

## Tellers Blazes Trail in LI Chophouse Menus: Classic, New, and Custom Options

Traditionally Raised Cattle Selections Broaden Flavor Profile Range of Beef

Custom Surf and Turf Combinations Include New Seafood Entrees

(Long Island, New York . . . September 2007) Tellers Chophouse (605 Main Street, Islip, NY [631] 277-7070 or [www.tellerschophouse.com](http://www.tellerschophouse.com)) and Executive Chef Alan Kwan blaze a trail in chophouse menus on Long Island with a broader flavor profile of beef selections and new, surf and turf entrée combinations.



In addition to the classic, prime and dry-aged steaks that form the backbone of the Tellers menu, the American chophouse introduces four new proprietary ranch selections. Diners are presented with a broader flavor profile range from the rich tasting, corn-fed Nebraska-reared beef to newer and lighter tasting, grass-fed beef from smaller farms in Oregon, California and Maine. This is possible as the taste of beef, like wine, is affected by terroir or the special characteristics of geography - soil and microclimate. The new beef options are also sustainable ones from cattle reared in the traditional manner, pasture-raised to

grow at their own pace. This is the way all cattle were once raised before the rise in prime beef's popularity, its scarcity and its cost. The new choices also allow Tellers to pass along cost-options while helping to support smaller farmers.

Chef Alan Kwan also introduces five new seafood entrees as part of a custom surf and turf menu. New are Cioppino, a chunky tomato-based fisherman's stew with onions, celery garlic and red wine, sautéed scallops with a chanterelle mushroom and a black truffle ragout, lobster scampi, grilled shrimp and jumbo prawns. Each dish bears Kwan's signature touches: seasonal ingredients; flavor with each bite; and a sense of fullness that does not equate to heaviness. When combined with classic beef and new proprietary ranch selections, diners will have the option of over fifty surf and turf menu combinations. The menu will be reviewed regularly and evolve based on availability of beef but also diner preference.

### *CLASSIC TELLERS*

\*Boneless NY Strip - \$42

\*Porterhouse for Two - \$84

\*Tellers Eye - \$49

\*Petit Filet Mignon - \$28

\*Filet Mignon - \$38

\*Rack of Lamb - \$36

\*Tellers Delmonico - \$34

### *PROPRIETARY RANCHES*

\*NY Strip, Painted Hills, Oregon-\$38

\*NY Strip, Wolfe Neck, Maine - \$39

\*Short Bone Rib Eye, Copper Ridge,  
California - \$37

\*Kobe Flat Iron Steak, Painted Hills, OR - \$26

### *CUSTOM SURF AND TURF*

\*Lobster, scampi style w/ white wine, garlic  
butter + \$21

\*Grilled shrimp w/ lemon, garlic, mild pepper  
flakes + \$16

\*Sautéed Scallops w/ chanterelle mushroom and  
black truffle ragout, +  
\$15

\*Shellfish Cioppino w/ lobster, crab, clams and  
shrimp + \$18

\*Fried Jumbo Prawns<sup>®</sup> with Old Bay remoulade,  
+ \$22

Tellers<sup>®</sup>

Tellers is owned by the Bohlsen family, who also own and operate the highly regarded Prime - An American Kitchen and Bar in Huntington and the successful H2O Seafood Grill in Smithtown. Those seeking an exceptional American chophouse experience will find it here with a menu of the finest meats and local seafood, a 10,000-bottle and 1,000-label wine cellar, and a dining room said to be “one of the most strikingly beautiful” on Long Island by The New York Times’ Joanne Starkey. For public inquiries, contact Tellers Chophouse at (631) 277-7070 or press inquiries, contact WordHampton Public Relations at (631) 329-0050.

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