

Raw and Chilled Seafood

JUMBO SHRIMP COCKTAIL \$22

OYSTERS ON THE HALF SHELL* ½ DOZEN OR DOZEN MP
Duet of East Coast oysters

CHILLED LOBSTER TAILS \$47
Three 4 oz. split tails, drawn butter

HALLS SEAFOOD TOWER FOR TWO \$62 FOR FOUR \$130
Oysters, shrimp, lobster tail

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

PAN-SEARED 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

GROUPER \$48

Crab and Parmesan-encrusted grouper, roasted red pepper sauce, cucumber, radish, local honey

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	\$57
PRIME CUT, 12 OZ	\$73
BONE-IN FILET MIGNON, 14 OZ*	\$82
<i>Exceptionally rare cut, succulent and tender</i>	
NEW YORK STRIP, 14 OZ*	\$72
<i>Classic steak-lover's steak with fine, silky texture</i>	
RIB EYE, 16 OZ*	\$69
<i>Distinguished by rich marbling and the natural flavor kernel</i>	

PRIME RIB

PRIME RIB, SLOW ROASTED* <i>Tender, traditional classic</i>	
QUEEN CUT, 16 OZ	\$60

RED'S PORTERHOUSE

RED'S PORTERHOUSE, 26 OZ*	\$114
<i>Dry aged cut includes entire sirloin strip and tenderloin filet</i>	

DRY AGED

RIB EYE, 16 OZ*	\$80
<i>For true steak connoisseurs</i>	
KANSAS CITY BONE-IN STRIP, 20 OZ*	\$82
<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*	\$56
<i>100% grass fed with an exquisite flavor profile</i>	
FREE RANGE FILET OF BISON, 8 OZ*	\$74
<i>Wild mushroom risotto, black truffle butter</i>	

WAGYU

JAPANESE A5 WAGYU FILET*	\$35/oz
<i>Experience the inimitable marbling and sought-after flavor that is Japanese beef (2 oz minimum)</i>	
AMERICAN MISHIMA WAGYU FLAT IRON STEAK, 12 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*	\$62
<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*	\$37
<i>Broiled, apple-mustard glazed heritage chop, brown sugar-baked Sea Island Red Peas, charred broccolini, bacon-bourbon jus</i>	

Accompaniments

CREAMY GORGONZOLA	\$11
OSCAR STYLE	\$26
<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	\$28
<i>Pepper jack grits, sweet and sour collard greens, roasted gravy</i>	
MAPLE LEAF FARMS BRAISED DUCK	\$39
<i>Braised, semi-boneless, ½ duckling, tomatoes, roasted fingerling potatoes, haricots verts</i>	
GRILLED VEGETABLE RAVIOLI	\$34
<i>Peppers, mushroom, onion, carrot, asparagus, Burrata cheese, tomato-cream sauce</i>	

Signature Sides

SWEET & SOUR COLLARD GREENS	\$15
PEPPER JACK CREAMED CORN SKILLET	\$20
LOBSTER & SMOKED BACON MAC 'N CHEESE	\$27
PANCETTA-ROASTED BRUSSELS SPROUTS	\$17
SHRIMP & GRITS SKILLET	\$18
LOADED MASHED POTATOES	\$16
WILD MUSHROOM RISOTTO	\$17
<i>Cream, Parmesan, herbs, truffle butter</i>	

Sides

\$14 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

\$4 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

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

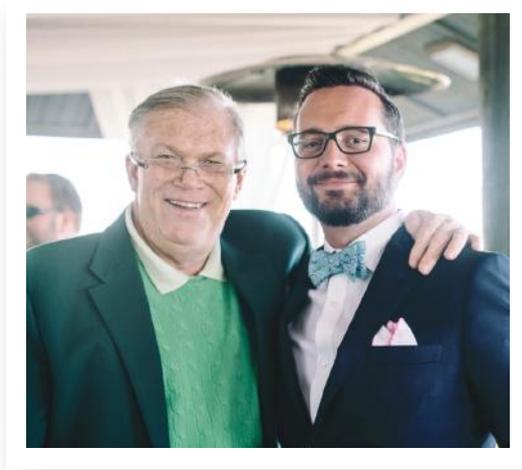
**Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.*

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.



Executive Chef Adam Jakins

As an early teen in Washington, D.C., Chef Adam was inspired with the idea of a culinary career while working after school and weekends at the French Confection in nearby Sandy Springs, Maryland. Later, after his professional experience in the front of the house at The Olney Ale House, he made a serious career choice and enrolled at L'Academie de Cuisine in Gaithersburg, Maryland, the premier culinary school in the Washington, D.C. region, recognized as the leader in culinary arts and pastry arts training.

After his graduation, he gained seven years of palate and management experience at Grapeseed in Bethesda, Maryland, known for its outstanding dishes and an extensive wine list, and annually named one of *Washingtonian Magazine's* "100 Very Best Restaurants".

Jakins joined Halls Chophouse in 2012 as Chef de Cuisine, managing the day-to-day operations of the kitchen and a staff of over 40. As a native of our nation's capital, and enhanced by his family's ties to Thailand, he developed a multicultural foundation plus an undying passion for the Washington Commanders.

