

Raw & Chilled Seafood

JUMBO SHRIMP COCKTAIL	\$18
JUMBO LUMP CRAB COCKTAIL	\$18
OYSTERS ON THE HALF SHELL*	½ DOZ DOZ \$MP
TUNA TARTARE*	\$18
<i>With avocado, corn tortilla & chipotle crema</i>	
HALLS SEAFOOD TOWER	FOR TWO \$49 FOR FOUR \$98
<i>With oysters, shrimp & lobster tail</i>	

Soups & Appetizers

SHE CRAB SOUP	CUP \$8 BOWL \$12
CHOPHOUSE ONION SOUP	\$12
OYSTERS ROCKEFELLER	\$18
JUMBO LUMP CRAB CAKE	\$18
<i>With roasted corn salad & green tomato chow-chow</i>	
FRIED CALAMARI	\$15
THE BACON STEAK	\$15
FRIED GREEN TOMATOES	\$18
<i>With crab, shrimp & bacon succotash</i>	
BROILED ALASKAN KING CRAB LEG	\$28
<i>Canoe cut, lemon, garlic butter</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 & avocado</i>	
SIMPLE GREENS	\$11
<i>Field greens, goat cheese, spiced pecans with sherry honey vinaigrette</i>	

Seafood

SUNBURST FARMS TROUT	\$32
<i>Pan-roasted, served with wild rice, pecans, dried cherries, jumbo lump crabmeat, local beans, lemon butter</i>	
SEARED SCALLOPS*	\$36
<i>With roasted tomato & vegetable risotto</i>	
WILD SALMON*	\$34
<i>Pan-roasted with fingerling potatoes, melted leeks, forest mushrooms, grained mustard aioli</i>	
SHRIMP & GRITS	\$29
<i>Jumbo shrimp with tasso ham gravy, peppers & onions on stone ground grits</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 cut available</i>	
PETITE CUT, 8 OZ	\$42
PRIME CUT, 12 OZ	\$53
NEW YORK STRIP, 16 OZ	\$49
<i>Classic steak-lover's steak with fine, silky texture</i>	
RIB EYE, 16 OZ	\$48
<i>Distinguished by rich marbling & the natural flavor kernel</i>	
BONE-IN RIB EYE, 24 OZ	\$64
<i>With rich marbling that slowly melts & bastes the meat</i>	

PRIME RIB

PRIME RIB, SLOW ROASTED <i>Tender, traditional classic</i>	
QUEEN CUT, 16 OZ	\$40
KING CUT, 22 OZ	\$55

DRY AGED

NEW YORK STRIP, 14 OZ	\$55
<i>Tender sirloin strip with an incredibly robust flavor</i>	
KANSAS CITY BONE-IN NEW YORK STRIP, 22 OZ	\$72
<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	\$98
<i>A graceful, arched rib bone sets off this extremely tender steak</i>	
RED'S PORTERHOUSE, 26 OZ	\$88
<i>Cut includes the entire sirloin strip & the tenderloin filet</i>	

GRASS FED

FILET MIGNON, 6 OZ	\$48
<i>100% grass fed with an exquisite flavor profile</i>	
FILET OF BISON, 8 OZ	\$64
<i>Forest mushroom & black truffle risotto, Bordelaise sauce</i>	

WAGYU

JAPANESE WAGYU FILET	\$29/OZ
<i>Experience the inimitable marbling & sought-after flavor (2oz. minimum)</i>	

Chops

PRIME COLORADO LAMB RACK	\$57
<i>Carved, long-bone chops</i>	
BERKSHIRE BROILED PORK CHOP*	\$35
<i>Roasted sweet potato, charred broccolini, coffee & molasses jus</i>	

On the Other Hand

PRESTIGE FARMS CHICKEN BREAST	\$31
<i>With a lemon caper butter sauce, grilled asparagus, roasted sweet & Yukon fingerling potatoes</i>	
MAPLE LEAF FARMS DUCK BREAST	\$32
<i>Brussels sprout leaves, sweet potatoes, dried cherry compote, port wine glaze</i>	

Accompaniments

CREAMY GORGONZOLA	\$8
OSCAR STYLE	\$24
<i>With jumbo crab, asparagus & Hollandaise</i>	
SAUTÉED MUSHROOMS & ONIONS	\$8
LOBSTER TAIL, 10 OZ	\$32
<i>Broiled or tempura fried</i>	
SEARED FOIE GRAS	\$24
BLACK TRUFFLE BUTTER	\$11

Signature Sides

SWEET & SOUR COLLARD GREENS	\$12
PEPPER JACK CREAMED CORN SKILLET	\$14
SHRIMP & GRITS SKILLET	\$18
LOBSTER MAC'N CHEESE	\$20
PANCETTA ROASTED BRUSSELS SPROUTS	\$14
LOADED MASHED POTATOES	\$12
BAKED SWEET POTATO	\$12
<i>With candied pecans & marshmallows</i>	
CREAMED SPINACH	\$10

Sides

\$9 EACH

MASHED POTATOES	PEPPER JACK GRITS
SAUTÉED MUSHROOMS	SPINACH, GARLIC & OLIVE OIL
ASPARAGUS WITH HOLLANDAISE	BROCCOLINI
LOADED JUMBO BAKED POTATO	CORNMEAL FRIED OKRA
ONION RINGS	SWEET POTATO FRENCH FRIES
PARMESAN TRUFFLE FRIES	

Sauces

\$3 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.*

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 45 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, his bride of 43 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, California, 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 Bill Hall are native South Carolinians born in Beaufort, S.C. Tommy Hall, a 2001 Clemson graduate, has spent more than 15 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 is a cum Laude graduate of 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.

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



Need a Fabulous gift?
Ask your Server about
Halls Chophouse Gift Cards

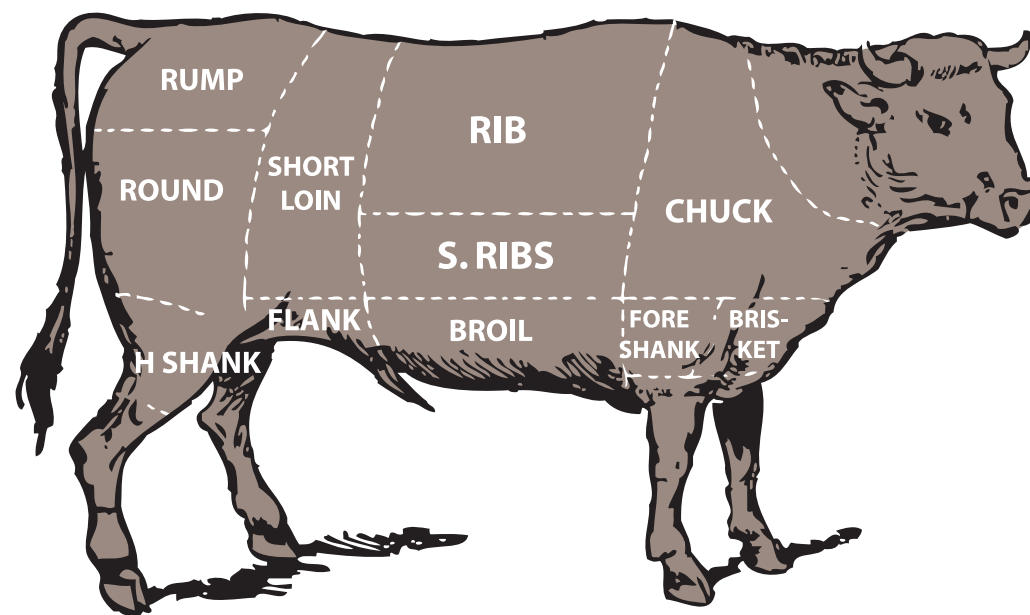


THE GREENVILLE STEAKHOUSE

550 S. Main Street, Greenville, SC 29601
Restaurant: 864.335.4200 HallsChophouse.com



THE GREENVILLE STEAKHOUSE



Southeastern Wildlife Exposition provides artwork at Halls Chophouse. To purchase or inquire, please call 843.723.1748.

Celebrating wildlife art and the sporting life since 1983, Southeastern Wildlife Exposition (SEWE) has grown to be the largest event of its kind in the nation. Hosted annually in February throughout downtown Charleston, SEWE offers fine art, conservation exhibits, sporting demonstrations, educational programs and special events.

Learn more at SEWE.com



**The Hall Management Group
Includes These Fine Restaurants**



THE CHARLESTON STEAKHOUSE



HIGH COTTON



THE GREENVILLE STEAKHOUSE



THE GREENVILLE STEAKHOUSE