

Raw and Chilled Seafood

JUMBO SHRIMP COCKTAIL

\$22

OYSTERS ON THE HALF SHELL*

Duet of East Coast oysters

1/2 DOZEN OR DOZEN MP

CHILLED LOBSTER TAILS

Three 4 oz split tails, drawn butter

\$47

HALLS SEAFOOD TOWER*

Oysters, shrimp, lobster tail

FOR TWO \$62 FOR FOUR \$130

Soups and Appetizers

SHE-CRAB SOUP

CUP \$9 BOWL \$13

CHOPHOUSE ONION SOUP

\$12

OYSTERS ROCKEFELLER

\$25

LUMP CRAB CAKE

\$24

Roasted corn salsa, pickled green tomato relish, smoked paprika crema

SPICY SHRIMP

\$21

Fresh pineapple, chili-garlic sauce

FRIED CALAMARI

\$19

LOWCOUNTRY FRIED GREEN TOMATOES

\$20

Crab, shrimp, bacon succotash

TUNA TARTARE*

\$22

Avocado, corn tortilla, chipotle crema

PRIME STEAK TARTARE*

\$18

Served with quail egg and gaufrette crisps

THE BACON STEAK

\$20

STUFFED MUSHROOMS

\$18

Prosciutto and fontina-stuffed mushroom caps

Salads

SIMPLE GREENS

\$14

Field greens, goat cheese, spiced pecans, sherry-honey vinaigrette

HALLS CHOP SALAD

\$16

Smoked bacon, peppers, celery, tomatoes, black-eyed peas, feta cheese, green peppercorn-buttermilk dressing

CAESAR SALAD

\$15

Romaine hearts, croutons, fresh-grated Parmesan, white anchovies, Parmesan crisp, roasted red pepper salad

CLASSIC WEDGE SALAD

\$16

Iceberg, bacon, avocado, tomatoes, scallions, buttermilk-blue cheese dressing

ROASTED BEET SALAD

\$16

Spiced cashews, orange supremes, chèvre, finished with local honey

BURRATA SALAD

\$21

Heirloom tomatoes, arugula pesto, balsamic reduction

Seafood

AHI TUNA*

\$46

Seared Ahi tuna, baby artichoke, olives, Marcona almonds, citrus-anchovy butter sauce

SCALLOPS*

\$48

Pan-seared Nantucket diver scallops, lemon beurre blanc, vegetable risotto, caviar

SALMON*

\$45

Wild salmon, crushed fingerling potatoes, charred lemon, chimichurri sauce

SHRIMP & GRITS

\$38

Jumbo shrimp, tasso ham gravy, peppers, onions, stone-ground grits

SEA BASS

\$62

Chilean sea bass, grilled artichoke, olives, tomatoes, lemon aioli

Steaks

USDA Prime and Midwestern Angus beef, flown in from Allen Brothers of Chicago, wet- or dry-aged for the ultimate tenderness, juiciness and flavor.

WET AGED

FILET MIGNON*	<i>The finest tenderloin cuts available</i>	
PETITE CUT, 8 OZ		\$60
PRIME CUT, 12 OZ		\$75
BONE-IN FILET MIGNON, 14 OZ*		\$85
	<i>Exceptionally rare cut, succulent and tender</i>	
NEW YORK STRIP, 14 OZ*		\$74
	<i>Classic steak-lover's steak with fine, silky texture</i>	
RIB EYE, 16 OZ*		\$70
	<i>Distinguished by rich marbling and the natural flavor kernel</i>	

PRIME RIB

PRIME RIB, SLOW ROASTED*	<i>Tender, traditional classic</i>	
QUEEN CUT, 14 OZ		\$70

RED'S PORTERHOUSE

RED'S PORTERHOUSE, 26 OZ*		\$115
	<i>Dry aged cut includes entire sirloin strip and tenderloin filet</i>	

DRY AGED

RIB EYE, 16 OZ*		\$82
	<i>For true steak connoisseurs</i>	
KANSAS CITY BONE-IN STRIP, 20 OZ*		\$84
	<i>Thickly cut and firm; serious steak lovers savor this cut</i>	
TOMAHAWK RIB EYE, 34 OZ*		\$140
	<i>A graceful, arched rib bone sets off this extremely tender steak</i>	

GRASS FED

FILET MIGNON, 6 OZ*		\$58
	<i>100% grass fed with an exquisite flavor profile</i>	
FREE RANGE FILET OF BISON, 8 OZ*		\$76
	<i>Wild mushroom risotto, black truffle butter</i>	

WAGYU

JAPANESE A5 WAGYU FILET*		\$36/oz
	<i>Experience the inimitable marbling and sought-after flavor that is Japanese beef (2 oz minimum)</i>	
AMERICAN ROSEWOOD WAGYU FLAT IRON STEAK, 10 OZ*		\$69
	<i>Intricate marbling, rich buttery flavor, carved</i>	
AUSTRALIAN "WESTHOLME" NEW YORK STRIP, 16 OZ*		\$165
	<i>Intricate marbling, rich buttery flavor</i>	

Chops

VEAL CHOP*		\$63
	<i>16 oz center-cut, frenched rib chop, arugula salad, cherry tomatoes</i>	
RACK OF LAMB*		\$58
	<i>Carved, full rack, rosemary-roasted fingerling potatoes</i>	
HERITAGE TWIN PORK CHOPS*		\$42
	<i>Broiled, apple-mustard glazed heritage chop, brown sugar-baked Sea Island Red Peas, charred broccolini, bacon-bourbon jus</i>	

Accompaniments

CREAMY GORGONZOLA	\$12
OSCAR STYLE	\$28
	<i>Jumbo crab, asparagus, hollandaise</i>
SAUTÉED MUSHROOMS AND ONIONS	\$8
LOBSTER TAIL, 10 OZ	\$54
	<i>Broiled</i>
SEARED FOIE GRAS	\$24
BLACK TRUFFLE BUTTER	\$14

On the Other Hand

MANCHESTER FARMS QUAIL

Pepper jack grits, sweet and sour collard greens, roasted gravy

\$28

MAPLE LEAF FARMS BRAISED DUCK

Braised, semi-boneless, ½ duckling, tomatoes, roasted fingerling potatoes, haricots verts

\$39



GRILLED VEGETABLE RAVIOLI

Peppers, mushroom, onion, carrot, asparagus, Burrata cheese, tomato-cream sauce

\$34

Signature Sides

SWEET AND SOUR COLLARD GREENS

\$16

PEPPER JACK CREAMED CORN SKILLET

\$20

LOBSTER & SMOKED BACON MAC 'N CHEESE

\$27

PANCETTA-ROASTED BRUSSELS SPROUTS

\$17

SHRIMP AND GRITS SKILLET

\$18

LOADED MASHED POTATOES

\$16

WILD MUSHROOM RISOTTO

Cream, Parmesan, herbs, truffle butter

\$17

Sides

\$15 each

CREAMED SPINACH MASHED POTATOES PEPPER JACK GRITS
SAUTÉED MUSHROOMS SPINACH, GARLIC AND OLIVE OIL
ASPARAGUS WITH HOLLANDAISE BROCCOLINI MAC 'N CHEESE
ONION RINGS OR STRAWS LOADED JUMBO BAKED POTATO
PARMESAN-TRUFFLE FRENCH FRIES CORNMEAL-FRIED OKRA
SWEET POTATO FRENCH FRIES

Sauces

\$5 each

BÉARNAISE HOUSE WORCESTERSHIRE PEPPERCORN-BRANDY
RED WINE BORDELAISE HALLS STEAK SAUCE

Steak Temperatures

Rare Cool - Red Throughout, Cool Center

Rare Warm - *Red Throughout, Warm Center*

Medium Rare - Hot Red Throughout

Medium - *Hot Red Center, Pink to Edges*

Medium Well - *Light Pink to Center*

Well - No Pink at All



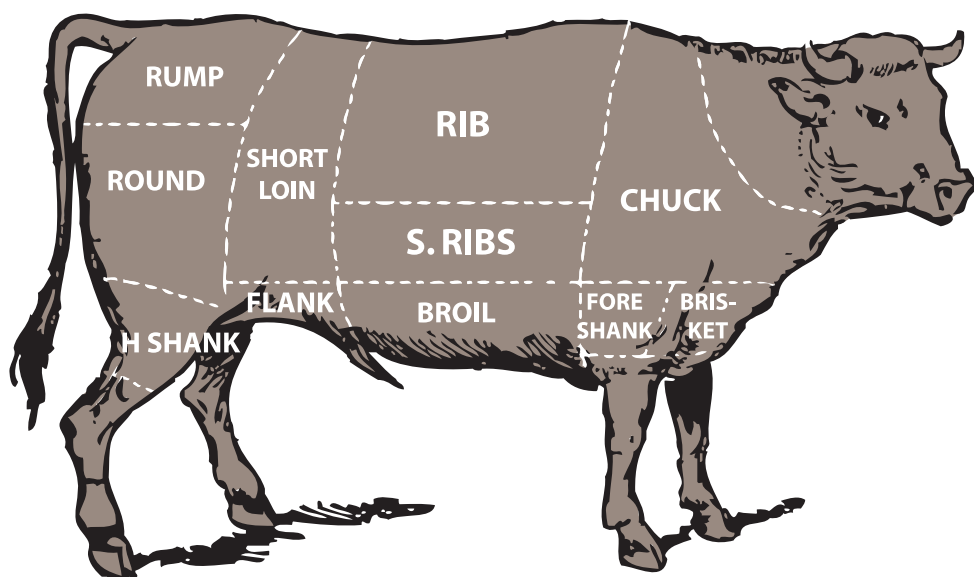
- Signature Vegetarian Dish

**Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.*

Halls

CHOPHOUSE

THE GREENVILLE STEAKHOUSE



Halls Chophouse is proud to display on the walls of our dining areas selected pieces from our private collection of wildlife art created by artists of the Southeastern Wildlife Exposition (SEWE), hosted in downtown Charleston every February. The largest event of its kind in the U.S., SEWE is an annual three-day celebration of wildlife and nature through fine art, conservation, education and sporting demonstrations. Learn more at sewe.com.

HALL MANAGEMENT GROUP INCLUDES THESE
FINE RESTAURANTS UNDER THE CULINARY DIRECTION OF
CORPORATE EXECUTIVE CHEF MATTHEW NIESSNER:

HALLS CATCH, NASHVILLE, TN

HALLS CHOPHOUSE, CHARLESTON, SC

HALLS CHOPHOUSE, GREENVILLE, SC

HALLS CHOPHOUSE, COLUMBIA, SC

HALLS CHOPHOUSE, NEXTON, SC

HALLS CHOPHOUSE, NASHVILLE, TN

HIGH COTTON, CHARLESTON, SC

RITA'S SEASIDE GRILLE, FOLLY BEACH, SC

SLIGHTLY NORTH OF BROAD, CHARLESTON, SC

HALLS SIGNATURE EVENTS, CHARLESTON, SC



Need a fabulous gift?
Ask your server about
Hall Management Group Gift Cards.

The Legacy of Mr. Bill Hall

Born November 2, 1946 in Seattle, Washington and raised in Sausalito, California, Bill Hall began his hospitality career on the west coast, as a teenager working in both a restaurant and in the family grocery store. His resilience training came early. Bill's father fired him after Bill terminated the butcher who had been there for 25 years. But if you know Bill, that tough call was likely the right move.

Bill's determination was only matched by his deep love for his family and his affection for serving people well. From Napa Valley to Vail, from Pebble Beach to Palmetto Dunes, Bill Hall ran some of the most luxurious resorts in the United States. Along the way, he always invested his time and money in the community, frequently going above and beyond the call for help. If we tried to list all of the charities blessed by Bill Hall and his family, we'd likely fill the page and more. He served on some of South Carolina's most prestigious boards including the Southeastern Wildlife Exposition and Patriots Point Development Authority where Governor Henry McMaster appointed Bill as Chairman. But he never sought the limelight. He put others above self and that graceful humility cultivated relationships beyond count.

Bill and his wife Jeanne fell in love with the Holy City while their daughter, Stacey, attended the College of Charleston. In 2008, alongside sons Tommy and Billy, the family founded Hall Management Group in Charleston. In 2009, they cut the ribbon on the iconic Halls Chophouse Charleston. Opening night, Bill borrowed \$100 from his longtime friend Judge Sol Blatt to have money in the cash register. They ended the evening making \$58. The rest is history.

Before placing your order, please inform your server if anyone in your party has a food allergy.

Halls Chophouse is available for private breakfasts, luncheons and dinners and can graciously accommodate your group.



Are you a Hall Pass Loyalty member? Join today and start earning points and rewards for dining in our restaurants.