

SHARE

WILD BLOSSOM RAGOUT | 20 0

wild exotic forest mushrooms, vibrant edible orchids & chef's vegetable medley, blistered baby heirloom tomatoes, shallots, white wine, roasted poblano puree, cotija sprinkled tableside

SEARED FOIE GRAS | 32

hudson valley grade "A", caramelized apple, sea salt pistachio dust, blueberry gastrique, toasted housemade

JUMBO LUMP CRAB CAKE | 34 (§)

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

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 (8)

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 (8)

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 (8)

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

WHITE MARBLE FARM BONE-IN PORK CHOP | 49 (8)

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

MEDITERRANEAN SPICED LAMB SHANK | 59

slow braised, local organic beet puree, roasted brussels sprouts salad, feta mashed potatoes, 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 OUINOA SALAD (8)

CREAMY NM GOAT CHEESE POLENTA (8)

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

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