

*Halls*  
CHOPHOUSE

THE CHARLESTON STEAKHOUSE

**Private Dining Packet**

# Halls Chophouse Plated Dinner Menu

**\$140.00++ Per Person**

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## Starter

Seafood Tower

## First Course

*Please select two items to offer your guests:*

Simple Greens Salad  
Caesar Salad

Wedge Salad  
She-Crab Soup

## Entrée

*Please select four items to offer your guests:*

Filet Mignon 8 oz.  
Prime Wet-Aged  
Ribeye 14 oz.

New York Strip 14 oz.  
Dry-Aged Ribeye 16  
oz.

Sea Scallops  
Wild Salmon  
Vegetable Ravioli

## Sides

*Please select two items to offer your guests:*

Wild Mushroom-  
Truffle Risotto  
Sweet & Sour Collard  
Greens  
Pepper Jack Creamed  
Corn

Broccolini  
Mashed Potatoes  
Pancetta-Roasted  
Brussels Sprouts  
Sautéed Mushrooms

Asparagus with  
Hollandaise  
Parmesan Truffle  
French Fries  
Mac N' Cheese

**ADDITIONAL FAMILY STYLE SIDES FOR THE TABLE \$14.00++ EACH**

## Enhancements

*Billed on consumption+++:*

Creamy Gorgonzola  
\$11

Sautéed Mushrooms &  
Onions \$8

Black Truffle Butter  
\$14

## Dessert

*Guests are to select one item:*

Chocolate Cake

Caramel Cake

# Halls Chophouse Plated Lunch Menu

## \$70.00++ Per Person

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### **First Course**

*Guests are to select one item:*

Simple Greens Salad  
Caesar Salad  
She-Crab Soup

### **Entrée**

*Guests are to select one item:*

#### **Filet Mignon 8 oz.**

Creamed Corn, Sweet & sour collard greens

#### **Skillet Roasted Wild Salmon**

Lemon-caper beurre blanc, vegetable medley, mashed potatoes

#### **Sautéed Lemon Chicken**

Tomato, burrata cheese, parmesan, mashed potatoes

#### **Shrimp & Grits**

Sautéed shrimp, peppers, onions, tasso ham gravy, pepper jack grits

*\*\*Vegetarian option available upon request\*\**

### **Dessert**

*Guests are to select one item:*

Chocolate Cake  
Caramel Cake

# **Sommelier Suggestions**

## **Red –**

### **Pinot Noir:**

Enroute 'Les Pommiers', 2021 - *\$95.00*

David Paige 'RPG Vineyard', Eola-Amity Hills 2018 - *\$160.00*

### **Cabernet Sauvignon:**

Quilt, 2019 - *\$100.00*

Crossroads by *Rudd*, Oakville 2018 - *\$190.00*

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## **White –**

### **Chardonnay:**

Flowers Sonoma Coast, California 2021 - *\$95.00*

Far Niente, Napa Valley, California 2019 - *\$135.00*

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## **Sparkling –**

### **Champagne:**

Nicholas Feuillatte, Brut, Champagne, France, NV - *\$95.00*

### **Rosé:**

Veuve Clicquot, Rosé, Brut, Champagne, France 2012 - *\$230.00*

*\*\*alternative grape suggestions upon request\*\**

## Get to Know Our Rooms!

### Lamond Room –

- **Food & Beverage Minimum: *upon request.***
- **30-person maximum capacity.**



### Port Room –

- **Food & Beverage Minimum: *upon request.***
- **40-person maximum capacity.**



## Get to Know Our Rooms!

### Bill Hall Room –

- **Food & Beverage Minimum: *upon request.***
- **50-person maximum capacity.**

