

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