

GLUTEN FREE

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

Tellers®

AN AMERICAN CHOPHOUSE

SIMPLY CHILLED

*Fresh Tuna Sashimi

Wasabi Crème Fraîche, Hoisin

*Tuna Tartare

Spicy Toro, Wasabi Soy, Arugula, Apple, Lemon Vinaigrette

RAW BAR

A La Carte
Served With Traditional Accompaniments

*Clams on the Half Shell

Fresh Colossal
Crabmeat

Jumbo Shrimp Cocktail

Chilled King Crab Legs

Tellers Plateau
(serves 2-3)

Seasonal Raw Bar Tower

OYSTERS

*Beausoleil

New Brunswick, Canada

*Kumamoto

Puget Sound, Washington

*Blue Point

Long Island Sound, New York

*Island Creek

Duxbury, Massachusetts

SEAFOOD

Trout

Spinach, Capers, Lemon,
Brown Butter Sauce

*Crispy Skin Salmon

Applewood Bacon, Potato Hash,
Whole Grain Mustard, Spinach

Branzino

Lemon Oil, Garlic Chips, Radish

*Pan Seared Tuna

Avocado, Orange, Jalapeño,
Cilantro, Ginger Soy

MEAT & POULTRY

Roasted Half Chicken

Cornbread Stuffing, Mushrooms, Gravy

*Filet Mignon Wellington

Puff Pastry, Mushroom Duxelles,
Brie Fondue, Bordelaise

*Tellers Delmonico

Truffle Butter Sauce, Crispy Onions

FOR THE TABLE

Tellers Signature Duck Fat Fries

Housemade Ketchup and Mustard Dipping Sauces

APPETIZERS

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 (8)

Tellers Special Stuffing

Roasted Diver Sea Scallops

Mushroom, Brown Butter Lemon Sauce

Crispy Calamari

Pepperoncini Peppers, Fried Basil, Lemon Chips

King Crab Gnocchi

Parmesan Truffle Cream

CLASSIC TELLERS

*Petite Filet Mignon, 8 oz

*Filet Mignon, 12 oz

*Bone-In Filet Mignon, 14 oz

*Skirt Steak

Miso Marinade

*Colorado Lamb Rack

USDA PRIME, 21 DAY DRY AGED

*Boneless NY Strip

*Porterhouse for Two

*Tellers Signature Ribeye, 40 oz

LIVE MAINE LOBSTERS

Steamed Lobsters

Starting at Two Pounds and Up

Lobster Thermidor

Two Pound Lobster, Lemon, Mushroom, Brandy,
Gruyere, Lobster Anglaise

ENHANCEMENTS

complement your steak

5

Au Poivres

Bearnaise

Blackened

6oz Broiled Lobster Tail

Delmonico Style

Hot Cherry Peppers

Bleu Cheese

White Truffle Parmesan Crust

Cremeni Mushroom and Carmelized Onion

Horseradish Crème Fraîche

SOUPS & SALADS

Lobster Bisque

Slow Simmered, Poached Lobster

Watermelon Salad

Pepitas, Cotija Cheese, Pickled Red
Onion, Cucumber, Extra Virgin Olive Oil

Chopped Vegetable Salad

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

Wedge Salad

Roquefort Dressing, Bacon,
Tomato, Red Onion

Classic Caesar Salad

English Muffin Croutons, Parmesan

Buffalo Mozzarella Tomato Salad

Marinated Tomatoes, Basil,
Balsamic Vinegar

Tuscan Kale Salad

Goat Cheese, Apple, Spiced Walnuts,
Cider Vinaigrette

ACCESSORIES

Full Half

Onion Rings**

Creamed Spinach

Sauteed Forest Mushrooms

Sauteed Spinach

Jumbo Asparagus

Grilled/Steamed

Roasted Brussels Sprouts

with Pancetta

Burnt Broccoli

5 Cheese "Mac"

Lobster Mac and Cheese

** Half order not available

POTATOES

Full Half

Sweet Potato Brulee

Whipped Potato

Scalloped Parmesan Potatoes

Trainwreck Potatoes

Homemade Tater Tots

Steak Fries

Loaded Baked Potato

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