**Appetizers**

**Brie**  12

Puff pastry, pineapple-chili marmalade, green apple

Toast

**Yucca Fries** (GF) 7

Crispy yucca tossed in truffle butter with parmesan

**Asparagus Fries**  8.5

Panko breaded, tossed in truffle butter-red pepper aioli

**Tuna Meatballs**  10

Ahi tuna, lightly seared with sesame, soy, sriracha

**Soup and Salad**

**The Art of Gumbo** (Art Karalexis) 7 Crawfish, shrimp, brussels, chicken and sausage

**Brussel Caesar Salad** (GF) 8/14

Arugula, romaine, spinach, bacon, brussels, parmesan

**Field Greens Salad** (GF) 7/13

A salad of baby organic greens, toasted almonds, grape tomatoes, hearts of palm, cucumber and a hazelnut balsamic vinaigrette

**Sandwiches**

*Choice of fries or Napa cabbage slaw*

**\*50/50 Burger** 14.5

Ground filet and brisket blend, gruyere cheese, tabasco fried onions,

horseradish aioli

**Chicken Parm Sandwich** 13

Brioche bun, arugula, parmesan, pepper jack

**Fish Taco** 14

Blackened salmon, Nappa cabbage slaw, crispy tobasco onions, plantain chips

**Bistro Favorites**

**Salmon Risotto** (GF) 24

Wild mushrooms, corn, spinach, parmesan garlic cream,

white wine

**Seafood Paella** (GF)24

Crawfish, scallop, shrimp, salmon, andouille sausage over Saffron rice with bell peppers and onions

**Scallops** (GF) 26

U10 scallops-Bacon/sage roasted brussels sprouts and butternut squash puree

**Chicken Parmesan**  19 Linguine a la vodka (marinara/alfredo mix), pepper jack,

arugula

**Chicken Marsala** 19

Shiitake mushrooms, shallots, sage, garlic-Marsala-

cream sauceserved over truffled mash/asparagus

**Steaks**

**\*Filet Mignon** 28

8oz Filet served over truffled mash potatoes, Pinot Noir demi glaze sauce and asparagus

**\*Manhattan Flat Iron Steak** (GF) 24

Truffled mash, asparagus and sherry gastrique sauce

**Ribeye**  25

120oz cast iron skillet seared over mash with turmeric and cumin roasted cauliflower-horseradish aioli to dip

**SIDES 5**

Truffled Mash

Sauteed garlic spinach

Butternut Squash puree

Bacon and sage roasted Brussel sprouts

Wild garlic Mushrooms

Asparagus

**Desserts**

Chocolate Mousse cake 7.5

Tiramisu 7.5

Key lime pie 7

Vanilla ice cream 4

**Signature Cocktails** $12

**Doug’s Dirty Martini**

Titos, olive juice, dry vermouth

**Jesse’s Girl**

Coconut rum, vodka, cran/pineapple,

peach schnapps

**Kraemer’s Cosmo**

Vodka, cranberry triple sec, fresh lime

**Stinson’s Old Fashioned**

Rye, bourbon-soaked cherries, cherry juice, bitters

**Michelle’s Cure**

Muddled blueberries and cucumber, St. Germaine,

Pomegranate liqueur, Vodka, cranberry and sour

**Top Ten Rita**

Tequila, float of Grand Marnier

**Rio’s Caipirinha**

Cachaca rum, limes, agave

**Wine and Beer**

**House wine-all varietals (Canyon Road): $8**

**White Wine:**

Chardonnay (CA) StoryPoint (Buttery/Oaky) …………….…10/39

Chardonnay Raeburn(Russian River) (CA) …………………….11/43

Sauvignon Blanc (NZ)(Marlborough)) Lobster Reef..….…10/39

Sauvignon Blanc (CA)(Russian River) TRIONE………………13.5/53

Prosecco (Italy) La Marca ……………..……………………………..8.5/33

Moscato (Italy) RIsata ………………………………………………....8.5/33

**Rose:**

Bieler Pere & Files dry Rose (France)…………………..……….9.5/3

**Orin Swift wines**

8 Years in the Desert (Red blend) 14.5/57

Abstract (Red blend) 48

Slander (Pinot Noir) 59

Machete (Red blend) 59

Papillion (Red blend) 72

Palermo (Cabernet Sauvignon) 65

**Red Wine:**

Pinot Noir (New Zealand) Matua .…..…………………………….12/47

Cabernet (CA) Louis Martini ..…………………………..………….11/4

Cabernet (CA) Cult …………………………………………..………….9.5/37

Malbec (Argentina) Gascon …………………………….……………10/39

Blend (CA) Prisoner ………………………………………………...……15/59

Port: (Portugal) Ramos Pinto Ruby …..……………………..……9/n/a

**Bottle/Draft**

Mich Ultra/Miller lite/Bud lite/Heineken/Yuengling………….…5

Elysian Space Dust IPA (Seattle)…………………………………..……6.5

Monday Night-Drafty Kilt- Scotch Ale (Atlanta)…………………6.5

GateCity- Copperhead-Amber Ale (Roswell,Ga)………….…….6.5

**Draft:** Stella, Sweetwater, Sam Adams …………..………………….6

Pernicious Wicked Weed IPA, New Holland (dragons’ milk)

***New Hours of Operation***

**Closed Sunday and Monday**

**Open 5-9 Tuesday Through Thursday**

**Friday and Saturday- Open 5-10**

We are not open for lunch but can accommodate private lunch parties-call me (770) 776-8354

Thank you for your loyal support for the past Ten years of Ten Bistro!

We apologize for any slower service issues and limited menu selections during these tough times. Thanks for understanding.

If you don’t see something you used to order, ask, we may be able to make it.

Sincerely,

Jesse and the Ten Team