



SHARE

SQUASH BLOSSOM | 20

la cumbre “beer” battered, nm goat cheese stuffed, roasted poblano puree, charred organic, chimayo red chile oil

SEARED FOIE GRAS | 32

hudson valley grade “A”, caramelized apple, sea salt pistachio dust, blueberry gastrique, toasted housemade crostini

JUMBO LUMP CRAB CAKE | 34

mexican super lump crab meat, smoked black truffled herb de provence aioli, fried leek, dom petroff siberian caviar

OYSTERS LA LUZ | 26

baked oysters, creamy bourbon crawfish stuffing to include organic spinach, applewood smoked bacon, grana padano, nm christmas style lavosh, charred lemon

COLORADO ELK CARPACCIO | 35

thinly sliced elk tenderloin, sandia pine needle infused olive oil, grana padano, pickled vegetables, nm red chile oil, house made rosemary baguette / gluten free bread available upon request

TEN 3'S SIGNATURE MAC-N-CHEESE | 32

house made spaetzle, blackened jumbo white tiger prawns & louisiana crawfish, 5 cheese creole bechamel, fresh herbs, toasted breadcrumb

GREENS

THE WEDGE | 19

local organic iceberg, pork lardons, baby heirloom tomatoes, local organic beet frizzles, roasted “point reyes” blue cheese vinaigrette, enhanced with a hint of TEN 3's secret recipe bone marrow salt

CAESAR | 19

baby romaine hearts, grana padano, crisp prosciutto herbed crouton, horseradish caesar dressing white anchovies upon request | ADD 3

SANDIA SALAD | 19

local organic baby spinach, compressed watermelon, local feta cheese, candied pine nuts, salt roasted organic beets, watermelon raspberry vinaigrette

MAINS

HOUSEMADE RAVIOLI | 32

asparagus, sweet pea & grana padano stuffing, blistered baby tomatoes, lemon buerre blanc
add grilled chicken ADD 10
add grilled shrimp ADD 19

PIBIL DE CAMARONES | 51

sauteed jumbo mexican shrimp in an achiote pan sauce, avocado & lime forbidden rice, organic squash, grilled pineapple & red onion pico

CHEF'S FRESH CATCH | MP

TEN 3's daily seafood creation

CHICKEN CHOP | 39

lemon honey herbed brined, leek risotto, parsnip & carrot crunch, marsala honey black pepper gastrique

WHITE MARBLE FARM BONE-IN PORK CHOP | 49

fall brined, creamy nm goat cheese polenta, sautéed organic local squash, warm apple bacon bourbon chutney

FILET OF BEEF | 64

grilled, white cheddar yukon gold mashed potatoes, sauteed haricot vertes with pork lardons, roasted bone marrow & foie gras peppercorn demi-glace

GRILLED RIBEYE | 65

grilled, encrusted with TEN 3's secret bone marrow salt, duck fat roasted potatoes, horseradish roasted heirloom baby carrots & snow peas, whiskey & forest mushroom demi-glace

AUSTRALIAN ROASTED LAMB RACK | 66

local organic beet puree, roasted brussel sprout salad, fig port demi-glace

JUMBO ASPARAGUS/POTATO CANNELONI | 29

warm mushrooms quinoa salad, baby heirloom tomato confit

SPLIT ENTREE PLATE CHARGE | 15

SIDES | 14

LEEK RISOTTO

HARICOT VERTS & PORK LARDONS

WARM MUSHROOM QUINOA SALAD

CREAMY GOAT CHEESE POLENTA

DUCK FAT ROASTED POTATOES

HORSERADISH ROASTED BABY CARROTS & SNOW PEAS

WHITE CHEDDAR YUKON GOLD MASHED POTATOES

ROASTED BRUSSEL SPROUTS SALAD

SOUS CHEFS: PEDRO CANDIA

PARTIES OF 6 GUESTS OR MORE ARE SUBJECT TO A 20% GRATUITY

**** NO SUBSTITUTIONS PLEASE ****

GLUTEN FREE VEGETARIAN *Many Items can be prepared Gluten Free – Please ask your Server *
32024050

#TEN3TRAM @TEN3TRAM WWW.TEN3TRAM

Consuming raw or undercooked food or eggs may result in food borne illness. Menu is subject to change due to seasonal availability