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## SOUP AND SALAD

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**\*TABLESIDE\* CAESAR SALAD | 12 PER PERSON**  
Coddled Egg, Dijon, Olive Oil, Lemon and Garlic Croutons

**BIBB LETTUCE SALAD | HALF 9/ WHOLE 12**  
House Bacon, Spiced Nuts, Holy City Tomatoes and Gorgonzola Dressing

**CHOP SALAD | HALF 9/ WHOLE 12**  
Farm Egg, Heirloom Tomatoes, Green Olives, Country Ham, Jowl Bacon, Red Onion, Cucumbers, Field Peas, Mixed Greens and House Buttermilk Dressing

**LOBSTER BISQUE | 12**  
Poached Lobster, Creme Fraiche, Chives

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## SMALL PLATES

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**HOUSE CHARCUTERIE BOARD | 22/ ADD CHEESE 28**  
Seasonal Accompaniments

**ARTISANAL CHEESE PLATE | 16**  
Seasonal Accompaniments

**BEEF TARTARE | 15**  
Prime Filet, Quail Egg, Garlic Crostini and House-Pickled Vegetables

**SEARED FOIE GRAS | 23**  
Black Truffle Panna Cotta, Cornmeal Sticky Bun, Sauvignon Blanc Nectarine Purée, 25 year old Balsamic

**LOBSTER MAC AND CHEESE | 27**  
Half Lobster, Gargenelli Pasta, Carr Valley Gouda Mornay, Fennel Bread Crumbs

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## APPETIZERS FROM THE SEA

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**\*SHRIMP COCKTAIL | 15**  
Chilled Local Shrimp and Bacon-Infused Cocktail Sauce

**\*MAINE LOBSTER ROLL | 28**  
Fennel, Red Onion, Celery and Black Truffle Mayonnaise

**\*OYSTERS ROCKEFELLER | 18**  
Oysters on the Half Shell Topped with House-Made Bacon, Chopped Spinach and Breadcrumbs

**\*OYSTERS ON THE HALF SHELL**  
East Coast Oysters...3 Half Dozen...18 Dozen...32

**\*SHELLFISH TOWER**  
Serves 2-3 People...65 Serves 4-6 People...125 Serves 7-10 People...185

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.\*

### TOMAHAWK TUESDAY

**30oz Bone-in Ribeye  
Choice of Two Sides  
1 Bottle of Selected Wine  
\$100**

### FRIDAY, SATURDAY, AND SUNDAY

**14oz CAB Prime Rib  
Horseradish Crème Fraîche  
Your Choice of One Side  
\$50**

HOLY CITY HOSPITALITY

39-E JOHN ST., CHARLESTON, SC 29403 • (843) 203-3000 • MICHAELSONTHEALLEY.COM



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## ENTRÉES

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**JOYCE FARMS ORGANIC CHICKEN | 27**  
Chef's Daily Selection of Seasonal Vegetables

**\*BEELER'S FARM DOUBLE CUT PORK CHOP | 38**  
House Collards and Bacon Grits

**\*LAMB PORTERHOUSE | 40**  
8oz Grilled Chops, Vanilla Parsnip Purée, Balsamic Snapbean and Grape Salad, Sauce Chimichurri

**\*TOURNADOES | 42**  
Two 3oz USDA Prime Filet Medallions, Garlic Whipped Potatoes, Roasted Asparagus

**\*NEW YORK STRIP | 54**  
USDA Prime, 14oz

**\*PRIME RIBEYE | 46**  
USDA Prime, 16oz

**\*PRIME PETITE FILET | 40**  
USDA Prime, 6oz

**\*PRIME FILET | 46**  
USDA Prime, 8oz

**TOMAHAWK RIBEYE | 90**  
30oz Bone-in

**\*SHRIMP AND BACON GRITS | 29**  
House Collards and Sweet Corn Succotash

**CATCH OF THE DAY | 36**  
Local Fish Deboned and Filleted, Seasonal Preparation

**\*SEARED SALMON | 30**  
Potato Leek Puree, Shaved Asparagus, Rainbow Carrot, Orange and Fennel Salad, 25 year Old Balsamic

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## STEAK ACCOMPANIMENTS

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**FOIE GRAS | 20**  
A Grade Hudson Valley Goose Liver

**BACON GORGONZOLA BUTTER | 4**  
House Cured Bacon, Herbs, Gorgonzola Dolce

**SAUCE AU POIVRE | 3**  
Green and Pink Peppercorns, Brandy, Shallots, Veal Demi-Glace

**BORDELAISE | 3**  
Burgundy Red Wine, Bone Marrow, Rosemary, Thyme, Veal Demi-Glace

**BÉARNAISE | 3**  
Brown Butter Hollandaise, Tarragon Reduction

**TRUFFLE GARLIC BUTTER | 7**  
Black Truffle, Chives, Parsley

**BLUE CHEESE CRUST | 5**  
Garlic Bread Crumbs, Balsamic, Gorgonzola

**\*CRAB OSCAR | 22**  
Jumbo Lump Crab, Brown Butter Béarnaise, Asparagus

**\*LOBSTER TAIL | 27**  
8oz Maine Lobster Tail

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## SIDES TO SHARE

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**CREAMED SPINACH | 9**  
**ASPARAGUS WITH BÉARNAISE | 9**  
**PARMESAN GARLIC FRIES | 8**

**WILD MUSHROOMS | 12**  
**CAULIFLOWER GRATIN | 10**  
**CHEF'S COLLARDS | 10**  
**GARLIC WHIPPED POTATOES | 9**

**CREAMED CORN | 9**  
**SEASONAL VEGETABLES | 10**  
**ROASTED BRUSSELS SPROUTS | 10**  
**BACON MAC AND CHEESE | 9**

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