



SHARE

SQUASH BLOSSOM RAGOUT | 20

sauteed squash blossoms & exotic forest mushrooms, blistered baby heirloom tomatoes, shallots, white wine, roasted green chile puree, cotija sprinkled tableside

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 coins, bone marrow salt
Gluten Free Alternative available upon request

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

house made spaetzle, blackened Mexican 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 root frizzles, roasted "point reyes" blue cheese vinaigrette, enhanced with a hint of TEN 3's signature beet salt

CAESAR | 19

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

SANDIA SALAD | 19

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

MAINS

HOUSEMADE FETTUCCINE | 34

grilled asparagus, exotic mushroom mélange, blistered baby heirloom tomatoes, roasted sweet pea mornay, breadplank
add grilled chicken ADD 10
add grilled shrimp ADD 19

CHILEAN SEA BASS | 68

pan seared, roasted potatoes, grilled bok choy, citrus soy glaze

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

apple cider 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 verts 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 CANNELLONI | 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 NM GOAT CHEESE POLENTA

DUCK FAT ROASTED POTATOES

HORSERADISH ROASTED BABY CARROTS & SNOW PEAS

WHITE CHEDDAR YUKON GOLD MASHED POTATOES

ROASTED BRUSSEL SPROUTS SALAD

EXECUTIVE CHEF PEDRO CANDIA
GENERAL MANAGER BILL HOWLEY
ASSISTANT GENERAL MANAGER CHRISTA PECKHAM

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