



## SHARABLE PLATES

### GRILLED ARTICHOKE

garlic butter, lemon, rémoulade // 10

### CHEESE + CHARCUTERIE

selection of artisanal meats + cheeses, housemade picklings, preserves, crackers, crostini  
2x2 - 14 // 4x4 - 24

### JUMBO LUMP CRAB CAKES

blue crab, lemon aioli // 16

### COBB BRUSSELS SPROUTS

buttermilk bleu cheese, crispy bacon, tomato powder, green onion, balsamic glaze // 12

## 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



### 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

## 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

### 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

