

DINNER

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

APPETIZERS

starters and sharers

CHEESE CURDS

house batter cheese curds finished with honey dill and seasoning blend served with house ranch dressing 12

TABLESIDE GUACAMOLE V G

fresh avocado mashed tableside with red onion, fresh tomatoes, lime juice, cilantro, and garlic served with tortilla chips 13

JUMBO COCONUT SHRIMP

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

FISH TACOS G

blackened fish, creole slaw, charred corn and roasted red pepper salsa 12

CHISLIC

marinated beef bites served with horseradish aioli sauce 13

ASPARAGUS

grilled asparagus, crispy truffle and parmesan polenta fries, maytag bleu cheese sauce, fresh herbs 12

JUMBO BUFFALO SHRIMP

five buffalo battered tiger shrimp, tangy bleu cheese dressing 13
add shrimp 2.5 each

SIGNATURE NACHOS G

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

MEATBALLS

house blend meatballs and zesty marinara served with an olive oil and garlic crostini 12

SHRIMP COCKTAIL G

five jumbo shrimp cooked in house, chilled served with cocktail sauce and lemon 13

ASPARAGUS FRIES V

beer battered asparagus served with garlic dijon aioli sauce 13

CHARCUTERIE

an assortment of meats, cheeses, fruit, nuts, crackers, and spreads 13

ENTRÉES

filling classics

PARMESAN CRUSTED HALIBUT

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

FETTUCCINE ALFREDO V G upon request

housemade parmesan cheese sauce, fettuccine 16
add chicken 5 add chislic 7 add shrimp 7 add salmon 8 add seared tuna* 9

AHI TUNA POKE BOWL* G

seared rare tuna, coconut basmati, carrots, avocado, cilantro, coconut thai sauce 26

MEXI BOWL G

black bean and corn salsa, avocado, roasted red peppers, basmati rice, habanero pesto cream sauce 18
grilled or blackened chicken 22 blackened steak 26

BLACK AND BLEU PENNE QUATTRO G upon request

blackened beef tenderloin tips, penne pasta, spinach, tomatoes, parmesan, four cheese cream sauce 24

CHICKEN POT PIE

a home classic, creamy chicken pot pie with a buttery flaky crust 16

ROASTED SALMON G

roasted salmon served with peas, roasted cauliflower, parmesan risotto, beurre blanc sauce 26

PESCATORE

egg pappardelle, lobster pesto cream sauce, jumbo sea scallops, shrimp, fresh basil 26

RIBS

house smoked pork spare ribs, texas bbq served with double fried hand cut french fries
quarter rack 13 half rack 19 full rack 28

LINGUINE AND MEATBALLS

linguine noodles, zesty marinara sauce, house blend meatballs 19

DUROC PORK CHOP G

14oz dry aged pork chop topped with herbed butter, roasted sweet potatoes, haricots verts 26

STEAKS

juicy and seared to perfection

6OZ SIRLOIN

a center cut sirloin topped with herbed butter served with asparagus and mashed potatoes 18

12OZ SIRLOIN

a center cut sirloin topped with herbed butter served with asparagus and mashed potatoes 25

8OZ PRIME BEEF FILLET

most tender cut of lean beef topped with herbed butter served with asparagus and mashed potatoes 35

10OZ NEW YORK STRIP

prime cut with a slightly firmer texture topped with herbed butter served with asparagus and mashed potatoes 30

STEAK ENHANCEMENTS: BLACKENED 1 | BLEU CHEESE CRUSTED 2 | BLEU CHEESE FONDUE 3 | SAUTÉED MUSHROOMS 2 | SAUTÉED ONION 2 | POLENTA FRIES 3 | BOURBON GLAZED SHRIMP 2.5 each | SCALLOP 4 each

SIDES

big enough to share

ASPARAGUS 6 | ROASTED CAULIFLOWER 7 | HAND CUT FRENCH FRIES 4 | SIDE BREAD 3 | GARLIC MASHED POTATOES 6 | SIDE SALAD 5 | BACON MAC & CHEESE 6

V; Vegetarian item | G; Gluten sensitive item. Please note Number 4 cannot guarantee 100% gluten free
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

124 E. WALNUT STREET SUITE 100 | 507.344.1444 | NUMBER4MANKATO.COM

NUMBER.4

SANDWICHES

tasty perfection between slices of bread

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

PRIME RIB SANDWICH

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

MEATBALL SANDWICH

house blend meatballs smothered in marinara and topped with
melted swiss and mozzarella on french hoagie 15

REUBEN

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

SWEETIE THAI

grilled chicken, smoked bacon, truffle and jalapeño cream cheese,
lettuce, tomato, sweet thai chili sauce on ciabatta roll 13

CHICKEN BACON RANCH

grilled chicken, smokehouse bacon, lettuce, tomato,
ranch dressing on ciabatta roll 13

SHORT PANTS

fresh mozzarella, vine ripened tomatoes, mixed greens,
shaved red onion, avocado, basil coulis,
balsamic vinaigrette on ciabatta roll 10
add chicken 5

FISH & CHIPS

fresh alaskan beer battered cod, double fried hand cut
french fries, coleslaw, tartar sauce 16

PULLED CHICKEN SANDWICH

pulled rotisserie chicken, coleslaw, bbq sauce, pickles on french hoagie 13

SOUPS

a warm bowl of comfort

add a dinner salad 5

FRENCH ONION

traditional french onion soup served with
garlic croutons and swiss cheese cup 4 bowl 6

LOBSTER BISQUE

velvety creamy lobster bisque made from real maine lobster and
a touch of brandy, finished with lemon creme fraiche, collops
of lobster claw meat and topped with chives cup 7 bowl 9

ASK ABOUT OUR AMAZING DESSERTS
HAND CRAFTED BY OUR PROFESSIONAL PASTRY CHEF.

BURGERS

an american classic

all our burgers are hand-pattied in-house with ground chuck and our
house blend of seasonings

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

THE CLASSIC*

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

SOUTHWEST BURGER*

ground chuck, pepper jack cheese, pico de gallo, avocado,
cilantro habanero sauce 14 blackened add 1

PATTY MELT*

ground chuck, thick cut rye bread, caramelized onions, housemade
gouda, and swiss cheese 14

CHEESEBURGER*

"just a cheeseburger" with american cheese, pickles 12

SALADS

fresh and delicious

DINNER SALAD

romaine, tomatoes, edamame, carrots, cucumber, choice of dressing 5

SPINACH SALAD

a hearty salad with sweet potatoes, barley, walnuts,
apples, spinach, and balsamic vinaigrette 11

WEDGE SALAD

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

CAESAR SALAD

romaine, fresh parmesan, tomatoes,
parmesan cookie, croutons, caesar dressing 11

SANTA FE SALAD

mixed greens, tomatoes, onions, cilantro, black bean and corn salsa,
avocado, toasted pumpkin seeds, chipotle ranch dressing 15

ADD ONS: GRILLED OR BLACKENED CHICKEN 5 | PULLED CHICKEN 5 |
6oz SIRLOIN 9 | SALMON 8 | TUNA 9 | SHRIMP 2.5 each | SCALLOPS 4 each

COCONUT CHICKEN SALAD

coconut crusted chicken breast tossed with mixed greens,
mandarin oranges, julienne red onions, sliced strawberries,
honey dijon dressing 14

CHICKEN COBB SALAD

mixed greens, grilled chicken, diced tomatoes,
avocado, bacon, cucumbers, hard-cooked egg, bleu cheese
crumbles, choice of dressing 14

SCRATCH DRESSINGS: RANCH | BLEU CHEESE | FRENCH | ITALIAN |
THOUSAND ISLAND | BALSAMIC | CITRUS VINAIGRETTE | HONEY DIJON