

# Tellers®

AN AMERICAN CHOPHOUSE

## GLUTEN FREE

Please let your server know that you have a Gluten allergy as soon as you are seated.

## SIMPLY CHILLED

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

## SEAFOOD

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

## POTATOES

- 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

## APPETIZERS

Lobster Pot Pie  
Also Available for Surf and Turf

Black Pepper Bacon  
Thick Cut, House Cured, Spicy-Sweet  
Horseradish Glaze

Shrimp & Lobster Wontons  
Pan Seared, Hoisin Glaze, Miso-Mustard

Jumbo Lump Crabcakes  
Arugula, Roasted Peppers, Old Bay Aioli

Tellers Baked Clams  
Tellers Special Stuffing

Roasted Diver Sea Scallops  
Mushroom, Brown Butter Lemon Sauce

Braised Short Rib  
Herb Spaetzle

## CLASSIC TELLERS

- \* Petite Filet Mignon, 8 oz
  - \* Filet Mignon, 12 oz
  - \* Bone-In Filet Mignon, 14 oz
  - \* Tellers Delmonico  
Truffle Butter Sauce, Crispy Onions
  - \* Skirt Steak  
Miso Marinade
  - \* Colorado Lamb Rack
- USDA PRIME, 21 DAY DRY AGE!**
- \* Boneless NY Strip
  - \* Porterhouse for Two *per person*
  - \* Tellers Signature Ribeye, 40 oz

## LIVE MAINE LOBSTERS

Steamed Lobsters mp  
Starting at Two Pounds and Up

Millennium Lobster  
Spicy Pan Fried with Whipped Potato

## ENHANCEMENTS

complement your steak

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

## SOUPS & SALADS

Lobster Bisque  
Slow Simmered, Poached Lobster

Chopped Vegetable Salad  
Haricot Vert, Snap Peas, Mushrooms,  
Corn, Red Onion, Pecorino Romano,  
Sherry Vinaigrette

Wedge Salad  
Roquefort Dressing, Bacon, Tomato

Classic Caesar Salad  
English Muffin Croutons,  
Shaved Parmesan

Buffalo Mozzarella Tomato Salad  
Marinated Tomatoes, Basil,  
Balsamic Vinegar

Tuscan Kale Salad  
Goat Cheese, Apple, Spiced Walnuts,  
Cider Vinaigrette

## MEAT & POULTRY

Roasted Half Chicken  
Combread Stuffing, Mushrooms, Gravy

\* Filet Mignon Wellington  
Puff Pastry, Mushroom Duxelles,  
Brie Fondue, Bordelaise

\* Tellers Delmonico  
Truffle Butter Sauce, Crispy Onions

Pork Chop Schnitzel  
Potato Pancake, Apple Sauce

## ACCESSORIES

- 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)

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