

# Tellers®

AN AMERICAN CHOPHOUSE

## THE RESTAURANT WEEK UPGRADE

SUNDAY, JANUARY 21ST through SUNDAY, JANUARY 28TH

Saturday reservations before 7:00 pm and after 9:30 pm

### \$60 THREE COURSE PRICE FIXED MENU

*\$45 without paired wines*

#### STARTERS

##### **Caesar Salad**

English Muffin Croutons, Parmesan

*Wine Pairing: Chardonnay, Domaine De La Motte, France*

##### **Baby Wedge Salad**

Roquefort Dressing, Bacon, Tomato

*Wine Pairing: Gruner Veltliner, Arndorfer, Austria*

##### **Jumbo Lump Crabcakes** (\$4 Supplement)

Arugula, Roasted Peppers, Old Bay Aioli

*Wine Pairing: Sauvignon Blanc, Natura, Casablanca, Chile*

#### MAIN

##### **Crispy Skin Salmon\***

Applewood Bacon, Potato Hash, Whole Grain Mustard, Spinach

*Wine Pairing: Pinot Noir, Grace's Vine, Leyda Valley, Chile*

##### **Filet Mignon Wellington**

Puff Pastry, Mushroom Duxelles, Brie Fondue, Bordelaise

*Wine Pairing: Cabernet Blend, Il Bruciato, Guado al Tasso, Bolgheri*

##### **Surf & Turf\*** (\$24 Supplement)

Center Cut Filet Mignon, Broiled Lobster Tail, Whipped Potato, Sautéed Spinach

*Wine Pairing: Malbec, Zuccardi, Mendoza*

#### DESSERT

##### **Homemade Peppermint Ice Cream**

Chocolate Sauce

*Wine Pairing: Fortified Port, Malamado, Mendoza*

##### **Flourless Chocolate Cake**

Raspberry Sauce

*Wine Pairing: Dow's Ruby Port, Portugal*

RESERVATIONS

Tax and gratuity are not included.

\*Served raw, undercooked or to your liking. Eating these items increases your chance of food borne illness, especially if you have certain medical conditions. Many of the dishes we serve at Tellers: Chophouse contain nuts, shellfish and/or gluten. Please inform your server of any allergies prior to ordering. Thank you!