

HALLS CHOPHOUSE  
THE CHARLESTON STEAKHOUSE

## Soups & Appetizers

- She Crab Soup Bowl \$9 Cup \$7  
Chophouse Onion Soup \$8  
Jumbo Shrimp Cocktail \$15  
Seafood on the Rocks \$32  
*Sbrimp, Oysters, Popsicle Crab Legs for the Table*  
Oysters Rockefeller \$15  
Oysters on the Half Shell \$MP  
Jeanne's Lump Crab Cake \$14  
Prime Steak or Tuna Tartar \$14  
Fried Calamari \$12  
Spicy Shrimp \$12  
Tempura Fried 8oz Lobster Tail \$22

## Salads

- Simple Greens \$9  
*mixed field greens, goat cheese,  
spiced pecans with sherry boney vinaigrette*  
Halls Chop Salad HALF \$8 FULL \$12  
*smoked bacon, peppers, celery, tomatoes, black eyed peas,  
feta cheese with green peppercorn-buttermilk dressing*  
Caesar Salad \$9  
*shaved parmesan, rustic croutons & white anchovies*  
Wedge Salad \$12  
*iceberg lettuce, smoked bacon, blue cheese & avocado*  
Roasted Beet Salad \$12  
*spiced casbeus with warm brie dressing*  
Beefsteak Tomatoes \$9  
*sweet onions & basil vinaigrette*

# Steaks

- Filet Mignon Petit \$33  
Filet Mignon \$42  
Halls 16 oz Prime New York Strip \$44  
Prime Filet of Rib Eye \$39  
Prime Bone-In Rib Eye \$48  
Red's Prime Cut \$29  
32oz Porterhouse \$78  
28 oz Long Bone Tomahawk Rib Eye \$85  
*dry aged for 45 days*  
Dry Aged New York \$49  
Dry Aged Rib Eye \$45  
Dry Aged Slow Roasted Prime Rib  
King Cut \$ 46 Queen Cut \$35  
*Friday, Saturday & Sunday*

## Fish & Shellfish

- Ahi Tuna \$27  
*green peppercorn grapefruit gastrique*  
Day Boat Halibut \$28  
*little neck clams lemon butter sauce*  
Seared Scallops \$27  
*roasted tomato & vegetable risotto*  
Wild Salmon \$26  
*cedar planked with tomato,  
dill & cucumber yogurt sauce*  
Maine Lobster \$MP  
*Friday, Saturday & Sunday*

## Chops

- Dutch Valley Farms Veal Chop \$39  
USDA Prime Lamb \$35  
*Bone-In New York Chops*  
Kurobuta Berkshire Pork Rack \$29

## Sauces \$2

- Béarnaise*  
*House Worcestershire*  
*Peppercorn-Brandy*  
*Red Wine Bordelaise*  
*Chef's Steak Sauce*  
  
*add Oscar Style \$15  
with Jumbo Crab,  
Asparagus & Hollandaise*

## On the Other Hand

- Manchester Farms Quail \$24  
*pepperjack grits, sweet & sour collard greens & roasted gravy*  
Pan Roasted Chicken Breast \$24  
*Sea Island red pea succotash*

- Braised Duck \$29  
*Maple Leaf Farms with roasted fingerling potatoes*  
Spinach & Artichoke Ravioli \$22  
*basil broth*

## Sides \$8

- Broccolini*  
*Creamed Spinach*  
*Spinach, Garlic & Olive Oil*  
*Asparagus with Hollandaise*

- Sauteed Mushrooms*  
*Onion Rings or Straws*  
*Sweet & Sour Collard Greens*

- Pepperjack Grits*  
*Mac & Cheese*  
*Baked Sweet Potato*

- Mashed Potatoes*  
*House Cut French Fries*  
*Sweet Potato Fries*  
*Loaded Baked Potato*