



APÉRITIF

CHARCUTERIE // 22

CRAB CAKES with citrus aioli // 14

FRIED GOAT CHEESE CROQUETTE with raspberry-habanero jam // 13

FRIED GREEN TOMATOES with fresh burrata and basil vinaigrette // 15

HUMMUS with pita // 9

SALAD

TEN CHOPPED romaine, roasted garbanzo beans, olives, red onion, white balsamic marinated chicken, green peas, shaved parmesan, and house-made ranch // 16
substitute shrimp // +6 substitute salmon // +9

CAESAR romaine, shaved parmesan, house-made croutons and Caesar dressing // 10
add anchovies // +2

WEDGE red onion, blue cheese crumbles, bacon, tomatoes and blue cheese dressing // 13

PRIME BEEF

Hand-cut USDA Prime Grade steaks served with chef's vegetable and your choice of mashed potato or pomme frites always pair excellently with TEN Sea Smoke Pinot Noir.

16 oz USDA PRIME HAND-CUT RIBEYE, BONELESS // 49

16 oz USDA PRIME HAND-CUT NY STRIP // 49

8 oz USDA PRIME HAND-CUT FILET // 49

ADDS

TWO SCALLOPS // 12

FOUR SHRIMP // 10

MUSHROOMS, pan fried // 4

HORSERADISH cream // 2



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

ENTRÉES

SCAMPI LINGUINI with shrimp // 30

substitute scallops // +4

Wine Suggestions

🍷 Whitehaven Sauvignon Blanc, New Zealand // 🍷 Garzon Albarino Reserve, Uruguay

SCALLOPS with tequila lime sauce and hominy mash // 35

Wine Suggestions

🍷 Zaca Mesa Viognier, CA // 🍷 Adelsheim Chardonnay, OR

HUCKLEBERRY DUCK BREAST with hominy mash and huckleberry port sauce // 32

Wine Suggestions

🍷 Pike Road Pinot Noir, Willamette Valley, OR // 🍷 Pend d'Oreille Cabernet-Franc, ID

ROASTED CHICKEN with garlic mashed potatoes and pan jus // 36

Wine Suggestions

🍷 André Dupuis Chardonnay, France // 🍷 Domaine Séguinot-Bordet Chablis, France

PORK OSSO BUCCO with house-made gnocchi // 38

Wine Suggestions

🍷 Ramon Bilbao Blend, Spain // 🍷 Godina Grenache, Spain

ORANGE AIOLI ROASTED SALMON over fresh spinach and jasmine rice, finished with gingered vegetable // 31

Wine Suggestions

🍷 Cantina Ostro Prosecco, Italy // 🍷 Whispering Angel Rosé, France,

HALIBUT with eggplant, harissa goat cheese and vodka ragout over linguini // 32

Wine Suggestions

🍷 Amavi Sémillon, Walla Walla Valley, WA // 🍷 Firesteed, Willamette Valley, OR

