

Raw and Chilled Seafood

JUMBO SHRIMP COCKTAIL	\$22
OYSTERS ON THE HALF SHELL* <i>Duet of East Coast oysters</i>	1/2 DOZEN OR DOZEN MP
CHILLED LOBSTER TAILS <i>Three 4 oz split tails, drawn butter</i>	\$47
HALLS SEAFOOD TOWER* <i>Oysters, shrimp, lobster tail</i>	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
<i>Roasted corn salsa, pickled green tomato relish, smoked paprika crema</i>	
SPICY SHRIMP	\$21
<i>Fresh pineapple chili-garlic sauce</i>	
FRIED CALAMARI	\$19
LOWCOUNTRY FRIED GREEN TOMATOES	\$19
<i>Crab, shrimp, bacon succotash</i>	
TUNA TARTARE*	\$22
<i>Avocado, corn tortilla, chipotle crema</i>	
PRIME STEAK TARTARE*	\$18
<i>Served with quail egg and gaufrette crisps</i>	
THE BACON STEAK	\$20
STUFFED MUSHROOMS	\$18
<i>Prosciutto and fontina-stuffed mushroom caps</i>	

Salads

SIMPLE GREENS	\$14
<i>Field greens, goat cheese, spiced pecans, sherry-honey vinaigrette</i>	
HALLS CHOP SALAD	\$16
<i>Smoked bacon, peppers, celery, tomatoes, black-eyed peas, feta cheese, green peppercorn-buttermilk dressing</i>	
CAESAR SALAD	\$15
<i>Romaine hearts, croutons, fresh-grated Parmesan, white anchovies, Parmesan crisp, roasted red pepper salad</i>	
CLASSIC WEDGE SALAD	\$16
<i>Iceberg, bacon, avocado, tomatoes, scallions, buttermilk-blue cheese dressing</i>	
ROASTED BEET SALAD	\$16
<i>Spiced cashews, orange supremes, chèvre, finished with local honey</i>	
BURRATA SALAD	\$21
<i>Heirloom tomatoes, arugula pesto, balsamic reduction</i>	

Seafood

AHI TUNA*	\$46
<i>Seared Ahi tuna, baby artichoke, olives, Marcona almonds, citrus-anchovy butter sauce</i>	
SCALLOPS*	\$46
<i>Pan-seared Nantucket diver scallops, lemon beurre blanc, vegetable risotto, caviar</i>	
Salmon*	\$45
<i>Wild salmon, crushed fingerling potatoes, charred lemon, chimichurri sauce</i>	
SHRIMP & GRITS	\$38
<i>Jumbo shrimp, tasso ham gravy, peppers, onions, stone-ground grits</i>	
SEA BASS	\$62
<i>Chilean sea bass, grilled artichoke, olives, tomatoes, lemon aioli</i>	

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* *The finest tenderloin cuts available*

PETITE CUT, 8 OZ	\$60
PRIME CUT, 12 OZ	\$75

BONE-IN FILET MIGNON, 14 OZ*

Exceptionally rare cut, succulent and tender

\$85

NEW YORK STRIP, 14 OZ*

Classic steak-lover's steak with fine, silky texture

\$74

RIB EYE, 16 OZ*

Distinguished by rich marbling and the natural flavor kernel

\$70

PRIME RIB

PRIME RIB, SLOW ROASTED* *Tender, traditional classic*

QUEEN CUT, 14 OZ	\$70
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RED'S PORTERHOUSE

RED'S PORTERHOUSE, 26 OZ*

\$115

Dry aged cut includes entire sirloin strip and tenderloin filet

DRY AGED

RIB EYE, 16 OZ*

For true steak connoisseurs

\$82

KANSAS CITY BONE-IN STRIP, 20 OZ*

\$84

Thickly cut and firm; serious steak lovers savor this cut

TOMAHAWK RIB EYE, 34 OZ*

\$140

A graceful, arched rib bone sets off this extremely tender steak

GRASS FED

FILET MIGNON, 6 OZ*

\$58

100% grass fed with an exquisite flavor profile

FREE RANGE FILET OF BISON, 8 OZ*

\$76

Wild mushroom risotto, black truffle butter

WAGYU

JAPANESE A5 WAGYU FILET*

\$36/oz

Experience the inimitable marbling and sought-after flavor that is Japanese beef (2 oz minimum)

AMERICAN ROSEWOOD WAGYU FLAT IRON STEAK, 10 OZ*

\$69

Intricate marbling, rich buttery flavor, carved

AUSTRALIAN "WESTHOLME" NEW YORK STRIP, 16 OZ*

\$165

Intricate marbling, rich buttery flavor

Chops

VEAL CHOP*

\$63

16 oz center-cut, frenched rib chop, arugula salad, cherry tomatoes

RACK OF LAMB*

\$58

Carved, full rack, rosemary-roasted fingerling potatoes

HERITAGE TWIN PORK CHOPS*

\$42

Broiled, apple-mustard glazed heritage chop, brown sugar-baked Sea Island Red Peas, charred broccolini, bacon-bourbon jus

Accompaniments

CREAMY GORGONZOLA

\$12

OSCAR STYLE

\$26

Jumbo crab, asparagus, hollandaise

SAUTÉED MUSHROOMS AND ONIONS

\$8

LOBSTER TAIL, 10 OZ

\$54

Broiled

SEARED FOIE GRAS

\$24

BLACK TRUFFLE BUTTER

\$14

On the Other Hand

MANCHESTER FARMS QUAIL \$28

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

MAPLE LEAF FARMS BRAISED DUCK \$39

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

V GRILLED VEGETABLE RAVIOLI \$34

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

Signature Sides

SWEET AND SOUR COLLARD GREENS \$16

PEPPER JACK CREAMED CORN SKILLET \$20

LOBSTER & SMOKED BACON MAC 'N CHEESE \$26

PANCETTA-ROASTED BRUSSELS SPROUTS \$17

SHRIMP AND GRITS SKILLET \$18

LOADED MASHED POTATOES \$16

WILD MUSHROOM RISOTTO \$17

Cream, Parmesan, herbs, truffle butter

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

V - Signature Vegetarian Dish

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

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

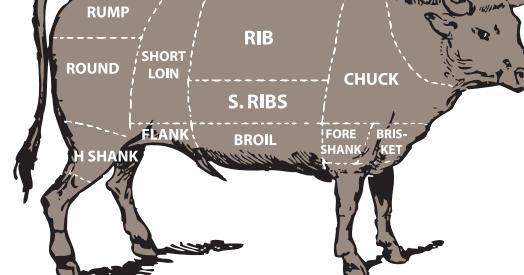
The Legacy of Mr. Bill Hall



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.



Our First 6 Years

THANK YOU
to our employees and our guests
for making our first 6 years such an amazing ride.
We look forward to continuing the celebration with
you all!

Tommy Jeanne Billy

