

Tellers®

AN AMERICAN CHOPHOUSE

THE **RESTAURANT WEEK** UPGRADE

SUNDAY, NOVEMBER 4TH through SUNDAY, NOVEMBER 11TH

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: Garganega, Pieropan, Soave Classico, Italy

Jumbo Lump Crabcakes (\$4 Supplement)

Arugula, Roasted Pepper, Old Bay Aioli

Wine Pairing: Chardonnay, Davis Bynum, Russian River Valley

Baby Wedge Salad

Roquefort Dressing, Bacon, Tomato

Wine Pairing: Sauvignon Blanc, Natura, Casablanca, Chile

MAIN

Crispy Skin Salmon*

Applewood Bacon, Potato Hash, Whole Grain Mustard, Spinach

Wine Pairing: Sangiovese, Castello di Albola, Chianti Classico, Tuscany, Italy

Filet Mignon Wellington

Puff Pastry, Mushroom Duxelles, Brie Fondue, Bordelaise

Wine Pairing: Zinfandel/Malbec/Merlot, Upshot, Rodney Strong, Sonoma

Surf & Turf (\$24 Supplement)

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

Wine Pairing: Sangiovese/Cabernet, Argiano, Montalcino, Tuscany

DESSERT

Tellers Whiskey Ice Cream Sundae

Brownie, Candied Peanuts, Caramel Sauce

Wine Pairing: Late Harvest Torrontes, Tardio, Mendoza, Argentina

French Toast Bread Pudding

Vanilla Bean Anglaise, Whipped Cream

Wine Pairing: Late Harvest Riesling, Red Hook, North Fork

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!