

# Saturday Lunch

11:00 am to 2:00 pm

## Starters

<b>SHE-CRAB SOUP</b>	<b>\$9</b>	<b>LOWCOUNTRY FRIED GREEN TOMATOES</b>	<b>\$18</b>
<b>CHOPHOUSE ONION SOUP</b>	<b>\$12</b>	<i>Crab, shrimp, bacon succotash</i>	
<b>FRIED CALAMARI</b>	<b>\$18</b>	<b>THE BACON STEAK</b>	<b>\$19</b>
<b>TUNA TARTARE*</b>	<b>\$21</b>		

*Avocado, corn tortilla, chipotle crema*

## Salads

<b>HALLS CHOP SALAD</b>	<b>\$16</b>	<b>BLACKENED SALMON SALAD*</b>	<b>\$21</b>
<i>Smoked bacon, peppers, celery, tomatoes, black-eyed peas, feta cheese, green peppercorn-buttermilk dressing</i>		<i>Pears, oranges, buttermilk blue cheese, candied pecans, sweet onions, white balsamic dressing</i>	
<b>SIMPLE GREENS SALAD</b>	<b>\$14</b>	<b>CAESAR SALAD</b>	<b>\$15</b>
<i>Field greens, goat cheese, spiced pecans, sherry-honey vinaigrette</i>		<i>Romaine hearts, croutons, fresh-grated Parmesan, white anchovies, Parmesan crisp, roasted red pepper salad</i>	
<b>BURRATA SALAD</b>	<b>\$21</b>	<b>+ Scottish Salmon*</b>	<b>\$12</b>
<i>Heirloom tomatoes, arugula pesto, balsamic reduction</i>		<b>+ Grilled Chicken</b>	<b>\$12</b>
<b>CLASSIC WEDGE SALAD</b>	<b>\$16</b>	<b>+ Grilled Shrimp</b>	<b>\$18</b>
<i>Iceberg, bacon, avocado, tomatoes, scallions, buttermilk-blue cheese dressing</i>		<b>+ Grilled Steak</b>	<b>\$16</b>

## Entrées

<b>FRENCH TOAST</b>	<b>\$18</b>
<i>Lavender-scented brioche, Vermont maple syrup, espresso mascarpone cream, applewood-smoked bacon</i>	
<b>THE HALLS BREAKFAST</b>	<b>\$17</b>
<i>Scrambled eggs, sausage, grits, applewood-smoked bacon, biscuit</i>	
<b>HALLS CHOPHOUSE CHEESEBURGER*</b>	<b>\$18</b>
<i>Prime custom-ground beef, lettuce, tomato, onion, cheese, Halls burger sauce, Parmesan-truffle fries, pickle</i>	
<b>ALLEN BROTHERS STEAK HOT DOG</b>	<b>\$13</b>
<i>4 oz. Prime beef hot dog, pepper relish, Parmesan-truffle fries</i>	
<b>PRIME STEAK MARTINI*</b>	<b>\$18</b>
<i>Filet mignon, house-whipped potatoes, peppercorn-brandly sauce</i>	
<b>PRIME RIBEYE STEAK SANDWICH</b>	<b>\$24</b>
<i>8oz Prime ribeye, mushrooms and onions, Swiss, creamy horseradish mayo, Vienna sub roll, Parmesan-truffle fries, pickle</i>	
<b>HALLS PRIME BISON NACHOS</b>	<b>\$18</b>
<i>Tomatoes, avocado, queso, lime, sour cream</i>	
<b>PRIME 6 OZ CLUB STEAK*</b>	<b>\$20</b>
<i>Sliced, Parmesan-truffle fries</i>	
<b>SHRIMP &amp; GRITS</b>	<b>\$24</b>
<i>Creamy stone-ground pepper jack grits, tasso ham gravy, peppers and onions</i>	
<b>PRIME STEAKS*</b>	
<i>All Halls Chophouse prime-cut steaks on page 3 are available</i>	

## Saturday Lunch Special

**THREE COURSES \$60**

*(does not include tax or gratuity)*

*First Course*  
choice of:

**SHE-CRAB SOUP**      **CAESAR SALAD**  
**SIMPLE GREENS SALAD**

*Second Course*  
choice of:

**8 OZ FILET MIGNON\***  
*The finest tenderloin cut available*  
**BLACKENED SCOTTISH SALMON\***  
*Wild salmon, chimichurri sauce*

*Entrées served with creamed corn and sweet & sour collard greens*

*Third Course*

**WHISKEY BREAD PUDDING**  
*Sweet bread, sun-dried cherries, pecans, hard whiskey sauce*

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