

Tellers®

AN AMERICAN CHOPHOUSE

APPETIZERS

Chopped Vegetable Salad Haricot Vert, Snap Peas, Mushrooms, Corn, Red Onion, Pecorino Romano, Sherry Vinaigrette	12	Maine Lobster Bisque Slow Simmered, Poached Lobster	12
Tuscan Kale Salad Goat Cheese, Apple, Spiced Walnuts, Cider Vinaigrette	13	Shrimp and Lobster Wontons Pan Seared, Hoisin Glaze, Miso-Mustard	15
Caesar Salad Shaved Parmesan, English Muffin Croutons	12	Tellers Baked Clams Tellers Special Stuffing	13
Jumbo Shrimp Cocktail Colossal Shrimp	19	Black Pepper Bacon Thick Cut, House Cured, Spicy-Sweet Horseradish Glaze	12

SALADS

Grilled Chicken Caesar Salad Shaved Parmesan, English Muffin Croutons	14	* Steak Salad Chimichurri Marinated Filet Tips, Cucumber, Cherry Tomato, Radish, Shallot Vinaigrette	17
Chicken & Apple Salad Gorgonzola Cheese, Red Onions, Walnuts. Apple Cider Vinaigrette	15	Cobb Salad Grilled Chicken, Romaine, Avocado, Bacon, Tomato, Hard Boiled Egg, Bleu Cheese	15

Quinoa & Kale Salad 14
Red Grapes, Piquillo Peppers, Sunflower
Seeds, Shaved Parmesan | Add grilled shrimp **8** Add chicken **4**

ENTREES

* Tellers "Black Label" Burger Applewood Smoked Bacon, Cheddar, Tellers Secret Sauce, Steak Fries	18	Open Faced Seared Tuna Sandwich Toasted Brioche, English Cucumbers, Wasabi Mayo, Radish Sprouts, Side Salad	19
* Crispy Skin Salmon Spinach, Applewood Bacon, Potato Hash, Whole Grain Mustard	19	* Filet Tips Diane Pan Seared Filet Tips, Classic Diane Sauce, Mashed Potatoes	18
Tellers French Dip Shaved Sirloin, Melted Provolone, French Fries	18	Maine Lobster Roll Brioche, Celery, Remoulade	29

\$19 TWO COURSE PRIX FIXE MENU

Choice of:

One Appetizer* | One Salad or Entree

*Add \$4 for Shrimp Cocktail

CLASSIC TELLERS

* Petite Filet Mignon, 8 oz	39
* Boneless NY Strip	47
* Porterhouse for Two <i>per person</i>	49
* Tellers Ribeye	79
* Filet Mignon, 12 oz	44
* Tellers Delmonico Truffle Butter Sauce, Crispy Onion	46

SIDE DISHES

All Side Dishes 10

Steak Fries	Sauteed Spinach
Creamed Spinach	Burnt Broccoli
Skillet Home Fries	5 Cheese "Mac"
Grilled Jumbo Asparagus	
Sauteed Forest Mushrooms	

COLD BREW & FRESH SODA 6

House Cold Brewed Iced Coffee
Organic Ginger Peach Iced Tea
Iced Black Tea
House Made Lemonade
Fresh Homemade Orangina

EXECUTIVE CHEF EDWARD VILLATORO

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