



C H E F ' S T A B L E

Reserve an intimate chef's table for family and friends for an experience you and your guests will remember for years to come. Enjoy a customized menu inspired by the rhythm of the seasons.

S M A L L P L A T E S

CHEESE BOARD

three artisan cheeses, preserves, crackers // 18

add prosciutto +4

GARLIC HERB FRIES ^{GF}

crispy fries, fresh herbs, bacon aioli // 12

POUTINE

house-cut fries, pulled pork, cheese curds, bourbon gravy, sriracha crema, pickled onion, peppers // 21

COBB BRUSSEL SPROUTS ^{GF}

crispy brussel sprouts, bacon, avocado, smoked bleu cheese, tomato dust, ranch powder, balsamic reduction, green onions // 14

NEW ZEALAND GREEN MUSSELS

melted heirloom tomatoes, calabrese salami, white wine garlic sauce, sourdough toast, blackened butter // 23

STEAK TARTARE*

fresh diced beef, capers, herbs, horseradish, egg yolk, charred bread // 19

CHICKEN WINGS*

choice of house fermented buffalo sauce or dry-rub blackening seasoning, bleu cheese dressing, carrot celery slaw // 18

BONE MARROW

pink peppercorn, compound butter, pickled beech mushrooms, roasted elephant garlic, sourdough toast points // 28

G R A I N S

HOUSE BREADS ^V

daily bread, crackers, butter // 7

S O U P + S A L A D

SOUP DU JOUR

ask your server for details // 12

WEDGE SALAD ^{GF}

lettuce, tomatoes, smoked blue cheese, bacon, onions, roasted garlic ranch // 14

CAESAR* ^{GFO}

romaine, herbed focaccia croutons, caesar dressing, parmesan // 12

TUNA POKE SALAD

marinated tuna, compressed mango, pickled daikon, avocado, scallions, toasted sesame seeds, fresh greens, smoked grapefruit vinaigrette // 17

L O U N G E

WAGYU ELOTE CORNDOGS

Wagyu blend hot dogs hand dipped in beer batter, fried and rolled in cotija-cilantro aioli, herb fries // 19

STEAK FRITES*

8 oz hanger steak, red wine demi-glace, herb fries // 29

TEN STEAKHOUSE BURGER*

8 oz local ground beef, house-made pickles, tender lettuces, beef steak tomato, fry sauce, potato bun, herb fries with: local cheddar, buttermilk bleu, swiss, or american // 20

DOUBLE BISON-BACON SMASH BURGER

two 6 oz patties, espresso chile blend, black garlic aioli, crispy tobacco onions, herb fries, with: local cheddar, buttermilk bleu, swiss, or american // 29

PORTABELLA SWISS BURGER.

8oz local ground beef, marinated and grilled portabello, herb fries, swiss // 26

EXECUTIVE CHEF Sarah Seltvedt

SOUS CHEF Michael Partridge



*Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, highly susceptible individuals with compromised immune systems. The cooking of such animal

but especially to the elderly, young children under the age of 4, pregnant women and other foods reduces the risk of illness. Split plate fee: \$8. Tickets are subject to a 20% gratuity.