# Saturday Lunch

11:00 am to 2:00 pm

#### Starters

SHE-CRAB SOUP CHOPHOUSE ONION SOUP FRIED CALAMARI TUNA TARTARE*	\$9 \$12 \$19 \$22	LOWCOUNTRY FRIED GREEN TOMATOES Crab, shrimp, bacon succotash THE BACON STEAK	\$20 \$20
Avocado, corn tortilla, chipotle crema			

### Salads

Halls Chop Salad Smoked bacon, peppers, celery, tomatoe black-eyed peas, feta cheese, green peppercorn-buttermilk dressing	<b>\$16</b>	BLACKENED SALMON SALAD*  Pears, oranges, buttermilk blue cheese, candied pecans, sweet onions, white balsamic dressing	\$22
SIMPLE GREENS SALAD  Field greens, goat cheese, spiced pecans sherry-honey vinaigrette  BURRATA SALAD	\$14 , \$21	CAESAR SALAD Romaine hearts, croutons, fresh-grated Parmesan, white anchovies, Parmesan crisp, roasted red pepper salad	
Heirloom tomatoes, arugula pesto, balsamic reduction  CLASSIC WEDGE SALAD  Iceberg, bacon, avocado, tomatoes, scallions, buttermilk-blue cheese dressin	<b>\$16</b>	+ Scottish Salmon* \$14 + Grilled Chicken \$12 + Grilled Shrimp \$18 + Grilled Steak \$16	

#### Entrées

FRENCH TOAST	\$18
Lavender-scented brioche, Vermont maple syrup, espresso mascarpone cream,	
applewood-smoked bacon	
THE HALLS BREAKFAST	<b>\$17</b>
Scrambled eggs, sausage, grits, applewood-smoked bacon, biscuit	
Halls Chophouse Cheeseburger*	\$18
Prime custom-ground beef, lettuce, tomato, onion, cheese, Halls burger sauce,	
Parmesan-truffle fries, pickle	
Add bacon \$3	
Allen Brothers Steak Hot Dog	<b>\$13</b>
4 oz. Prime beef hot dog, pepper relish, Parmesan-truffle fries	
Prime Steak Martini*	\$18
Filet mignon, house-whipped potatoes, peppercorn-brandy sauce	
PRIME RIB EYE STEAK SANDWICH	\$24
80z Prime ribeye, mushrooms and onions, Swiss, creamy horseradish mayo,	
Vienna sub roll, Parmesan-truffle fries, pickle	
HALLS PRIME BISON NACHOS	<b>\$18</b>
Tomatoes, avocado, queso, lime, sour cream	
PRIME 6 OZ CLUB STEAK*	\$20
Sliced, Parmesan-truffle fries	
Shrimp & Grits	\$24
Creamy stone-ground pepper jack grits, tasso ham gravy, peppers and onions	
Prime Steaks*	
All Halls Chophouse prime-cut steaks on page 3 are available	

## – Saturday Lunch Special –

#### Three Courses \$68

(does not include tax or gratuity)

	SHE-CRAB SOUP	CAESAR SALAD
choice of:	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