

# LUNCH MENU



# LUNCH BUFFET SELECTIONS

## BUFFET STATIONS

*Each Buffet is Priced Per Person | Minimum 40 Guests*

### DELI

**\$35**

*Seasonal Mixed Greens Salad*  
*Tomato Bisque*  
*Platters of Sliced Turkey, Honey Glazed Ham, Roast Beef*  
*Swiss, Cheddar, Provolone*  
*Lettuce, Tomato, Onion*  
*Housemade Focaccia & Multigrain*  
*House Made Potato Chips*  
*Potato Salad*  
*Fresh Fruit*  
*Cookies & Brownies*

### LOWCOUNTRY LUNCH

**\$50**

*Halls Signature Fried Chicken*  
*Charred Sweet Tea Pork Chop*  
*Sweet & Sour Collard Greens*  
*Mac 'n' Cheese*  
*Shaved Brussels Salad*  
*Pepper Jack Creamed Corn*  
*Cornbread*  
*Banana Pudding Trifle*

### PALMETTO

**\$45**

*Seasonal Mixed Green Salad*  
*Seasonal Soup*  
*Lemon Herb Roasted Chicken*  
*Parmesan Crusted, Lemon Buerre Blanc*  
*Halls Signature Meatloaf*  
*Rosemary Roasted Potatoes*  
*Quinoa with Seasonal Vegetables*  
*Seasonal Cheesecake*

### EAST BAY

**\$65**

*Semolina Pan-Fried Fried Local White Fish*  
*House-Made Remoulade*  
*Allen Brothers Carved Flank Steak*  
*Chimichurri Sauce*  
*Red Rice*  
*Charred Corn Salad*  
*Hushpuppies*  
*Whipped Honey Butter*  
*Caramel Cake*  
*Bananas Fosters Sauce*

## PLATED SELECTIONS

## STACEY'S PLATED LUNCH

\$55 Per Person

## FIRST COURSE

SELECT 1 | +\$3 DUO PLATE

 **Bouquet of Baby Greens***Crumbled Goat Cheese,  
Candied Pecan, Shaved Golden Beet,  
White Balsamic Vinaigrette* **Classic Blue Cheese Wedge Salad***Iceberg, Heirloom Tomatoes, Scallions,  
Bacon, Avocado, Blue Cheese Crumble,  
Blue Cheese Dressing* **Traditional She Crab Soup***Fresh Crab, Sherry Foam, Spring Chive***Caesar Salad***Romaine Heart, Tear Drop Tomato,  
Parmesan Crisp*

## ENTREE COURSE

SELECT 1

 **Steak Frites***Carved Filet, Horseradish, Bordelaise,  
Parmesan Truffle Fries* **Shrimp & Grits***Tasso Ham Tomato Gravy,  
Pepper, Onion* **Allen Brothers Meatloaf***Whipped Potatoes, Haricot Verts***Sautéed Lemon Chicken***Tomato, Mozzarella Cheese,  
Lemon Cream, Vegetable Medley***Halls Chophouse Cheeseburger***Prime House-Ground Beef, Lettuce,  
Tomato, Onion, Cheddar,  
Signature Sauce, Parmesan Truffle Fries***Southern Fried Chicken Salad***Baby Greens, Cucumber, Tomato,  
Avocado, Slivered Almonds,  
Shaved Brussels, Gorgonzola,  
Green Goddess Dressing*

## DESSERT

SELECT 1 | SPECIALTY DESSERTS AVAILABLE UPON REQUEST

**Seasonal Crème Brûlée****Seasonal Cheesecake***Vanilla Bean Shortbread Crust,  
White Chocolate Chantilly Cream***Seasonal Cobbler**

## PLATED SELECTIONS

## TOMMY'S PLATED LUNCH

\$65 Per Person Preselected

\$75 Per Person Ordered Tableside

## FIRST COURSE

SELECT 1 | +\$3 DUO PLATE

 **Traditional She Crab Soup***Fresh Crab, Sherry Foam, Spring Chive***Halls Chop Salad***Romaine, Cucumber, Tomato, Feta Cheese, Cherry Tomatoes, Crumbled Bacon, Green Peppercorn Dressing***Classic Blue Cheese Wedge Salad***Iceberg, Heirloom Tomatoes, Avocado, Blue Cheese Crumble, Bacon, Scallions, Blue Cheese Dressing***Caesar Salad***Romaine Heart, Tear Drop Tomato, Parmesan Crisp***Heirloom Tomato Soup***Basil, Balsamic Reduction, Crouton*

## ENTREE COURSE

SELECT 2

 **Carved New York Strip***Bordelaise, Whipped Potatoes, Asparagus***Chicken Milanese***Arugula, Lemon Vinaigrette***Tuna Steak Sandwich***Marinated Ahi Tuna Seared Rare, Yuzu Slaw, Misonaise, Avocado, Parmesan Truffle French Fries* **Salmon Salad***Mixed Greens, Apple, Orange Supreme, Vidalia Onion, Candied Pecan, White Balsamic Vinaigrette***Lamb Chops***Rosemary Roasted Garlic Grits, Chimichuri*

## DESSERT

SELECT 1 | SPECIALTY DESSERTS AVAILABLE UPON REQUEST

 **Seasonal Crème Brûlée** **Seasonal Cheesecake***Vanilla Bean Shortbread Crust, White Chocolate Chantilly Cream***Seasonal Cobbler**