

Tellers®

AN AMERICAN CHOPHOUSE

THE RESTAURANT WEEK UPGRADE

SUNDAY, OCTOBER 29th through SUNDAY, NOVEMBER 5th

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: Falanghina, Feudi di San Gregorio, Campania, Italy

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: Chardonnay, La Crema, Sonoma Coast, California

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: Tempranillo, Launa, Rioja, Spain

Surf & Turf* (\$24 Supplement)

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

Wine Pairing: Malbec, Zuccardi, Mendoza, Argentina

DESSERT

Homemade Pumpkin Ice Cream

Ginger Snap Cookies

Wine Pairing: Moscato, Pellegrino, Passito di Pantelleria

Strawberry Shortcake

Lemon Buttermilk Ice Cream

Wine Pairing: Chardonnay Ice Wine, Standing Stone, Finger Lakes

RESERVE NOW

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!