

# Tellers®

AN AMERICAN CHOPHOUSE

## MUST HAVE

<b>TELLERS DUCK FAT FRIES</b> <sup>GF</sup>	7
HOUSEMADE KETCHUP AND MUSTARD DIPPING SAUCES	
<b>SESAME-POTATO LOAF</b>	7
BLACK TRUFFLE BUTTER, SEA SALT	

## APPETIZERS

<b>POTATO GNOCCHI</b>	26
WAGYU CHEEK, AU POIVRE, PICKLED SHALLOT	
<b>JUMBO LUMP CRABCAKE</b>	29
CAPER GRIBICHE	
<b>SHRIMP &amp; LOBSTER WONTONS</b>	23
PAN-SEARED, HOISIN GLAZE, MISO-MUSTARD	
<b>TELLERS BAKED CLAMS (8)</b>	19
TELLERS SPECIAL STUFFING	
<b>FRITTO MISTO</b>	23
CALAMARI, ZUCCHINI, ARTICHOKE HEARTS, CHERRY PEPPERS, GARLIC, LEMON, RED CHILI FLAKES	
<b>FIG BURRATA CAPRESE</b> <sup>GF</sup>	28
CREAMY BURRATA CHEESE, CHERRY TOMATOES, FRESH BASIL, OLIVE OIL, BALSAMIC PEARLS, BLACK MISSION FIGS, TOASTED SOURDOUGH	

## RAW BAR

À LA CARTE  
SERVED WITH TRADITIONAL ACCOMPANIMENTS

<b>SHRIMP COCKTAIL</b> <sup>GF</sup>	24
SHRIMP (5), COCKTAIL SAUCE	
<b>BLUE POINT OYSTERS*</b> <sup>GF</sup>	18   33
LONG ISLAND SOUND, NEW YORK, SERVED BY THE HALF DOZEN OR DOZEN	

## SOUPS & SALADS

<b>LOBSTER BISQUE</b>	19
CHIVE CRÈME FRAÎCHE	
<b>BABY WEDGE SALAD</b> <sup>GF</sup>	19
ROQUEFORT DRESSING, BACON, TOMATO, RED ONION	
<b>CAESAR SALAD</b>	18
ROMAINE, PARMESAN, CROUTONS	

## SEASONAL FEATURES

WHILE SUPPLIES LAST

### APPETIZER

<b>SHORT RIB FRENCH ONION SOUP</b>	19
CARAMELIZED ONIONS, TOASTED BAGUETTE, MELTED GRUYERE CHEESE	

<b>TUNA CRUDO</b>	25
BLOOD ORANGE AGUACHILE	

### ENTRÉE

<b>LOBSTER RAVIOLI</b>	48
BEURRE MONTE, CRISPY FRIED SHALLOTS	

## USDA PRIME, 35-DAY DRY AGED

<b>BONELESS NY STRIP*</b> <sup>GF</sup> 14 OZ	78
<b>PORTERHOUSE FOR 2*</b> <sup>GF</sup> 38 OZ	175
BORDELAISE	
<b>TELLERS SIGNATURE RIBEYE*</b> <sup>GF</sup> 40 OZ	155

## WAGYU

Snake River Farms   <i>American Wagyu "Gold"</i>	
<b>EYE OF THE RIBEYE*</b> 10 OZ	115
Snake River Farms   <i>American Wagyu "Gold"</i>	
<b>FILET MIGNON*</b> 10 OZ	95
<b>JAPANESE A5 WAGYU*</b> 4 OZ/8 OZ	65/105

## CLASSIC TELLERS

<b>DOUBLE R RANCH</b>	
<b>FILET MIGNON*</b> <sup>GF</sup> 10 OZ	79
<b>SKIRT STEAK*</b> 12 OZ	61
MISO MARINADE	
<b>BONE-IN USDA PRIME</b>	
<b>COWGIRL RIBEYE*</b> <sup>GF</sup> 16 OZ	76
BONE MARROW BUTTER	

## MEAT & POULTRY

<b>FILET MIGNON FRITES*</b> <sup>GF</sup> 10 OZ	68
PEPPER-CRUSTED FILET MIGNON TAIL, AU POIVRE SAUCE, DUCK FAT FRIES	
<b>TELLERS DELMONICO*</b> 16 OZ	65
TRUFFLE BUTTER SAUCE, CRISPY ONIONS	
<b>FILET MIGNON WELLINGTON*</b>	52
PUFF PASTRY, MUSHROOM DUXELLES, BRIE FONDUE, BORDELAISE	
<b>ROASTED HALF CHICKEN</b>	34
CORNBREAD & CRANBERRY STUFFING, MUSHROOM JUS	

## SEAFOOD

<b>MISO BLACK COD</b>	49
CRAB & MAITAKE MUSHROOM FRIED RICE	
<b>SCOTTISH SALMON*</b> <sup>GF</sup>	42
BLACK RICE, CHORIZO, RED PEPPER CREAM SAUCE, BROCCOLINI	

## ACCESSORIES

<b>HOUSE-MADE TATER TOTS</b>	
GRUYERE CHEESE, HORSERADISH CREAM	
<b>CREAMED SPINACH</b>	
<b>ROASTED MUSHROOMS</b> <sup>GF</sup>	
<b>CARAMELIZED BRUSSELS SPROUTS</b> <sup>GF</sup>	
TRUFFLE HONEY, CRISPY PANCETTA	
<b>BURNT BROCCOLI</b> <sup>GF</sup>	
<b>FIVE CHEESE "MAC"</b>	
<b>SCALLOPED PARMESAN POTATOES</b> <sup>GF</sup>	
<b>WHIPPED POTATO</b> <sup>GF</sup>	
<b>LOBSTER MAC &amp; CHEESE</b>	49
FOUR CHEESE BÉCHAMEL, LOBSTER, CAVATAPPI PASTA, OREGANATA BREADCRUMBS	

## the LEGACY BRUNCH

AVAILABLE EVERY SUNDAY, 12PM to 3PM

### COMPLIMENTARY STARTER

#### CINNAMON ROLL

Enjoy a warm welcome to brunch with one complimentary fresh-from-the-oven cinnamon roll per table up to four guests.

### EGGS & OMELETS

<b>SHORT RIB &amp; EGGS</b>	28
TWO SUNNY SIDE UP EGGS, BRAISED BEEF SHORT RIB, HOUSEMADE TATER TOTS, HORSERADISH CREAM	
<b>CRAB &amp; EGGS BENEDICT</b>	32
CRAB CAKE, POACHED EGGS, HOLLANDAISE SAUCE, SPINACH, ENGLISH MUFFIN, HOUSEMADE TATER TOTS, HORSERADISH CREAM	
<i>ASK ABOUT OUR CLASSIC EGGS BENEDICT</i>	
<b>OLD WORLD PASTRAMI HASH &amp; EGGS</b>	22
POTATO, ONIONS, PEPPERS, SRIRACHA AIOLI, TWO SUNNY SIDE UP EGGS	
<b>MUSHROOM, BACON &amp; CHEESE OMELET</b> <sup>GF</sup>	28
ROASTED MUSHROOMS, TELLERS PEPPER BACON, FIVE CHEESE BLEND, ASPARAGUS, AU POIVRE SAUCE	
<b>CLASSIC TELLERS BRUNCH</b>	25
THREE EGGS ANY STYLE, BACON OR SAUSAGE, HOME FRIES, RYE TOAST	
<b>SAUSAGE GRAVY &amp; BISCUITS</b>	24
TWO BUTTERMILK BISCUITS, SAUSAGE GRAVY, TWO SUNNY SIDE UP EGGS	

### MAINS

<b>RICOTTA PANCAKES</b>	22
LEMON BLUEBERRY BUTTER, WHIPPED CREAM, POWDERED SUGAR, WHISTLEPIG BARREL-AGED MAPLE SYRUP	
<b>CHICKEN PAILLARD</b> <sup>GF</sup>	21
ARUGULA, RADICCHIO, RED ONION, PARMESAN, BALSAMIC VINAIGRETTE	
<b>TELLERS BRUNCH BURGER*</b> 10 OZ	29
TELLERS PEPPER BACON, EGG, CHEDDAR CHEESE, SHALLOT JAM	

### SIDES & SHARES

<b>HOME FRIES</b> <sup>GF</sup>	12
POTATO, ONIONS	
<b>ESPOSITO SAUSAGE</b> <sup>GF</sup>	12
FOUR BREAKFAST SAUSAGES	
<b>APPLEWOOD-SMOKED BACON</b> <sup>GF</sup>	12

### ENDLESS SIPS

Keep the cheer flowing with our endless brunch cocktails—because one is never enough! For 90 glorious minutes, sip your way through our signature brunch selections, perfectly crafted to keep your Sunday happy.

<b>PROSECCO</b>	25
CRISP, BUBBLY, ALWAYS REFRESHING	
<b>MIMOSA</b>	
CLASSIC BLEND OF FRESHLY SQUEEZED ORANGE JUICE & SPARKLING PROSECCO	
<b>BELLINI</b>	
HARRY'S FAMOUS WHITE PEACH BELLINI	
<b>TELLERS ROYALE</b>	
BLACKBERRY CASSIS SYRUP, CRANBERRY, & LEMONADE, TOPPED WITH PROSECCO FOR A REGAL TWIST	
<b>BLOODY MARY</b>	25
HOUSE-MADE BLOODY MIX WITH ABSOLUT VODKA, BOLD & SPICY	

EXECUTIVE CHEF THOMAS HAFERKAMP

<sup>GF</sup> Indicates that this item is considered Gluten Friendly. We are not a gluten free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to consider this information in light of their individual requirements. BRG does not assume any liability for these foods offered; allergy management is the responsibility of the guest. Please inform your server if a person in your party has a food allergy or intolerance. | \*Served raw, undercooked, or to your liking. Eating these items increases your chance of foodborne illness, especially if you have certain medical conditions.