

STARTERS

- LeFournil Bread** house churned cultured butter, sea salt 2
- Beef Carpaccio** pickled celery and shallot, parmesan cream, dijon caramel 15
- Braised Pork Belly** haricot vert, cucumber, toasted peanut, chile honey sauce 15
- Grilled Flatbread** squashes, cherry tomatoes, mushrooms, olive oil, feta 11
- Dungeness Crab Cake** cherry tomato, winter citrus, green goddess 17
- Montana Farmstead Cheeses** pear butter, roasted grapes, grilled flatbread 13
- Ahi Tuna Tataki** avocado, radish, jalapeno, ponzu, wonton chips 16
- Soup of the Day** 8

- TEN Salad** artisan greens, grapefruit, goat cheese, pistachios, mint vinaigrette 8
- Petite Cobb Salad** avocado, blue cheese, egg, bacon, little gem lettuce, maple red wine vinaigrette 10
- Kale and Romaine** parmesan sable, white anchovy, bryan's ceasar dressing 9

MAINS

- Cascade Hutterite Pork Porterhouse** cuban marinade, black bean cake, salsa criolla, avocado salsa verde 30
- Southern Fried Half Chicken** mashed potatoes, bacon, green beans, cream gravy 26
- Southeast Alaskan Halibut** cauliflower, pine nuts, pickled peppers, tomato-oregano sauce 32
- Seared Albacore Tuna** fingerlings, green bean, cherry tomatoes, olives, mimosa, dijon aioli 28
- Alaskan Weathervane Scallops** swiss chard, fennel, artichoke hearts, pecorino, black olive butter 30
- El Salvadorian Quesadilla** kale, winter squashes, peas, petite carrots, roasted onion, oaxacan molé 20

STEAKS

- P B Moss Kansas City Strip - 16 oz** 46
- Filet Mignon - 6 oz** 40
- Montana Tomahawk Ribeye - 48 oz** 72
- Kobe Ribeye - 16 oz** 48
- Porterhouse - 24 oz** 54

SAUCES

- TEN steak
- chimichurri
- blue cheese butter
- bearnaise

SIDES

- butter whipped russet potatoes 6
- roasted fingerling potatoes 6
- grilled brocolini 5
- green beans with almonds 5