

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, red wine butter 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

Airline Chicken

Seared and roasted with parmesan gnocchi, ratatouille ragout, parmesan cream sauce 21

Duck Cassoulet

Crispy duck confit with slow cooked white beans, braised pork belly, sweet roasted carrot 26 G

Korean Braised Short Rib

Succulent braised beef short rib, caramelized bok choy, kimchi, hard boiled egg, udon noodles 25

Chicken Saltimbocca

Fontina stuffed chicken wrapped in prosciutto served with fried capers, spinach, linguine and parmesan cream sauce 24

Bone In Pork Chop

Grilled chairman reserve pork, herb roasted sweet potato, apple preserves, shaved brussels and bacon 26 G

Ribs

House smoked pork spare ribs, texas bbq, served with hand cut french fries

Half Rack 18, Full Rack 26 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 | Shaved Brussels 9
Housemade Bacon Mac and Cheese 9

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

SMALL PLATES

Mahi Tacos

Blackened mahi dusted in cornmeal and lightly fried, creole slaw, charred corn and red pepper salsa 11 **G**

Jumbo Buffalo Shrimp

Buffalo battered jumbo prawns, tangy bleu cheese dressing 12 Add shrimp 2.5 each

Buffadilla

Grilled chicken, banana peppers, pepper jack cheese, red onions, guacamole, bleu cheese, shredded lettuce 12

Asparagus Fries

Beer battered asparagus served with garlic dijon aioli 12 **V**

Mussels White

Fresh mussels in lemon, pepper, white wine, garlic, oregano and butter. Served with roasted garlic baguettes 12

Duck Confit Flatbread

Sweet fig jam, peppery arugula, housemade duck confit, crumbled goat cheese, balsamic glaze 16

Tuna Taki

Seared rare yellowfin tuna, seaweed cucumber salad, sweet chili soy and wonton chips 12 **G**

Thai Beef Tacos

Thai marinated shaved ribeye, kimchi slaw, sriracha mayo 11 **G**

Asparagus

Grilled asparagus, crispy truffle and parmesan polenta fries, maytag bleu cheese sauce, fresh herbs 11 **V**

#4 Nachos

Nacho chips, pulled chicken, cilantro habanero pesto cream, pepper Jack cheese, pico de gallo 14 **G**

Coconut Shrimp

Tempura battered gulf shrimp, sweet chili lime, cilantro and coconut 13

Szechuan Green Beans

Wok fried baby green beans in spicy szechuan sauce 9 **G, V**

Tablesides Guacamole

Fresh avocado mashed tableside with red onion; fresh tomatoes, lime juice, cilantro and garlic served with nacho chips 11 **G, V**

Hand Cut French Fries

Dusted with sea salt and spices with dijon and chipotle aioli 7 **G, V**

SOUPS

French Onion

Traditional french onion soup served with garlic croutons, molten gruyere and Swiss cheeses 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

Butternut Squash Soup

Local butternut squash, roasted and pureed with harris farm honey garnished with crème fraiche and paprika oil 7

SIDES

Asparagus 6

Wedge Salad 7

Truffle Fries 6

Hand Cut French Fries 4

Garlic Mashed Potatoes 6

Steamed Baby Green Beans 5

Shaved Brussels 9

Housemade Bacon Mac and Cheese 9

BREAKFAST SPECIAL

Purchase our signature Weekender Bloody Mary or Weekender Mimosa and receive a FREE Big 4 Breakfast. Offered Saturday & Sundays 10am – 2pm.

The Weekender

Bloody Mary with all the extras! salami, pepperoni, pepperoncini, colby cheese, pepper jack cheese, beef stick, cherry tomato, celery, pickle, lemon, lime and jumbo shrimp! Served with an 8oz beer chaser

Big 4 Breakfast

Two eggs any style with american fried potatoes, toast and your choice of bacon or pork sausage links

Serving Full Breakfast Menu

10 am – 2 pm

Saturdays & Sundays

RESERVATIONS

We accept reservations for any size group!

We accept cash, VISA, Mastercard, American Express and Discover. No checks accepted.



www.number4mankato.com

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SANDWICHES

Served with Chips & Homemade French Onion Dip. Add Hand Cut French Fries to any Sandwich for 2. Additional 3 for Gluten Free Bun

Sweetie Thai

Grilled chicken, smoked bacon, truffle and jalapeno cream cheese, lettuce, tomato, sweet thai chili sauce on sourdough hoagie 12

Reuben

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

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 V

Rosemary Chicken Salad

Pulled roasted chicken, creamy dijon and rosemary dressing, apples, mixed greens, on herb ciabatta 12

Fish & Chips

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

Jive Turkey

Swiss and gouda cheese, bacon, guacamole, smoked turkey and ham, lettuce, tomato, onion, honey mustard on grilled sourdough 12

Prime Rib Sandwich

Thinly shaved prime rib and beef tenderloin, caramelized onions, garlic aioli, bleu cheese fondue, truffle fries on sourdough hoagie 15

Chicken Wrap

Grilled chicken, lettuce, tomato, pickles, lemon garlic sauce, garlic herb tortilla 11

Muffuletta

Salami, ham, mortedella, provolone, red onion, olive salad and arugula on rosemary focaccia 13

BURGERS

All our burgers are hand-pattied in-house with ground chuck and our house blend of seasoning. Served with Chips & Homemade French Onion Dip. Add Hand Cut French Fries to any Sandwich for 2. Additional 3 for Gluten Free bun.

Western

Applewood smoked bacon, canadian bacon, caramelized onions, sweet baby ray's bbq, smoked gouda cheese, pickle chips 13

Kimchi Burger

Korean kimchi, housemade bacon, pepperjack, garlic aioli, cilantro 14

Chorizo and Avocado Burger

Beef and chorizo patty, paprika mayo, smoked gouda, avocado and pickled chili 13

Burger 4

Ground chuck, house-cured bacon, tillamook cheddar, tomato jam, caramelized onion, butter lettuce 14

SALADS

Add to any salad: Chicken 5, 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 13

Valencia Salad

Grilled chicken, spring mix, mandarin oranges, avocado, red onion, goat cheese, roasted almond, quinoa, white balsamic and orange vinaigrette 15 G

Salmon Spinach Salad

Grilled wild alaskan salmon, pearl barley, baby spinach, smoked provolone, red pepper, citrus vinaigrette 16

Chicken Cobb Salad

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

Wedge Salad

Crisp, fresh lettuce with bacon, tomatoes, bleu cheese crumbles. Choice of dressing 7 G

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