

# STARTERS

## **Butternut Squash Fazzoletti 14**

pecorino, arugula, veal bolognese

## **Confit of Duck Leg 15**

malaysian crepes, mint, sweet curry

## **Marias River Farm Chickpea Cakes 11**

roasted onions, zhoug, blue cheese

## **Lamb Bites 13**

sunflower hummus, cilantro yogurt, olives

## **Dungeness Crab Cake 17**

cherry tomato, winter citrus, green goddess

## **Montana Cheese Plate 13**

espresso mustard, roasted grapes, grilled flatbread

## **Ahi Tuna Tataki 16**

avocado, radish, jalapeno, ponzu, wonton chips

## **Soup of the Day 8**

## **TEN Salad 8**

spinach, artisan greens, crispy salami, manchego, candied almonds, champagne vinaigrette

## **Winter Salad 9**

lacinato kale, roasted squashes, chevre, tangerine, sherry vinaigrette

## **Brussels Sprouts and Radicchio 9**

cheese curds, slivered almonds, dates, warm apple-bacon vinaigrette

# FIRE

**Kansas City Strip – 16 oz 46**

**Tomahawk Colorado Ribeye – 48 oz 72**

**Filet Mignon – 6 oz 40**

**Kobe Ribeye – 16 oz 48**

**Porterhouse – 24 oz 54**

**Veal Chop – 14 oz 48**

## Sauces

TEN steak, chimichurri, blue cheese butter,  
béarnaise

## Accompaniments

butter whipped russet potatoes 6  
roasted fingerling potatoes 6  
marias river farm red wheat berries 6  
grilled brocolini 5  
green beans with almonds 5  
crispy brussels sprouts 5

## LAND

### **Milk Braised Pork Shoulder 26**

caramelized cabbage, marias river farm rye berries, walnut gremolata

### **Confit of Chicken Leg and Thigh 26**

hushpuppies, green beans, sauce creole

### **Hollenbeck Farms Lamb**

preparations change daily, please inquire

### **Pepper Crusted Crispy Tofu 18**

english pea risotto, grilled braised leeks, onion caramel

## SEA

### **Northwest Style Seafood Stew 29**

finfish, manila clams, mussels, shrimp, spicy tomato broth

### **Seared Albacore Tuna 28**

sweet potatoes, petite carrots, bok choy, almond coconut curry

### **Alaskan Weathervane Scallops 30**

swiss chard, fennel, artichoke hearts, pecorino, black olive butter

### **Golden Belle Trout 30**

white beans, spanish chorizo, pickled peppers, sauce romesco



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TEN is named in honor of Thomas E. Nelson, father of the Northern owners, Chris and Mike Nelson

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