

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

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

PIMENTO CHEESE SPREAD **V**

cheese spread, keebler crackers, assortment of vegetables 9

COCONUT SHRIMP

tempura battered tiger shrimp, sweet chili lime, cilantro and coconut 13

ASPARAGUS FRIES **V**

beer battered asparagus served with garlic dijon aioli sauce 12

SIGNATURE NACHOS **G**

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, 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 topped with chives 8

ROASTED TOMATO BISQUE

warming and luxurious roasted tomato bisque served with parmesan butter crouton 6

ENTRÉES

FETTUCCINE ALFREDO **V**

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

PRIME BEEF FILET **G**

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

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 the red book menu for a complete beverage list

#4 OLD FASHION

bulleit bourbon, angostura bitters, orange, luxardo cherry 12

POMEGRANATE MULE

stoli, pomegranate juice, pomegranate seeds, ginger beer, lime 10

KENTUCKY MULE

custom selected **tav on the ave** knob creek bourbon, lime, ginger beer, mint 10.5

MOJITO

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

*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 3; sub salad 2

PRIME RIB SANDWICH

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

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 and marble rye 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

FISH & CHIPS

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

PASTRAMI ON RYE G

housemade pastrami, scratch mustard, pickles, swiss
cheese 14

ROAST TURKEY

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

SIDES

big enough to share

asparagus 6

garlic mashed potatoes 6

wedge salad 8

szechuan green beans 7

shaved brussels 9

bacon mac and cheese 9

hand cut french fries 4

spiced greentop young carrots 8

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

BURGER 4 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 pimento cheese and swiss 12

WESTERN G

smoked pulled pork, bacon, pickles, gouda cheese,
texas bbq 14

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

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

CHICKEN COBB SALAD

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

SPINACH SALAD G

roasted sweet potato, radish, smoked bacon, goat
cheese, and warm bacon vinaigrette 12

WEDGE SALAD G

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

HOUSEMADE DESSERTS

CHOCOLATE TRUFFLE CAKE G

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

MAPLE CINNAMON SWIRL CHEESECAKE

oatmeal cookie crust, caramel, maple glazed walnuts 10

CREME BRULÉE SAMPLER G

vanilla bean, chocolate, roasted sweet potato 9

PUMPKIN TORTE

oatmeal spice cake, pumpkin mousse, pumpkin caramel 9

MOLTEN BUTTERSCOTCH CAKE

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

WILD RICE BREAD PUDDING

minnesota wild rice, cranberry, orange, ginger ice cream 7

APPLE BEET TART

welsh heritage farms apples, golden beet, walnuts, honeyed
goat cheese ice cream 10