



SHARE

ARTISAN BREADS | 9

selection of chef’s house made artisan breads, hand crafted compound butters

SEARED AHI TUNA | 31 (G)

Searred sashimi grade ahi tuna crusted with peppercorn, coriander and mountain made “chop” salt, Russian dressing, green cabbage salad, dijon vinaigrette, pickled mustard seed, toasted rye bread

BISON BONE MARROW | 25 (G)

pickled mustard seeds, whipped caramelized onion & boursin cheese, lemon rosemary red wine gastrique, chipotle pepper coulis, grilled bread

BRAISED SPANISH OCTOPUS | 34 (G)

5 hour sous vide sliced thin, peach puree, frisee key lime coconut espuma, marcona almonds

CRISPY PORK BELLY | 29 (G)

braised duroc pork belly, spicy plum sauce, sweet pickled watermelon radish & cucumber salad, tangy kewpie aioli

MISO GLAZED EGGPLANT | 23 (V)

sesame seed, miso glaze, fried garlic

PAO’ FRA DIAVLO | 16 (G)

house made brazilian cheese bread, slightly spicy marinara dipping sauce

GREENS

THE WEDGE | 19 (G) (V)

seasoned icebery, crispy guanciale, heirloom cherry tomatoes, blackened red onions, gorgonzola emulsion

BUTTER LETTUCE | 19 (G) (V)

“live” butter leaf lettuce, compressed watermelon, feta cheese, candied walnut, balsamic reduction, mirco mint

APPLES & GREENS | 19 (G) (V)

seasonal mixed greens, local granny smith apples, shallot, heirloom tomato, gorgonzola dried local apple chips, sherry wine vinaigrette

SALAD ADD ON’S

BAKED TOFU | add 16, **AVOCADO OIL MARINATED CHICKEN BREAST** | add 13, **MARINATED GRILLED JUMBO SHRIMP** | add 21, **GRILLED ATLANTIC SALMON** | add 26, **PEPPER & CORRIANDER AHI TUNA** | add 27

MAINS

CRISPY CHICKEN CHOP | 39

hasselback potatoes, crispy kale chips, chicken powder, heirloom carrots & Romanesco, exotic mushroom sherry sauce

CHEF’S FRESH CATCH OF THE DAY | MP (G)

Ask your server about our daily seafood special

MAPLE LEAF FARMS DUCK BREAST | 47

local wild mushroom risotto, cherry mostarda, tempura onion rings

DUROC DBL BONE IN PORK CHOP | 57 (G)

brined then sous vide in al pastor, polenta & street corn relish, mountain made crème fraiche, mirco cilantro

FILET MIGNON | 71 (G)

usda iowa prime 6oz, cheddar jack whipped potato, greens, finishing sea salt, tableside guajillo bone marrow demi

CENTER CUT NY STRIP | 69 (G)

usda iowa prime 12oz, gorgonzola mashers, grilled broccolini, ten 3 signature steak sauce

CHOPHOUSE CUT | 96 (G) (limited amount nightly)

26oz – 28oz bone-in prime rib
unique preparation: slow roasted & finished on a cast iron flat top, nm fungi local mushrooms, hasselback potatoes, rosemary herbed jus

MOUNTAIN FRESH | 36 (G) (V)

zucchini, squash, sweet corn, red onions & chopped green chile, tempura green chile, confit Spanish onion

ENTRÉE ADD ON’S

BAKED TOFU | add 16
MARINATED GRILLED JUMBO SHRIMP | add 21
SOUS VIDE, SAUTEED U3 TIGER SHRIMP | add 42
½ LB COLD WATER LOBSTER TAIL | add 49 (G)
GUAJILLO BONE MARROW DEMI | 7
TEN 3 STEAK SAUCE | 7 (G) (V)

SPLIT ENTREE PLATE CHARGE | 15

SIDES | 14 – ALL SIDES ARE GLUTEN FREE

TEMPURA MUSHROOMS (V)
GRILLED BROCCOLINI (V)
HERBED HASSELBACK POTATOES (V)
CHEDDAR JACK WHIPPED POTATOES
GORGONZOLA MASHERS (V)
WILD MUSHROOM RISOTTO
POLENTA & STREET CORN RELISH (V)
CRISPY PANCETTA BRUSSELS SPROUT

PARTIES OF 6 GUESTS OR MORE ARE SUBJECT TO A 20% GRATUITY **** NO SUBSTITUTIONS PLEASE ****

(G) GLUTEN FREE (V) VEGETARIAN *Many Items can be prepared Gluten Free – Please ask your Server *

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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