

All entrees served with our fresh seasoned vegetables, choice of our homemade garlic mashed potato or an Idaho potato, and choice of chef's homemade soup of the day or our house mix salad.

Steakhouse 10 will split any entree for \$10, ask server for details

Entrees

VEAL CHOP38

1 lb. center cut veal chop topped with herb compound butter, charbroiled to your liking.

* BENZIGER MERLOT, SONOMA, CA

FILET MIGNON (10 oz.)35

(7 oz.)29

For the steak connoisseur this is the most tender of all beef, seasoned & charbroiled to your liking.

* CARMEN RESERVE CABERNET, ANDES FOOTHILLS, CHILE

NEW YORK PEPPER STEAK35

Lightly sprinkled with fresh ground black pepper and topped with our green peppercorn brandy cream sauce.

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MEDALLIONS OF BEEF33

Two petit filets on a crouton, sautéed and topped with béarnaisé and Chanterelle sauce.

* GEYSER PEAK MERLOT, SONOMA, CA

NEW YORK STRIP STEAK

This very popular steak is tender, but not quite as tender as the filet steaks. However you will find its flavor much deeper and richer.

(10 oz. regular cut)26

(14 oz. house cut)31

* SEBASTINI CABERNET, SONOMA CA

RIB EYE STEAK (14 Oz.)31

For the connoisseur that prefers a different variety of steak. The excellent flavor of prime ribs of beef remains in a charcoal steak form.

* KENWOOD "YULUPA", CABERNET SAUVIGNON, CA

GANGSTER STEAK35

14 oz. New York strip, seasoned in our house seasoning, charbroiled to perfection and topped with sautéed peppers, onions, mushrooms, and kalamata olives that have been deglazed with cognac.

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RACK OF LAMB35

Marinated in Greek olive oil and fresh herbs. Charbroiled to your liking.

* HAHN MERITAGE, CENTRAL COAST, CA

PORK CHOP25

1 lb. center select porterhouse cut pork chop of the finest pork loin available, marinated in fresh herbs, olive oil and lemons, charbroiled to perfection.

* SEVEN DEADLY SINS, CA

* INDICATES HOUSE SELECTION

Poultry

MEDITERRANEAN CHICKEN22

A breast of chicken, sautéed with tomatoes, kalamata olives, onions, peppers and feta cheese.

★

CHICKEN CORDON BLEU24

Tender chicken breast stuffed with Virginia ham, Swiss cheese breaded and baked to a golden brown. Topped iwth a dijon cream sauce

★ CHATEAU ST. JEAN, CHARDONNAY, SONOMA, CA

CHICKEN DIABLO24

Sauteed chicken breast a chipolte cream sauce

★ NOBILIO, SAUVIGNON BLANC, MARLBOROUGH, NZ

Seafood

HALIBUT27

A filet, pan seared topped with chef's lemon mint basil sauce. Served with basmati rice.

★ CHATEAU ST. JEAN, CHARDONNAY, SONOMA, CA

COHO SALMON25

Fresh wild salmon, charbroiled and topped with a lemon dill cream sauce

★ JOSEPH DROUHIN POUILLY FUISSE, POUILLY FUISSE, FRANCE

FRESH SEASONAL SEAFOOD MARKET PRICE

★ NOBILIO, SAUVIGNON BLANC, MARLBOROUGH, NZ

ALASKAN KING CRAB LEGS MARKET PRICE

Served in there shell. Served with melted butter

★ CONUNDRUM, NAPA, CA

AUSTRALIAN LOBSTER TAIL MARKET PRICE

★ ST. LAURENT

Side Dishes

Idaho potato 4

Garlic mashed potato..... 4

Fresh vegetables 4

Sauteéd onions 4

Sauteéd mushrooms..... 4

★ INDICATES HOUSE SELECTION

Appetizers

SHRIMP COCKTAIL 10
Four tiger shrimp, served with our own cocktail sauce.

STEAK HOUSE 10 SHRIMP 10
Four tiger shrimp, cooked in our house garlic cream sauce.

DUNGENESS CRAB CAKES 13
Dungeness crab meat combined with minced sweet peppers, onions and fresh herbs, pan-fired to a golden brown. Served with Chef's specialty sauce.

ESCARGOT 10
Ten's Signature. Six snails sauteed in our fresh garlic butter sauce.

SAGANAKI 9
Our world famous imported kasseri cheese fried & flamed with brandy.
(Our house specialty.)

OYSTERS 1/2 dozen 9
Oysters on the half shell. dozen 16

SAUSAGE & PEPPERS 9
Sausage and fresh bell peppers and onions sauteed in a grand marnier sauce.

Soup & Salad

HOMEMADE DAILY 4 / cup
..... 6 / bowl

HOUSE SALAD 5
Fresh spring mixed greens with grape tomatoes, topped with dressing of your choice.
We suggest the house raspberry vinaigrette.

CAESAR SALAD 6
Award winning homemade dressing.

LETTUCE WEDGE 7
A half of fresh crisp lettuce wedge topped with our own blue cheese dressing and tomatoes.

GREEK VILLAGE SALAD 16
A meal in itself! Our special salad made with fresh crisp greens, garden tomatoes, greek feta cheese, kalamata olives, cucumbers, green peppers, onions, and peppercinis seasoned with our famous house dressing.

HOUSE WINES

Canyon Road Chardonnay, Merlot, Cabernet Sauvignon	6	24
Montevina White Zinfandel	6	24

CHAMPAGNE

Laurent Perrier Brut, NV, France 187ml / split		15
Roederer Estate Brut, Anderson Valley CA		44
Pierre Jouet Brut, Champagne, FR		60
Dom Perignon, 1996, Champagne, FR		249
Roederer "Cristal" Brut, Champagne, FR		349

WHITES

PINOT GRIGIO		
Pepi	8	32
Santa Margherita, Veneto, Italy		42
CHARDONNAY		
Kendall Jackson (Reserve), CA	8	32
Chateau St. Jean, Sonoma Valley, CA	9	34
Joseph Drouhin 'Pouilly Fuissé, France	10	37
Raumbauer, Carneros, CA		60
OTHER INTERESTING WHITES		
Saint M Riesling, Phaltz, Germany	7	28
Nobilo Sauvignon Blanc, Marlborough, NZ	7	28
Conundrum, Napa, CA	10	37
Duckhorn Sauvignon Blanc, Napa, CA		41

REDS

PINOT NOIR		
La Crema, Washington State	11	42
Argyle Reserve, Willamette Valley OR		52
Vincent et Denis Berthaut, Fixin, Clos des Entre-Deau Velles, Burgundy, France		42
Sanford "La Rinconada Vineyard", Santa Rita Hills, CA		82
MERLOT		
Benziger, Sonoma, CA	8	32
Geyser Peak, Sonoma, CA	9	34
Simi, Sonoma, CA	10	37
Cakebread, Napa, CA		110
Schaffer		
Tomey by Silver Oak		
Ferrari Carano, Sonoma, CA		54
Rodney Strong, Sonoma, CA		41
MERITAGE		
Hahn Estates, Monterey	9	34
Charles Krug Generations, Napa, CA		63
Geyser Peak Meritage, Sonoma, CA		84
Conn Creek Anthology, Napa, CA		88
Ferrari Carano "Tresor" Reserve, Alexander Valley, CA		72
Dominius		169
Opus One, Napa, CA		235
Joseph Phelps Insignia, Napa, CA		229

REDS

CABERNET SAUVIGNON

Kenwood 'Yulupa', <i>Sonoma, CA</i>	8	32
Carmen Reserve, <i>Chile</i>	9	34
BV, <i>Napa, CA</i>	9	34
Sebastinai, <i>Sonoma, CA</i>	10	37
Clos du Bois 'Appellation Series', <i>Alexander Valley, CA</i>		51
Franciscan 'Oakville', <i>Napa, CA</i>		49
Les Fief de Lagrange, <i>France</i>		49
Raymond 'R Collection' <i>Napa, CA</i>		41
Groth, <i>Napa, CA</i>		84
Chateau Ste. Michelle 'Cold Creek', <i>Columbia Valley, WA</i>		44
Robert Mondavi "Oakville", <i>Napa, CA</i>		79
Duckhorn, <i>Napa, CA</i>		159
Silver Oak, <i>Alexander Valley, CA</i>		120
Silver Oak, <i>Napa, CA</i>		169
Stags Leap 'Cask 23', <i>Napa, CA</i>		235
Geyser Peak Reserve, <i>Alexander Valley, CA</i>		100
Jarvis		
Caymus, <i>Napa, CA</i>		119
Jordan, <i>Sonoma, CA</i>		85
Nickel & Nickel		
Chateau Lafite-Rothschild, <i>Bordeaux, France</i>		389
The Hess Collection Mountain Cuvée, <i>Mt. Veeder, Napa, CA</i>		59
Sequoia Grove		92
Abacus		480
Beringer Private Reserve		184

OTHER INTERESTING REDS

Shoofly	9	34
Toscolo Chianti, <i>Tuscany</i>	8	32
Seven Deadly Zins Zinfandel, <i>Lodi, CA</i>	10	37
F.P. Zinfandel		63
Guenoc Petite Syrah, <i>Lake County, CA</i>	8	37
Yangarra Estate Shiraz, <i>Australia</i>		45
Concha y Toro Terrunyo, <i>Carménère, Rapel Valley, Chile</i>		63
Prado Enea Muga, <i>Rioja, Spain</i>		110
Bodegas Tarsus Ribera Del Duero '99		49
Chateau Ste. Michelle Reserve Syrah, <i>Columbia Valley, WA</i>		45
Ramon Bilbao 'Reserve' Tempranillo, <i>Spain</i>		29
Valentin Bianchi Malbec, <i>Mendoza, Argentina</i>		32
Fontana Fredda Barolo, <i>Piedmont, Italy</i>		95

CELLAR SELECTIONS *market price*

Chateau Latour '53	Chateau La Gaffeliere Naudes '59
Chateau Leoville-Poyferre '61	Chateau Lynch & Bages '61
Chateau Ducru-Beaucaillou '64	Chateau Le Mission Haut Brion '74
Plum Creek Cellars '86	

Drink List

ULTIMATE COSMOPOLITAN	8
Ketel One Citroen, Cointreau and cranberry juice	
APPLETINI	8
Ketel Citroen Vodka, Apple Pucker	
NUTTY ITALIAN	8
Absolut Vanilla, amaretto and a splash of Coke, served on the rocks	
LEMON DROP	8
Ketel One Citroen and orange liqueur with a sugar rim	
STEAKHOUSE 10 MANHATTAN	8
Knob Creek Bourbon, Martini & Rossi Sweet Vermouth	
BLUE LAGOON	8
UV Blue Raspberry Vodka, blue curacao and pineapple juice	
BLACK CHERRY COLA	8
Effen Black Cherry Vodka with Coke	
LEVEL 10 MARTINI	8
Level Vodka, served any way you like	
WASHINGTON APPLE MARTINI	8
Crown Royal, sour apple and cranberry	
MELON BALL	9
Grey Goose Vodka sweetened with melon liqueur and an orange	
POMAGRANTE MARTINI	9
Pom Pomagrante, Pearl Vodka and cranberry juice	
GREEK MARTINI	9
Absolut, drop of Metaxa Brandy, feta-stuffed olive	
BLUE MARGARITA	9
Blue curacao, Patron Tequila, splash of sour, salted rim	
BELLINI MARTINI FOR TWO	16
Laurent Sparkling Wine, Ketel One Vodka and peach schnapps	