

SMALL PLATES

Buffadilla

Crispy buffalo chicken, banana peppers, pepper jack cheese, red onions, guacamole, bleu cheese, shredded lettuce 11

DL Lipsmackers

Homemade white truffle tater tots with Parmesan and Elliot Ness beer cheese sauce 9

Seoul Boogie

Bulgogi marinated rib eye, kimchee slaw, screaming rooster sauce, white corn tortillas 11 **G**

Mussels Red

Fresh mussels in spicy tomato arrabbiata with garlic, oregano, basil and crushed red pepper.

Served with roasted garlic baguettes 11 **G, V**

Mussels White

Fresh mussels in lemon, pepper, white wine, garlic, oregano and butter.

Served with roasted garlic baguettes 11 **G, V**

Asparagus

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

Spiders

Flash fried jumbo sea scallops, cappellini, lobster pesto cream sauce, diced tomato, basil oil 14

Lizzy Mac

Seared rare yellowfin tuna, green curry basmati rice, Chinese hot mustard, mango salsa, cilantro, white corn tortillas 10 **G**

Blue Corn Nachos

Blue corn 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

Tableside Guacamole

Fresh avocado mashed tableside with red onion; fresh tomatoes, lime juice, cilantro and garlic served with blue corn nacho chips 10 **G, V**

Mini Macks

Two meatloaf sliders, American cheese, lettuce, onion, pickle, 1000 island dressing 9

Eggplant Tower

Grilled eggplant, beefsteak tomatoes, fresh mozzarella, basil, garlic marinara, basil coulis 9 **G, V**

Onion Rings

Homemade thick-cut onion rings with chipotle aioli 8 **V**

Asparagus Fries

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

Hand Cut French Fries

Dusted with sea salt and spices with Dijon and chipotle aioli 7 **G**

SOUPS

Chef's Choice

Homemade, ask your server for selection 4

French Onion

Traditional French onion soup served with garlic croutons, molten gruyere and Swiss cheeses 5 **G**

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

SIDES

Asparagus 6

Wedge Salad 6

Truffle Fries 6

Hand Cut French Fries 4

Garlic Mashed Potatoes 6

Steamed Baby Green Beans 5

Brussel Sprouts 5

BREAKFAST SPECIAL

Purchase our signature Weekender Bloody Mary or Weekender Mimosa and receive a FREE Big 4 Breakfast. Offered Saturday & Sundays 10am – 1pm.

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 patties

Serving Full Breakfast Menu

10 am – 1 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