



## CHEF'S TABLE

*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.*

## SMALL PLATES

### RICOTTA + DELICATA <sup>V</sup>

*crispy delicata squash, smoked ricotta, winter pistou, pickled shallots, sage // 19*

*add prosciutto +4*

### OYSTERS ON THE HALF SHELL\* <sup>GF</sup>

*half dozen, mignonette, lemon // 24*

### GARLIC HERB FRIES <sup>GF</sup>

*house-made fries, fresh herbs, bacon aioli // 12*

### COBB BRUSSEL SPROUTS <sup>GF</sup>

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

### CHERRY TREE SMOKED SALMON\*

*smoked salmon rillette, roe, dill, capers, crème fraiche, crackers // 17*

### STEAK TARTARE\*

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

### CHICKEN WINGS\*

*house fermented buffalo sauce, bleu cheese dressing, carrot celery slaw // 18*

### FOIE GRAS MEATBALLS

*swedish meatballs, pomme purée, lingonberry jam, gravy // 23*

### BONE MARROW

*crispy shallots, pickled beech mushrooms, thyme, garlic, parsley, espelette pepper, grilled bread // 28*

## GRAINS

### HOUSE BREADS <sup>V</sup>

*daily bread, crackers, butter // 7*

## SOUP + SALAD

### WEDGE SALAD <sup>GF</sup>

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

### CAESAR\* <sup>GFO</sup>

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

### BEET SALAD\* <sup>GF, V</sup>

*beets, grapefruit, chevre, radicchio, house greens, honey-citrus coriander vinaigrette // 14*

### SOUP DU JOUR

*ask your server for details // 12*

## LOUNGE

### TEN STEAKHOUSE BURGER\*

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

### BRAISED BEEF NACHOS <sup>GF</sup>

*layers of blue corn chips, braised barbacoa beef, green chili cheese sauce, roasted tomato salsa, guacamole, pickled red onions // 20*

### STEAK FRITES\*

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

EXECUTIVE CHEF Sarah Seltvedt

SOUS CHEF Michael Partridge

