

STARTERS

Spicy Buffalo Wings	7
one pound of wings, fried and dipped in hot or mild sauce, served with blue cheese dressing	
Spinach and Artichoke Dip	8
a blend of cream cheese, spinach and artichoke, served with tortilla chips and crostini	
Cheese and Fruit Platter	12
imported and domestic cheeses, served with crackers and crostini	
Crab Cakes	10
served with Creole aioli	
Sesame Tuna	16
seared ahi with ponzu sauce, seaweed salad and wasabi paste	
Sea Scallops	13
served with seaweed salad, chive and chili oil	

SOUPS

Soup du Jour	4 5.5
chef's house-made selection	
Tomato Bisque	4 5.5
smooth puréed soup with a rich and creamy tomato basil flavor	
Five Onion Gratiné	4 5.5
gratiné with a Parmesan crouton and Gruyère cheese	

SALADS

House	4 7
Caesar	6
TEN Signature	9
diced chicken breast, green onion, tomatoes, blue cheese crumbs, ditalini pasta and bacon, tossed in a mustard vinaigrette	
Caprese	9
fresh mozzarella cheese, marinated cherry tomatoes, fresh basil leaves, grilled baguette	
Goat Cheese and Arugula	9
fried goat cheese balls, toasted cashews and baby arugula tossed in sriracha vinaigrette	



PASTA

 Gluten-free pastas available upon request.

Pasta a la Vodka	17
spicy tomato vodka sauce, penne pasta and choice of blackened salmon or grilled chicken	
Garden Pasta	16
grape tomatoes, basil, feta cheese and capellini pasta, tossed in olive oil	
Shrimp Scampi	26
garlic, shallots, lemon grass and capellini pasta, tossed in a white wine butter sauce	

STEAKS

 all steaks are served with demi-glace, Cabernet butter or smoked sea salt

12oz KC Strip*	30	8oz Sirloin Oscar*	27
with broccolini		with asparagus	
8oz Filet Mignon*	35	Filet*, Shrimp and Scallops	29
with sautéed ruby red chard		4oz tournedo of beef with saffron beurre blanc and spaghetti squash	
13oz Ribeye*	30		
with grilled asparagus			

SEAFOOD

Wild Scottish Salmon	28
with fried polenta, tomato confit and pomegranate gastrique	
Blueberry Tuna	28
with fresh slaw and blueberry vinaigrette	
Striped Bass	28
with spaghetti squash, Brussels sprouts and nage broth	

VEGETARIAN

Portobello "Oscar"	18
two portobello mushroom caps, topped with pesto, roasted red pepper, goat cheese, béarnaise sauce and asparagus	
Beet "Carpaccio"	15
roasted red beets, mascarpone cheese, micro greens, wasabi oil, herb croutons and smoked sea salt	

CHEF SPECIALTIES

Lamb Rack*	30
herb-crusted, with goat cheese ravioli, swiss chard and natural jus	
Pork Osso Bucco	25
braised and slow roasted, with house-whipped potatoes	
Chicken Curry	24
creamy orzo and oyster mushrooms	
Duck Breast	29
white bean cassoulet and cherry demi sauce	

