

Raw and Chilled Seafood

JUMBO SHRIMP COCKTAIL	\$18
JUMBO LUMP CRAB COCKTAIL	\$18
OYSTERS ON THE HALF SHELL*	1/2 DOZEN OR DOZEN MP
<i>Duet of East Coast oysters</i>	
CHILLED LOBSTER TAILS	\$38
<i>Three 4 oz split tails, drawn butter</i>	
HALLS SEAFOOD TOWER	FOR TWO \$49 FOR FOUR \$98
<i>Oysters, shrimp, lobster tail</i>	

Soups and Appetizers

SHE-CRAB SOUP	CUP \$8 BOWL \$12
CHOPHOUSE ONION SOUP	\$12
OYSTERS ROCKEFELLER	\$18
LUMP CRAB CAKE	\$18
<i>Roasted corn salsa, pickled green tomato relish, smoked paprika crema</i>	
SPICY SHRIMP	\$16
<i>Fresh pineapple chili-garlic sauce</i>	
FRIED CALAMARI	\$15
LOWCOUNTRY FRIED GREEN TOMATOES	\$16
<i>Crab, shrimp, bacon, succotash</i>	
TUNA TARTARE*	\$18
<i>Avocado, corn tortilla, chipotle crema</i>	
PRIME STEAK TARTARE*	\$15
<i>Served with quail egg and gaufrette crisps</i>	
THE BACON STEAK	\$15
STUFFED MUSHROOMS	\$14
<i>Prosciutto and fontina-stuffed mushroom caps</i>	

Salads

SIMPLE GREENS	\$11
<i>Field greens, goat cheese, spiced pecans, sherry-honey vinaigrette</i>	
HALLS CHOP SALAD	\$12
<i>Smoked bacon, peppers, celery, tomatoes, black-eyed peas, feta cheese, green peppercorn-buttermilk dressing</i>	
CAESAR SALAD	\$10
<i>Romaine hearts, house-made croutons, fresh-grated Parmesan, white anchovies, shaved prosciutto</i>	
WEDGE SALAD	\$11
<i>Iceberg lettuce, smoked bacon, blue cheese, avocado</i>	
ROASTED BEET SALAD	\$13
<i>Spiced cashews, orange supremes, chèvre, finished with local honey</i>	
BURATTA SALAD	\$16
<i>Heirloom tomatoes, arugula pesto, balsamic reduction</i>	

Seafood

AHI TUNA*	\$34
<i>Seared Ahi tuna, baby artichoke, olives, Marcona almonds, citrus-anchovy butter sauce</i>	
SCALLOPS*	\$36
<i>Pan-seared Nantucket diver scallops, lemon beurre blanc, vegetable risotto, caviar</i>	
WILD SALMON*	\$32
<i>Blackened cedar plank salmon, cucumber yogurt dill sauce, heirloom tomato salad</i>	
SHRIMP & GRITS	\$29
<i>Jumbo shrimp, tasso ham gravy, peppers, onions, stone-ground grits</i>	
FLOUNDER	\$35
<i>Crab and Parmesan-encrusted flounder with lemon-caper butter, cucumber, radish, local honey</i>	

Steaks

All of Halls' steaks are cut from USDA Prime beef, flown in from Allen Brothers of Chicago, and 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		\$42
PRIME CUT, 12 OZ		\$56
BONE-IN FILET MIGNON, 14 OZ*		\$68
	<i>Exceptionally rare cut, succulent and tender</i>	
NEW YORK STRIP, 16 OZ*		\$56
	<i>Classic steak-lover's steak with fine, silky texture</i>	
RIB EYE, 16 OZ*		\$51
	<i>Distinguished by rich marbling and the natural flavor kernel</i>	
BONE-IN FILET OF RIB EYE, 20 OZ*		\$56
	<i>With rich marbling that slowly melts and bastes the meat</i>	

PRIME RIB

PRIME RIB, SLOW ROASTED*	<i>Tender, traditional classic</i>	
QUEEN CUT, 16 OZ		\$41
KING CUT, 22 OZ		\$56

RED'S PORTERHOUSE

RED'S PORTERHOUSE, 26 OZ*		\$96
	<i>Dry aged cut includes entire sirloin strip and tenderloin filet</i>	

DRY AGED

KANSAS CITY BONE-IN STRIP, 20 OZ*		\$69
	<i>Thickly cut and firm; serious steak lovers savor this cut</i>	
RIB EYE, 16 OZ*		\$58
	<i>For true steak connoisseurs</i>	
TOMAHAWK RIB EYE, 34 OZ*		\$99
	<i>A graceful, arched rib bone sets off this extremely tender steak</i>	

GRASS FED

FILET MIGNON, 6 OZ*		\$48
	<i>100% grass fed with an exquisite flavor profile</i>	
FREE RANGE FILET OF BISON, 10 OZ*		\$62
	<i>Wild mushroom risotto, black truffle butter</i>	

WAGYU

JAPANESE A5 WAGYU FILET*		\$29/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*		\$65
	<i>Intricate marbling, rich buttery flavor, carved</i>	

MIDWESTERN ANGUS BEEF

NEW YORK STRIP, 12 OZ*		\$36
	<i>A favorite for taste, texture and marbling</i>	
RIB EYE, 12 OZ*		\$39
	<i>Rich marbling and natural flavor</i>	
FILET MIGNON, 6 OZ*		\$35
	<i>Leanest cut, trimmed, marbled for full flavor</i>	

Chops

VEAL CHOP*		\$49
	<i>16 oz center-cut, frenched rib chop, arugula salad, cherry tomatoes</i>	
RACK OF LAMB*		\$57
	<i>Carved, full rack, rosemary-roasted fingerling potatoes</i>	
BERKSHIRE BROILED PORK CHOP*		\$34
	<i>Apple-mustard glazed, heritage chop, brown sugar-baked Sea Island Red Peas, charred broccolini, bacon-bourbon jus</i>	

On the Other Hand

	MANCHESTER FARMS QUAIL	\$26
	<i>Pepper jack grits, sweet and sour collard greens, roasted gravy</i>	
	HERITAGE CHICKEN	\$29
	<i>Semi-boneless half Poulet Rouge. Broiled and basted, lemon, parsley, butter, roasted fingerling potatoes, green beans</i>	
	MAPLE LEAF FARMS BRAISED DUCK	\$29
	<i>Braised, semi-boneless, ½ duckling, tomatoes, roasted fingerling potatoes, hericots verts</i>	
	CHOPHOUSE BURGER*	\$14
	<i>10 oz. house-ground beef, lettuce, tomato, onion, Parmesan-truffle fries</i>	
<div>V</div>	GRILLED VEGETABLE RAVIOLI	\$32
	<i>Peppers, mushroom, onion, carrot, asparagus, Buratta cheese, tomato-cream sauce</i>	

Signature Sides

	SWEET AND SOUR COLLARD GREENS	\$12
	PEPPER JACK CREAMED CORN SKILLET	\$14
	LOBSTER MAC 'N CHEESE	\$20
	PANCETTA-ROASTED BRUSSELS SPROUTS	\$14
	SHRIMP AND GRITS SKILLET	\$18
	LOADED MASHED POTATOES	\$12
	WILD MUSHROOM RISOTTO	\$14
	<i>Cream, Parmesan, herbs, truffle butter</i>	

Sides

\$9 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

Accompaniments

	CREAMY GORGONZOLA	\$8
	OSCAR STYLE <i>Jumbo crab, asparagus, hollandaise</i>	\$22
	SAUTÉED MUSHROOMS AND ONIONS	\$8
	LOBSTER TAIL, 10 OZ <i>Broiled</i>	\$27
	SEARED FOIE GRAS	\$22
	BLACK TRUFFLE BUTTER	\$11

Sauces

\$3 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



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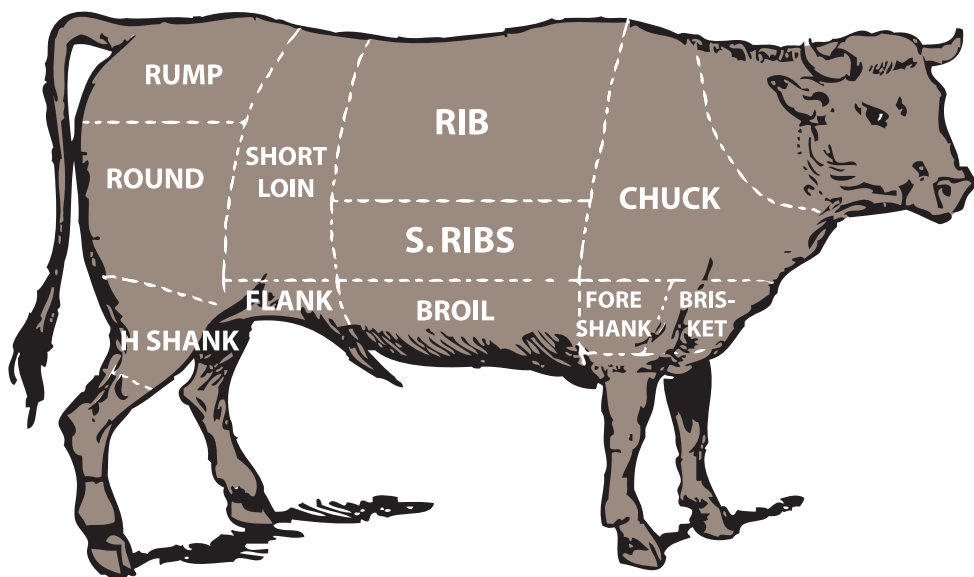
 - Signature Vegetarian Dish

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

Halls

CHOPHOUSE

THE NEXTON STEAKHOUSE



Halls Chophouse is proud to display on the walls of our dining areas selected pieces from our private collection of wildlife art created by artists of the Southeastern Wildlife Exposition (SEWE), hosted in downtown Charleston every February. The largest event of its kind in the U.S., SEWE is an annual three-day celebration of wildlife and nature through fine art, conservation, education and sporting demonstrations. Learn more at sewe.com.

HALL MANAGEMENT GROUP INCLUDES THESE FINE RESTAURANTS UNDER THE CULINARY DIRECTION OF CORPORATE EXECUTIVE CHEF MATTHEW NIESSNER:

HALLS CHOPHOUSE, CHARLESTON, SC

HALLS CHOPHOUSE, GREENVILLE, SC

HALLS CHOPHOUSE, COLUMBIA, SC

HALLS CHOPHOUSE, NEXTON, SC

HIGH COTTON, CHARLESTON, SC

SLIGHTLY NORTH OF BROAD, CHARLESTON, SC

rita's SEASIDE GRILLE, FOLLY BEACH, SC

HALLS SIGNATURE EVENTS, CHARLESTON, SC

A Family Experience

Halls Chophouse is a family inspiration that has taken shape over many years. With extensive experience in the hospitality industry, the Hall Family values the importance of true hospitality and comfort. With an experienced team from the kitchen to the dining room, Halls Chophouse offers superior dishes, service, and an atmosphere that will entice our guests to stay, enjoy, and come back time and again.

Bill Hall, Sr. has spent more than 50 years operating hotels and restaurants, starting his hospitality career in San Francisco, his hometown. From there he moved to Washington D.C. where he met, and then married, Jeanne Lamond from Chevy Chase, Maryland, his bride of 46 years. Together they went to Pinehurst, North Carolina to run the Carolina Hotel and Country Club and from there made career moves to Hilton Head Island, South Carolina, Napa Valley and Pebble Beach in California. Bill has also managed several luxurious venues of the Ritz-Carlton Hotels in Laguna and Pasadena, California and Naples, Florida, then moving to The Cloister at Sea Island, Georgia and Vail Resorts in Colorado. The Halls were drawn to the charms of Charleston when their daughter Stacey was earning her degree at The College of Charleston.

Sons Tommy and Billy are native South Carolinians born in Beaufort. Tommy Hall, a Clemson graduate, has spent more than 18 years in the restaurant business. He joined the team after six years as General Manager with Del Frisco's Double Eagle Steak House in Dallas. Billy Hall graduated *cum laude* from Mississippi State University and has worked in the hotel and restaurant businesses throughout his life. He joined the family in Charleston after 12 years as an executive in sports management with Major League Baseball, Major College Football and the National Football League.

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

Halls Chophouse is available for private breakfasts, luncheons and dinners and can graciously accommodate your group.



**Need a fabulous gift?
Ask your server about
Halls Chophouse Gift Cards.**