



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

CAULIFLOWER STEAK | 29

grilled, roasted winter root vegetables, aged balsamic reduction

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