut curry broth with baby green beans, fingerling potatoes, curried basmati rice, fresh thai herbs 25 **G**

### Pescatore

Egg pappardelle, lobster pesto cream sauce, jumbo sea scallops, shrimp, fresh basil 23

### Black and Bleu Steak

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

## SIDES

Wedge Salad 7 | Asparagus 6 | Hand Cut French Fries 4  
Truffle Fries 6 | Garlic Mashed Potatoes 6 | Steamed Baby Green Beans 5

*V; Vegetarian item | G; Gluten sensitive item. Please note Number 4 cannot guarantee 100% gluten free*