

Soups and Appetizers

SHE CRAB SOUP	CUP \$8 BOWL \$10
CHOPHOUSE ONION SOUP	\$8
JUMBO SHRIMP COCKTAIL	\$16
JUMBO LUMP CRAB COCKTAIL	\$18
SEAFOOD ON THE ROCKS*	\$39
<i>With shrimp, oysters and crab</i>	
OYSTERS ROCKEFELLER	\$16
OYSTERS ON THE HALF SHELL*	½ DOZ \$16 DOZ \$30
LUMP CRAB CAKE	\$16
<i>With apple and jicama salad, lemon-tomato chive beurre blanc</i>	
PRIME BEEF CARPACCIO*	\$15
<i>With Parmigiano-Reggiano, arugula, lemon, olive oil, fresh horseradish and crispy croutons</i>	
FRIED CALAMARI	\$12
LOBSTER TAIL, 10 OZ	\$27
<i>Broiled or tempura fried</i>	
THE BACON STEAK	\$14
FRIED GREEN TOMATOES	\$16
<i>Served with watercress, green peppercorn dressing, topped with butter-poached crab and pancetta</i>	

Salads

HALLS CHOP SALAD	HALF \$9 FULL \$12
<i>Smoked bacon, peppers, celery, tomatoes, black-eyed peas, feta cheese with green peppercorn-buttermilk dressing</i>	
CAESAR SALAD	HALF \$9 FULL \$12
<i>Romaine hearts, house-made rustic croutons, fresh grated parmesan with white anchovies</i>	
WEDGE SALAD	HALF \$9 FULL \$12
<i>Iceberg lettuce with smoked bacon, blue cheese and avocado</i>	
SIMPLE GREENS	\$11
<i>Field greens, goat cheese, spiced pecans with sherry honey vinaigrette</i>	
ROASTED BEET SALAD	\$13
<i>With candied cashews, goat cheese croquettes, watercress and local honey</i>	

Seafood

SUNBURST FARMS TROUT	\$26
<i>Pan-roasted, served with wild rice, pecans, dried cherries, jumbo lump crabmeat, local beans, lemon butter</i>	
SEARED SCALLOPS*	\$34
<i>With roasted tomato and vegetable risotto</i>	
WILD SALMON*	\$32
<i>Pan-roasted with fingerling potatoes, melted leeks, forest mushrooms, grained mustard aioli</i>	
SHRIMP & GRITS	\$27
<i>Stone-ground pepper jack grits, country ham, andouille sausage, tomato-scallion pan sauce</i>	
WILD CAUGHT GROUPEL*	\$32
<i>Served with Carolina red rice, rock shrimp, citrus emulsion and a shaved fennel salad</i>	
MAINE LOBSTER	\$MP
<i>Fridays and Saturdays enjoy Chef's market-fresh, seasonal preparation</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	\$39
PRIME CUT, 12 OZ	\$50
NEW YORK STRIP, 16 OZ	\$49
<i>Classic steak-lover's steak with fine, silky texture</i>	
RIB EYE, 16 OZ	\$44
<i>Distinguished by rich marbling and the natural flavor kernel</i>	
BONE-IN RIB EYE, 24 OZ	\$59
<i>With rich marbling that slowly melts and bastes the meat</i>	
PRIME RIB, 16 OZ, SLOW ROASTED	\$38
<i>Tender, traditional classic</i>	
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DRY AGED	
NEW YORK STRIP, 14 OZ	\$54
<i>Tender sirloin strip with an incredibly robust flavor</i>	
KANSAS CITY BONE-IN NEW YORK STRIP, 22 OZ	\$69
<i>Thickly cut and firm; serious steak lover's savor this cut</i>	
RIB EYE, 16 OZ	\$56
<i>For true steak connoisseurs</i>	
TOMAHAWK RIB EYE, 34 OZ	\$86
<i>A graceful, arched rib bone sets off this extremely tender steak</i>	
RED'S PORTERHOUSE, 26 OZ	\$78
<i>Cut includes the entire sirloin strip and the tenderloin filet</i>	

Chops

COLORADO RACK OF LAMB*	\$52
<i>With rosemary-roasted potato wedge, blackberry Madeira jus</i>	
BERKSHIRE BROILED PORK CHOP*	\$34
<i>Apple-mustard glazed, heritage pork chop with brown-sugar-baked Sea Island Red Peas, charred broccolini, bacon-bourbon jus</i>	

On the Other Hand

DURHAM RANCH ELK LOIN*	\$58
<i>Served with grilled root vegetable hash, pine nut relish, dried cherry gastrique</i>	
VEAL MILANESE	\$39
<i>Lightly breaded with arugula salad and cherry tomatoes</i>	
PRESTIGE FARMS CHICKEN BREAST	\$29
<i>Pan-roasted, "Hunter Style," rich mushroom tomato gravy</i>	
MAPLE LEAF FARMS PAN-SEARED DUCK BREAST	\$29
<i>With pears, blueberries, herbed cream cheese, port wine and pink peppercorn gastrique</i>	
SWEET POTATO AND EGGPLANT LASAGNE	\$26
<i>With roasted tomato sauce, arugula and warm pistachio vinaigrette</i>	
HALLS VEGETARIAN EXPERIENCE	\$26
<i>Arrangement of Chef's choice</i>	

Accompaniments

CREAMY GORGONZOLA	\$8
OSCAR STYLE	\$22
<i>With jumbo crab, asparagus and Hollandaise</i>	
SAUTÉED MUSHROOMS AND ONIONS	\$8
SEARED FOIE GRAS	\$22
BLACK TRUFFLE BUTTER	\$11

Signature Sides

SWEET AND SOUR COLLARD GREENS	\$12
PEPPER JACK CREAMED CORN SKILLET	\$12
LOBSTER MAC 'N CHEESE	\$20
PANCETTA ROASTED BRUSSEL SPROUTS	\$12
LOADED MASHED POTATOES	\$10
BAKED SWEET POTATO SKILLET	\$12
LOADED JUMBO BAKED POTATO	\$10

Sides

\$8 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	CORNMEAL FRIED OKRA	FRENCH FRIES
SWEET POTATO FRENCH FRIES		

Sauces

\$2 each

BÉARNAISE	HOUSE WORCESTERSHIRE	PEPPERCORN-BRANDY
RED WINE BORDELAISE	CHEF'S 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.*