

# the ANNIVERSARY EVENT

SUNDAY, MARCH 9<sup>TH</sup> thru SUNDAY, MARCH 16<sup>TH</sup> at **Tellers**<sup>®</sup>

\$65\*\* 3-Course Prix Fixe Dinner | \$25\*\* 3-Course Wine Pairing

## FIRST COURSE

### FRENCH ONION SOUP

BAGUETTE CROUTON, GRUYERE CHEESE, PARMESAN CHEESE  
*tellers celebration white blend, north fork of long island*

### CAESAR SALAD

ROMAINE, CROUTONS, PARMESAN, CAESAR DRESSING  
*pinot grigio, gabriella, veneto, italy*

### BABY WEDGE SALAD

BACON, BLUE CHEESE, TOMATO, RED ONION,  
BUTTERMILK RANCH  
*sauvignon blanc, fernhook, marlborough, new zealand*

### LOBSTER QUESADILLA

GUACAMOLE, CHIPOTLE GOAT CHEESE, PLANTAIN CHIPS  
*sauvignon blanc, fernhook, marlborough, new zealand*

### SEA SCALLOPS

OYSTER, SHIITAKE, HON SHIMEJI MUSHROOMS,  
BROWN BUTTER SAUCE  
*chardonnay, the calling, sonoma coast, california*

### TELLERS BLACK PEPPER BACON

THICK CUT, HOUSE-CURED, SPICY-SWEET  
HORSERADISH GLAZE  
*rosé, hampton water, languedoc, france*

### CAJUN STYLE ROCK SHRIMP

ANDOUILLE SAUSAGE CHIPS, CHEDDAR POLENTA  
*grüner veltliner, pratsch, austria*

## SECOND COURSE

### VEAL CHOP PARMESAN\*

PARMESAN CRUST, BORDELAISE, WATERCRESS  
*merlot / cabernet, mouton cadet, bordeaux, france*

### CELEBRATION STEAK\* (+25 SUPPLEMENTAL)

35-DAY WHISKEY-AGED, BONE-IN STRIP,  
SCALLOPED PARMESAN POTATOES  
*cabernet sauvignon, edge, alexander valley, california*

### GIANT PRAWNS

PAN-ROASTED TOMATO FONDUE, BASIL, PARMESAN RISOTTO  
*pinot noir, plowbuster, willamette valley, california*

### ROASTED ORGANIC CHICKEN

SAUTÉED MUSHROOMS, CORNBREAD STUFFING,  
CHICKEN JUS  
*sangiovese, chianti classico, villa s. andrea, tuscan*

### FILET MIGNON WELLINGTON\*

FILET MIGNON, MUSHROOM DUXELLES, BRIE FONDUE,  
PUFF PASTRY, BORDELAISE  
*cabernet sauvignon, vigilance, lake county, california*

### MILLENNIUM LOBSTER (+35 SUPPLEMENTAL)

2 LB LOBSTER, WHIPPED POTATO, LEMON BUTTER SAUCE  
*chardonnay, plump jack, napa valley, california*

### ROASTED BRANZINO

ROMESCO PUREE, MOROCCAN OLIVE SALSA,  
BLANCHED CAULILINI  
*pinot noir, jaffelin, burgundy, france*

## THIRD COURSE

### ROOT BEER FLOAT

SALTED CARAMEL GELATO, SARANAC ROOT BEER,  
WHIPPED CREAM, BRANDY CHERRY  
*dow's ruby port, portugal*

### PEANUT BUTTER CHOCOLATE MOUSSE PARFAIT

CHOCOLATE MOUSSE, PEANUT BUTTER MOUSSE, OREO  
CRUMBS, CHOCOLATE CHIP COOKIE, CARAMEL SAUCE  
*fortified merlot, raphael, north fork*

### HOT FUDGE BROWNIE SUNDAE

CHOCOLATE BROWNIE, HOT FUDGE, WHIPPED CREAM,  
BOURBON ICE CREAM  
*malamado, malbec, zuccardi poli, argentina*

### CRÈME BRÛLÉE

TROPICAL FRUIT  
*fortified riesling, raphael, north fork*

**Tellers**<sup>®</sup>  
AN AMERICAN CHOPHOUSE

Please kindly remember that complimentary cards are not able to be redeemed if anyone at the table enjoys this amazing menu. Thank you for your understanding.

WWW.TELLERSCHOPHOUSE.COM | 631.277.7070 | 605 MAIN STREET, ISLIP

Tax & gratuity not included. \*Served raw, undercooked, or to your liking. Eating these items increases your chance of foodborne illness, especially if you have certain medical conditions. Many of the dishes we serve contain nuts, shellfish, and / or gluten. Please inform your server of any allergies prior to ordering.