

## RAW & CHILLED SEAFOOD

JUMBO SHRIMP COCKTAIL	\$18
JUMBO LUMP CRAB COCKTAIL	\$18
OYSTERS ON THE HALF SHELL*	½ DOZ \$16   DOZ \$30
TUNA TARTARE*	\$18
<i>With avocado, corn tortilla, and chipotle crema</i>	
HALLS SEAFOOD TOWER	FOR TWO \$49
<i>With oysters, shrimp and lobster tail</i>	
	FOR FOUR \$98

## SOUPS & APPETIZERS

SHE CRAB SOUP	CUP \$8   BOWL \$10
CHOPHOUSE ONION SOUP	\$9
OYSTERS ROCKEFELLER	\$18
LUMP CRAB CAKE	\$18
<i>With roasted corn salad and green tomato chow chow</i>	
FRIED CALAMARI	\$15
THE BACON STEAK	\$14
FRIED GREEN TOMATOES	\$18
<i>With crab, shrimp and bacon succotash</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>	

## SEAFOOD

MOUNTAIN TROUT	\$30
<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, grain mustard aioli</i>	
SHRIMP & GRITS	\$29
<i>Jumbo shrimp with tasso ham gravy, peppers and 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 cuts available</i>	
PETITE CUT, 8 OZ	\$40
PRIME CUT, 12 OZ	\$51
NEW YORK STRIP, 16 OZ	\$49
<i>Classic steak-lover's steak with fine, silky texture</i>	
RIB EYE, 16 OZ	\$46
<i>Distinguished by rich marbling and the natural flavor kernel</i>	
BONE-IN RIB EYE, 24 OZ	\$64
<i>With rich marbling that slowly melts and bastes the meat</i>	
PRIME RIB, 16 OZ, SLOW ROASTED	\$40
<i>Tender, traditional classic</i>	

## 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	\$98
<i>A graceful, arched rib bone sets off this extremely tender steak</i>	
RED'S PORTERHOUSE, 26 OZ	\$84
<i>Cut includes the entire sirloin strip and 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 &amp; black truffle risotto, Bordelaise sauce</i>	

## CHOPS

PRIME COLORADO LAMB RACK	\$62
<i>Prime Colorado long bone lamb rack</i>	
BERKSHIRE BROILED PORK CHOP*	\$35
<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

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

## ACCOMPANIMENTS

CREAMY GORGONZOLA	\$8
OSCAR STYLE	\$22
<i>With jumbo crab, asparagus and Hollandaise</i>	
SAUTÉED MUSHROOMS AND ONIONS	\$8
LOBSTER TAIL, 10 OZ	\$27
<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	\$12
LOBSTER MAC'N CHEESE	\$20
PANCETTA ROASTED BRUSSELS SPROUTS	\$14
LOADED MASHED POTATOES	\$12
BAKED SWEET POTATO	\$12
<i>With candied pecans and marshmallows</i>	
CREAMED SPINACH	\$10

## SIDES

\$9 EACH

MASHED POTATOES	FRENCH FRIES	PEPPER JACK GRITS
SAUTÉED MUSHROOMS	SPINACH, GARLIC & OLIVE OIL	
ASPARAGUS WITH HOLLANDAISE	BROCCOLINI	MAC'N CHEESE
LOADED JUMBO BAKED POTATO	CORNMEAL FRIED OKRA	
SWEET POTATO FRENCH 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.*

*menu and prices subject to change*