

GLUTEN FREE

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

Tellers®

AN AMERICAN CHOPHOUSE

APPETIZERS

Chopped Vegetable Salad

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

Tuscan Kale Salad

Goat Cheese, Apple, Spiced Walnuts, Cider Vinaigrette

Wedge Salad

Roquefort Dressing, Bacon, Tomato, Red Onion

Caesar Salad

Shaved Parmesan, English Muffin Croutons

Jumbo Shrimp Cocktail

Colossal Shrimp

Maine Lobster Bisque

Slow Simmered, Poached Lobster

Shrimp and Lobster Wontons

Pan Seared, Hoisin Glaze, Miso-Mustard

Tellers Baked Clams (8)

Tellers Special Stuffing

Black Pepper Bacon

Thick Cut, House Cured, Spicy-Sweet Horseradish Glaze

SALADS

*Steak Salad

Chimichurri Marinated Filet Tips, Cucumber, Cherry Tomato, Radish, Shallot Vinaigrette

Cobb Salad

Grilled Chicken, Romaine, Avocado, Bacon, Tomato, Hard Boiled Egg, Bleu Cheese

Grilled Chicken Caesar Salad

Shaved Parmesan, English Muffin Croutons

ENTREES

*Tellers "Black Label" Burger

Applewood Smoked Bacon, Cheddar, Tellers Secret Sauce, Steak Fries

Tellers French Dip

Shaved Sirloin, Melted Provolone, French Fries

*Crispy Skin Salmon

Spinach, Applewood Bacon, Potato Hash, Whole Grain Mustard

*Filet Tips Diane

Pan Seared Filet Tips, Classic Diane Sauce, Mashed Potatoes

Chicken Sandwich

Dijon Mayo, Lettuce, Tomato, Cheddar Cheese, Bacon, Ciabatta Roll

Crab Cake Sandwich

Two Crab Cakes, Lettuce, Tomato, Onion, Red Pepper Remoulade, Brioche Bun

Boston Lobster Roll

Butter Poached, Romaine Lettuce, Herb Mayo

\$19 TWO COURSE PRIX FIXE MENU

Choice of:

One Appetizer* | One Salad or Entree*

*Add \$10 for Shrimp Cocktail

*Add \$10 for Boston Lobster Roll

Add \$10 for Wine Pairing

(2 Glasses of Sommelier Selection)

CLASSIC TELLERS

*Petite Filet Mignon, 8 oz

*Boneless NY Strip

*Porterhouse for Two

*Tellers Ribeye

*Filet Mignon, 12 oz

*Tellers Delmonico

Truffle Butter Sauce, Crispy Onion

SIDE DISHES

All Side Dishes

Steak Fries

Creamed Spinach

Whipped Potatoes

Sauteed Forest Mushrooms


Sauteed Spinach

Burnt Broccoli

5 Cheese "Mac"

Grilled Jumbo Asparagus

EXECUTIVE CHEF EDWARD VILLATORO

 Tag photos to @tellersislip

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