

HALLS CHOPHOUSE
THE CHARLESTON STEAKHOUSE

Soups & Appetizers

- She Crab Soup Bowl \$9 Cup \$7
Chophouse Onion Soup \$8
Jumbo Shrimp Cocktail \$15
Seafood on the Rocks \$32
Sbrimp, Oysters, Popsicle Crab Legs for the Table
Oysters Rockefeller \$15
Oysters on the Half Shell \$MP
Jeanne's Lump Crab Cake \$14
Prime Steak or Tuna Tartar \$14
Fried Calamari \$12
Spicy Shrimp \$12
Tempura Fried 8oz Lobster Tail \$22

Salads

- Simple Greens \$9
*mixed field greens, goat cheese,
spiced pecans with sherry boney vinaigrette*
Halls Chop Salad HALF \$8 FULL \$12
*smoked bacon, peppers, celery, tomatoes, black eyed peas,
feta cheese with green peppercorn-buttermilk dressing*
Caesar Salad \$9
shaved parmesan, rustic croutons & white anchovies
Wedge Salad \$12
iceberg lettuce, smoked bacon, blue cheese & avocado
Roasted Beet Salad \$12
spiced casbevs with warm brie dressing
Beefsteak Tomatoes \$9
sweet onions & basil vinaigrette

Steaks

- Filet Mignon Petit \$33
Filet Mignon \$42
Halls 16 oz Prime New York Strip \$44
Prime Filet of Rib Eye \$39
Prime Bone-In Rib Eye \$48
Red's Prime Cut \$29
32oz Porterhouse \$78
28 oz Long Bone Tomahawk Rib Eye \$85
dry aged for 45 days
Dry Aged New York \$49
Dry Aged Rib Eye \$45
Dry Aged Slow Roasted Prime Rib
King Cut \$ 46 Queen Cut \$35
Friday, Saturday & Sunday

Chops

- Dutch Valley Farms Veal Chop \$39
USDA Prime Lamb \$35
Bone-In New York Chops
Kurobuta Berkshire Pork Rack \$29

Sauces \$2

- Béarnaise*
House Worcestershire
Peppercorn-Brandy
Red Wine Bordelaise
Chef's Steak Sauce

- add Oscar Style \$15
with Jumbo Crab,
Asparagus & Hollandaise*

Fish & Shellfish

- Ahi Tuna \$27
green peppercorn grapefruit gastrique
Day Boat Halibut \$28
little neck clams lemon butter sauce
Seared Scallops \$27
roasted tomato & vegetable risotto
Wild Salmon \$26
*cedar planked with tomato,
dill & cucumber yogurt sauce*
Maine Lobster \$MP
Friday, Saturday & Sunday

On the Other Hand

- Manchester Farms Quail \$24
pepperjack grits, sweet & sour collard greens & roasted gravy
Pan Roasted Chicken Breast \$24
Sea Island red pea succotash

- Braised Duck \$29
Maple Leaf Farms with roasted fingerling potatoes
Spinach & Artichoke Ravioli \$22
basil broth

Sides \$8

- Broccolini*
Creamed Spinach
Spinach, Garlic & Olive Oil
Asparagus with Hollandaise

- Sauteed Mushrooms*
Onion Rings or Straws
Sweet & Sour Collard Greens

- Pepperjack Grits*
Mac & Cheese
Baked Sweet Potato

- Mashed Potatoes*
House Cut French Fries
Sweet Potato Fries
Loaded Baked Potato