## CTADTEDC

STARTERS	PASTA Gluten-free pastas available upon request.		
Spicy Buffalo Wings 7 one pound of wings, fried and dipped in hot or mild sauce, served with blue cheese dressing	Pasta a la Vodka spicy tomato vodka sauce, penne pasta and choice of blackened salmon or g		
Spinach and Artichoke Dip 8 a blend of cream cheese, spinach and artichoke,	Garden Pasta grape tomatoes, basil, feta cheese and capellini pasta, tossed in olive oil  Shrimp Scampi garlic, shallots, lemon grass and capellini pasta, tossed in a white wine butte		
cheese and Fruit Platter 12 imported and domestic cheeses, served with			
crackers and crostini	STEAKS all steaks are served	l with demi-glace, Cabernet butter c	
Crab Cakes 10 served with Creole aioli		30 8oz Sirloin Osc	
Sesame Tuna 16 seared ahi with ponzu sauce, seaweed salad and wasabi paste	with broccolini  8oz Filet Mignon* with sautéed ruby red chard	with asparagus  Filet*, Shrimp 4oz tournedo of be saffron beurre bla	
Sea Scallops 13 served with seaweed salad, chive and chili oil	13oz Ribeye* with grilled asparagus	30	
SOUPS	SEAF00D		
Soup du Jour 4   5.5 chef's house-made selection	Wild Scottish Salmon with fried polenta, tomato confit and pomegranate gastrique		
Tomato Bisque 4   5.5 smooth puréed soup with a rich and creamy tomato basil flavor	Blueberry Tuna with fresh slaw and blueberry vinaigrette		
Five Onion Gratineé 4   5.5 gratineé with a Parmesan crouton and Gruyère cheese	Striped Bass with spaghetti squash, Brussels sprouts and nage broth		
SALADS	VEGETARIAN		
House 4   7	Portobello "Oscar" two portobello mushroom caps, topped with pesto, roasted red pepper, goat cheese, béarnaise sauce and asparagus		
Caesar 6	Beet "Carpaccio" roasted red beets, mascarpone cheese, micro greens, wasabi oil, herb crouto		
TEN Signature 9 diced chicken breast, green onion, tomatoes, blue cheese crumbs, ditalini pasta			
and bacon, tossed in a mustard vinaigrette  Caprese 9	CHEF SPECIALTIES		
Caprese 9 fresh mozzarella cheese, marinated cherry tomatoes, fresh basil leaves, grilled baguette	Lamb Rack* herb-crusted, with goat cheese ravioli, swiss chard and natural jus		
Goat Cheese and Arugula 9 fried goat cheese balls, toasted cashews and baby arugula tossed in sriracha vinaigrette	Pork Osso Bucco braised and slow roasted, with house-whipped potatoes		
	Chicken Curry creamy orzo and oyster mushrooms		



Duck Breast white bean cassoulet and cherry demi sauce

## DACTA 17 grilled chicken 16 26 tter sauce or smoked sea salt 27 car\* and Scallops 29 beef with anc and spaghetti squash 28 28 28 18 15 itons and smoked sea salt 30 25

24

29

SANDWICHES	WINES BY THE GLASS	
all sandwiches served with side of French fries or fruit; may substitute a premium side for \$2 extra, or substitute asparagus for \$3 extra  Classic* single 10   double 14  8oz Angus beef with lettuce, tomato, pickled onion and extra sharp cheddar cheese; add bacon for \$2	White Greystone Cellars Chardonnay 2011 California Wishing Tree Unoaked Chardonnay 2011 Adelaide, Australia Chimney Creek Sauvignon Blanc 2011 Marlborough, New Zealand Acrobat Pinot Gris 2010 Western Oregon Clean Slate Riesling 2011 Mosel, Germany Jacob's Creek Moscato 2011 South Australia Beringer White Zinfandel 2010 California	7 8 7 8 7 5
French Dip 10 sliced roast beef, topped with provolone cheese, served on a hoagie roll with a side of au jus	Sparkling Torre Oria Brut Cava Spain	7
Turkey Club 10 house-smoked turkey breast, sliced avocado, bacon, lettuce, tomato, mayonnaise and smoked Gouda cheese on whole wheat toast  Crab Cake Sandwich 12 jumbo lump cake with Creole aioli and micro greens	Red Steak House Cabernet Sauvignon 2009 Columbia Valley, Washington William Hill Cabernet Sauvignon 2010 Central Coast, California Antigal 'Uno' Malbec 2009 Mendoza, Argentina Plungerhead Lodi Zinfandel 2010 Sonoma, California Stephen Vincent Merlot 2010 Sonoma County, California 2 Up Shiraz 2010 South Australia Angeline Pinot Noir 2010 California Tomaiolo Chianti Reserva DOCG 2007 Piedmont, Italy	8 7 9 8 8 7 8
PREMIUM SIDES	SPECIALTY DRINKS	
Truffle and Parmesan Fries 4 with garlic aioli	The Eldridge Limeade our refreshing signature cherry limeade with Bacardi Limon	6
Grilled Asparagus 5		
Giant Loaded Baked Potato 6	Jayhawker Java Bailey's, Frangelico, Amaretto, Hot Damn and coffee	
House-whipped Potatoes 4 flavors change daily	Green Dragon Yazi ginger-flavored vodka, Triple Sec, fresh basil, lime juice and sugar	
Macaroni and Cheese 4 with bacon and tomatoes	Margarita Italiano Svedka Citron, Limoncello, sour and lemonade	
Broccolini 4	Crimson Iced Tea Firefly Sweet Tea Vodka, Razzmatazz, lemonade, Sprite and fresh lemon juice	
Sweet Potato Fries 4	Jayhawker Bloody Mary with our homemade Bloody Mary mix	
DESSERTS	Signature Sangria	7
Enormous Chocolate Cake 15	red wine, fresh fruit, assorted juices, Triple Sec and sugar	
Enormous Carrot Cake 15	ChocoChata RumChata, Godiva Chocolate Liqueur and Frangelico	
Crème Brûlée 8		
Fresh Seasonal Pie 8 with vanilla bean ice cream	DRAUGHT BEERS 4.75	
Profiteroles 9 stuffed with crème Anglaise, chocolate and berry coulis	Breckenridge Lucky U IPA SKA Modus Hoperandi IPA Odell's 90 Shilling Stella Artois  Breckenridge Lucky U IPA New Belgium Red Hoptober Free State Copperhead Pale Ale Boulevard Unfiltered Wheat	

Stella Artois

Guinness

9

Truffles

chocolate truffles with assorted toppings

**Boulevard Unfiltered Wheat** 

Boulevard Tank 7

Blue Moon

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

<sup>\*</sup>Consuming raw or uncooked foods may increase your risk for a foodborne illness.