



## SHARE

### JUMBO LUMP CRAB CAKE | 19

smoked tomato aioli, fried leek, tiny cilantro

### CHICKEN FRIED OYSTERS | 14

NM blue cornmeal crusted, hatch green chile cocktail sauce, meyer's lemon caviar

### WASABI CRUSTED TUNA | 18

tempura fried enoki mushroom, pickled vegetable sambal citrus soy

### FRIED POLENTA | 15

balsamic reduction, basil puree, frico tuile

### STEAK TARTARE | 21

filet mignon & ribeye, tossed in fresh horseradish scented with herbs de provence, egg yolk, chive oil, house made lavash

### FOIE GRAS | 21

le bella farms grade "A", mission fig jam, baby brioche loaf

## GREENS

### SPRING GREENS | 15

salt roasted beet, toasted pine nuts, green apple, tamari candied pecans, bleu cheese, roasted bosc pear vinaigrette

### CAESAR | 14

baby red romaine hearts, grana padano, herbed crouton, caesar dressing, white anchovies upon request

### THE LITTLE GEM | 15

little gem lettuce, heirloom tomatoes, mozzarella, applewood smoked bacon, lemon basil vinaigrette

## MAINS

### HOUSEMADE PAPPARDELLE | 29

roasted butternut squash, blistered baby heirloom tomato, toasted pine nuts, brown butter sage, shaved grana padano  
add grilled chicken ADD 9  
add grilled shrimp ADD 15

### MISO HONEY GLAZED TIGER SHRIMP | 43

edamame mushroom jasmine rice, asian slaw

### CHEF'S FRESH CATCH | MP

Chef Martin's daily seafood creation

### CHICKEN CHOP | 32

herb brined and roasted bone-in chicken breast, parsnip & carrot chips, leek risotto, marsala honey black pepper gastrique

### WHITE MARBLE FARM BONE-IN PORK CHOP ADOVADO | 39

creamy goat cheese polenta, mexican squash grilled avocado salsa

### FILET OF BEEF | 52

8oz grilled, local white cheddar mashed potato swiss chard & bacon, brandy peppercorn demi-glace

### 16OZ GRILLED RIBEYE | 49

grilled, bone marrow encrusted, duck fat roasted potatoes, ratatouille, rosemary demi-glace

### ROASTED LAMB RACK | 53

potato, beet & feta hash, chef's vegetables, caramelized tandoori spiced orange glaze

## SPLIT ENTREE PLATE CHARGE | 12

## SIDES | 11

### RATATOUILLE

### CREAMY GOAT CHEESE POLENTA

### ROASTED FOREST MUSHROOMS

### DUCK FAT ROASTED POTATOES

### LOCAL CHEDDAR MASHED POTATOES

### CHEF'S SEASONAL VEGETABLE

## Executive Chef J. Martin Torrez

**\*\* FOR THE SAFETY AND HEALTH OF OUR PATRONS, THIS MENU IS SINGLE USE \*\***

**PARTIES OF 8 GUESTS OR MORE ARE SUBJECT TO A 20% GRATUITY**

 CONTAINS GLUTEN

 VEGAN

*Emerging from the distinct topography of Sandia Peak, a majestic 10,300 feet above sea level, TEN3 offers a breathtaking dining experience meant to be savored bite by bite. Each of our dishes are thoughtfully and responsibly prepared from scratch, emphasizing the unique flavors of the region and utilizing locally sourced ingredients whenever possible. We hope you discover joyous moments of flavor, scenery and community you'll want to return to time and time again.*

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consuming raw or undercooked food or eggs may result in food borne illness.

Menu is subject to change due to seasonal availability