



**TEN**

*great american food*

# LUNCH MENU

## APPETIZERS

**Spinach and Artichoke Dip** 6  
blend of cream cheese, spinach and artichokes, served with tortilla chips and crostini

**Mediterranean Plate** 8  
grilled pita, red pepper hummus, feta cheese, olives and seasonal fruit

**Chicken Quesadilla** 8  
grilled chicken, peppers and onions, pepper jack cheese, pico de Gallo and sour cream

**Crab Cakes** 9  
served with Creole aioli

## TEN SOUPS

Cup 4 | Bowl 5.5

**Five Onion Gratiné**  
gratiné with herb crostini and Gruyère cheese

**Tomato Bisque**  
smooth puréed soup with rich and creamy tomato basil flavor

**Soup du Jour**  
chef's house-made selection

## SALADS

**House Salad** 5  
blend of Romaine lettuce and field greens, red onion, cucumber, grape tomatoes, Monterey jack and cheddar cheeses, crostini and choice of dressing

**Caesar Salad** 6  
traditional Caesar salad, topped with Parmesan cheese

**Sunflower Salad** 8  
field greens mixed with sundried cranberries, sunflower seeds, grape tomatoes and feta cheese, tossed in a roasted garlic vinaigrette

**TEN Signature Salad** 9  
diced chicken breast, green onion, tomatoes, blue cheese crumbs, ditalini pasta and bacon, tossed in a mustard vinaigrette

add grilled or blackened chicken for \$3; add grilled or blackened salmon for \$4

dressings: mustard vinaigrette, balsamic vinaigrette, blue cheese, ranch, roasted garlic vinaigrette, Thousand Island, Caesar, Italian, honey mustard, French

## BURGERS

all burgers served with choice of French fries, fresh fruit, sweet potato fries or cottage cheese; substitute side house salad or cup of soup for \$1

**Classic\*** single 8 | double 12  
8oz Angus beef cooked to order with lettuce, tomato, pickled onion and extra sharp cheddar cheese; add bacon for \$2

**Patty Melt\*** 9  
8oz Angus burger with grilled onion and provolone cheese, served on toasted marble rye

## CHEF SPECIALTIES

**Ultimate Macaroni and Cheese** 8  
aged cheddar and Monterey jack cheeses topped with cavatappi pasta, bacon and tomatoes, topped with toasted Parmesan crumbs

**Cheese Tortellini** 9  
in Alfredo sauce with squash, spinach and Roma tomatoes; add chicken for \$3

**Boston Market Fish and Chips** 11  
house-made beer-batter, fried crisp and served with caper rémoulade and lemons

**8oz Sirloin** 15  
char-grilled sirloin with broccolini and French fries

## BEVERAGES

Milk | Chocolate Milk | Soy Milk 2 Hot Tea 2

Soda 2 Republic of Tea 4.5  
blackberry sage, pomegranate green tea, decaf ginger peach

Iced Tea 2

Juice 2.5 TEN Blend Coffee 2

orange, apple, pineapple, grapefruit, cranberry, tomato

18% gratuity will be added to parties of 6 or more.

\*Note: Consuming raw or uncooked foods can increase your risk for a foodborne illness.

## WINE | BEER

Greystone Cellars Chardonnay 2011 California	7
Wishing Tree Unoaked Chardonnay 2011 Adelaide, Australia	8
Jacob's Creek Moscato 2011 South Australia	5
Chimney Creek Sauvignon Blanc 2011 Marlborough, New Zealand	7
Acrobat Pinot Gris 2010 Western Oregon	8
Clean Slate Riesling 2011 Mosel, Germany	7
Beringer White Zinfandel 2010 California	5
Torre Oria Brut Cava Spain	7
Steak House Cabernet Sauvignon 2009 Columbia Valley, Washington	8
William Hill Cabernet Sauvignon 2010 Central Coast, California	7
Stephen Vincent Merlot 2010 Sonoma, California	8
Antigal 'Uno' Malbec 2009 Mendoza, Argentina	9
Plungerhead Lodi Zinfandel 2010 Sonoma, California	8
2 Up Shiraz 2010 South Australia	7
Angeline Pinot Noir 2010 California	8
Tomaiole Chianti Reserva DCG 2007 Piedmont, Italy	8
Draft Beers	4.25
Blue Moon, Boulevard Tank 7, Boulevard Unfiltered Wheat, Free State Copperhead Pale Ale, New Belgium Red Hoptober	
Draft Beers	4.75
Stella Artois, Guinness, Breckenridge Lucky U IPA, Odell's 90 Shilling, SKA Modus Hoperandi IPA	
Bottles	3.75
Michelob Ultra, Coors Light, Bud, Bud Light, Bud Select, Miller Lite, Boulevard Pale Ale	
Bottles	4.5
Corona, Heineken, Red Stripe, Harp, Amstel Light, Sam Adams, Kaliber NA, Free State Wheat State Golden, Free State Ad Astra, New Belgium Fat Tire	
750 mL Bottles	14
BOULEVARD SMOKESTACK: The Sixth Glass and Double Wide IPA	

## SANDWICHES

all sandwiches served with choice of French fries, fresh fruit, sweet potato fries or cottage cheese; substitute a side house salad or cup of soup for \$1	
<b>Triple Grilled Cheese</b> cheddar, Swiss and pepper jack cheeses on sourdough	6
<b>Almond Chicken Salad</b> diced chicken, onion, grapes, celery, almonds, lettuce and tomato on toasted wheat	9
<b>Vegetarian Melt</b> sautéed artichoke, spinach, Portobello mushrooms and roasted red pepper atop a Wolferman's English muffin, topped with Gruyère cheese, avocado and balsamic reduction	8
<b>Classic Reuben</b> your choice of shaved corned beef or smoked turkey, house-made apple-bacon sauerkraut, Swiss cheese and Thousand Island dressing, served on toasted marble rye	9
<b>Turkey Club</b> house-smoked turkey breast, sliced avocado, bacon, lettuce, tomato, mayonnaise and smoked Gouda cheese on toasted wheat	9
<b>Grilled Chicken Club</b> grilled chicken, mayonnaise, avocado, bacon, lettuce, tomato and Monterey jack cheese on a ciabatta roll	9
<b>French Dip</b> sliced roast beef topped with provolone cheese, served on a hoagie roll with a side of au jus	10
<b>Crab Cake Sandwich</b> 6oz crab cake with spring mix and Creole aioli on a toasted Kaiser roll	12
<b>Philly Cheese</b> your choice of steak or chicken, with sautéed onion, pepper and provolone cheese	10
<b>Fish Sandwich</b> blackened or grilled fish with lettuce, tomato, pickled onion and house tartar on a toasted Kaiser roll	11

### PICK TWO COMBO 8.5 Bowl of Soup | Half Sandwich | Half Salad

#### SOUPS

Five Onion Gratiné  
Tomato Bisque  
Soup du Jour

#### HALF SALADS

House Salad  
Caesar Salad  
Sunflower Spring Salad+  
TEN Signature Salad+

#### HALF SANDWICHES

Triple Grilled Cheese  
Almond Chicken Salad  
Vegetarian Melt+  
Classic Reuben+  
Turkey Club+  
French Dip+  
Philly Cheese+

+an extra \$1 will be added to the price for these items

18% gratuity will be added to parties of 6 or more.

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