

Tellers®

AN AMERICAN CHOPHOUSE

SIMPLY CHILLED

* Oysters on the Half Shell Half Dozen/Dozen	15/28
* Clams on the Half Shell Half Dozen/Dozen	10/19
Fresh Colossal Crabmeat Simply Chilled	19
* Fresh Tuna Sashimi Wasabi Crème Fraîche, Hoisin	14
Jumbo Shrimp Cocktail Colossal Shrimp	19
* Tellers Seafood Tower Oysters, Clams, Shrimp, Tuna, Jumbo Lump Crab, Lobster	76
* Tuna Tartare Spicy Toro, Wasabi Soy, Arugula, Apple, Lemon Vinaigrette	16

SEAFOOD

* Crispy Skin Salmon Applewood Bacon, Potato Hash, Whole Grain Mustard, Spinach	29
Branzino Lemon-Caper Brown Butter	36
* Seared Tuna Sweet Potato Pancake, Spinach, Wasabi Cream	36
Local Flounder Oreganata Panko Bread Crumbs, Grilled Lemon	28

POTATOES

Full 12 Half 9

Skillet Home Fries
Sweet Potato Brulee
Whipped Potato
Scalloped Parmesan Potatoes
Trainwreck Potatoes
Homemade Tater Tots
Steak Fries
Loaded Baked Potato

FOR THE TABLE

Tellers Signature Duck Fat Fries Housemade Ketchup and Mustard Dipping Sauces	5
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APPETIZERS

Black Pepper Bacon Thick Cut, House Cured, Spicy-Sweet Horseradish Glaze	12
Shrimp & Lobster Wontons Pan Seared, Hoisin Glaze, Miso-Mustard	15
Jumbo Lump Crabcakes Arugula, Roasted Peppers, Old Bay Aioli	19
Tellers Baked Clams Tellers Special Stuffing	13
Roasted Diver Sea Scallops Mushroom, Brown Butter Lemon Sauce	18
Braised Short Rib Herb Spaetzle	16

CLASSIC TELLERS

* Petite Filet Mignon, 8 oz	39
* Filet Mignon, 12 oz	44
* Bone-In Filet Mignon, 14 oz	52
* Tellers Delmonico Truffle Butter Sauce, Crispy Onions	46
* Skirt Steak Miso Marinade	34
* Colorado Lamb Rack	48
USDA PRIME, 21 DAY DRY AGED	
* Boneless NY Strip	47
* Porterhouse for Two <i>per person</i>	49
* Tellers Signature Ribeye, 40 oz	79

LIVE MAINE LOBSTERS

Steamed Lobsters	mp
Starting at Two Pounds and Up	
Millennium Lobster	add \$2 per pound
Spicy Pan Fried with Whipped Potato	

SOUPS & SALADS

Lobster Bisque Slow Simmered, Poached Lobster	12
Chopped Vegetable Salad Haricot Vert, Snap Peas, Mushrooms, Corn, Red Onion, Pecorino Romano, Sherry Vinaigrette	12
Wedge Salad Roquefort Dressing, Bacon, Tomato	13
Classic Caesar Salad English Muffin Croutons, Shaved Parmesan	12
Buffalo Mozzarella Tomato Salad Marinated Tomatoes, Basil, Balsamic Vinegar	15
Tuscan Kale Salad Goat Cheese, Apple, Spiced Walnuts, Cider Vinaigrette	13

MEAT & POULTRY

Roasted Half Chicken Combread Stuffing, Mushrooms, Gravy	26
* Filet Mignon Wellington Puff Pastry, Mushroom Duxelles, Brie Fondue, Bordelaise	39
* Tellers Delmonico Truffle Butter Sauce, Crispy Onions	46
Pork Chop Schnitzel Potato Pancake, Apple Sauce	29

ACCESSORIES

Full 13 Half 10
Creamed Spinach
Sauteed Forest Mushrooms
Sauteed Spinach
Jumbo Asparagus Grilled/Steamed
Crispy Fried Onions
Roasted Brussels Sprouts with Pancetta
Burnt Broccoli
5 Cheese "Mac"
Lobster Mac and Cheese (+11)

ENHANCEMENTS

complement your steak
5

Au Poivres	Bearnaise	Blackened	Oscar (+8)	Foie Gras Butter (+6)	Bleu Cheese	Horseradish Crème Fraîche
Hot Cherry Peppers	White Truffle Parmesan Crust (+4)	Cremini Mushroom and Carmelized Onion				

* Served raw, undercooked or to your liking. Eating these items increases your chance of food borne illness, especially if you have certain medical conditions.