



SHARABLE PLATES

CRISPY BRUSSEL SPROUTS
cranberry–white balsamic gastrique // 9

BLUE CRAB CAKE
citrus aioli // 14

SMOKED PORK BELLY
tomato jam // 12

CHILLED JUMBO WILD SHRIMP
smoky cocktail sauce // 15

SMALL PLATES

SOUP OF THE MOMENT
enquire about today's creation

MIXED BABY GREENS
roasted shallot–maple vinaigrette, goat cheese, cranraisins, peppered pecans // 9

CLASSIC CAESAR
romaine hearts, garlic–herb crouton, shaved parmesan // 10

WEDGE SALAD
slivered red onion, blue cheese, bacon, tomatoes, blue cheese dressing // 12



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



Great
BOURBON
BAR OF THE WORLD

SAUTEED JUMBO SEA SCALLOPS
ratatouille, tomato–bacon cream, basil // 39

GRILLED BUFFALO TENDERLOIN
roasted sweet potato risotto cake, sauteed pearl onions, butternut squash, shiitake and kale, ancho–cider demi glace // 45

GRILLED KING SALMON FILET
black lentils, roasted root vegetables, arugula–pistachio pesto // 38

PAN ROASTED FREE RANGE AIRLINE CHICKEN BREAST
goat cheese–farro "risotto" wild mushroom–leek ragout // 34

GRILLED PORK LOIN CHOP
sweet potato hash, spiced apple chutney // 34

LARGE PLATES

USDA PRIME NY STRIP, 16 OZ.
herb roasted fingerling potatoes, brussel sprouts, wild mushroom–bourbon demi // 49

USDA PRIME FILET, 8 OZ.
roasted garlic mashed yukon gold potatoes, sauteed greens, port wine demi, blue cheese // 55

