

Starters

SHE CRAB SOUP	CUP \$8 BOWL \$10
<i>Lump crabmeat, sherry cream, chives</i>	
SHRIMP COCKTAIL	\$18
<i>Poached jumbo shrimp with avocado, lemon, cocktail sauce</i>	
LOWCOUNTRY FRIED GREEN TOMATOES	\$16
<i>Crab, shrimp and bacon succotash</i>	
OYSTERS ROCKEFELLER*	\$10
<i>Oysters topped with spinach, Hollandaise, seasoned bread crumbs</i>	
HALLS CHOP SALAD	HALF \$9 FULL \$12
<i>Smoked bacon, peppers, celery, tomatoes, feta cheese, black-eyed peas, green peppercorn-buttermilk dressing</i>	
CAESAR SALAD	HALF \$9 FULL \$12
<i>Romaine hearts, homemade rustic croutons, fresh-grated Parmesan with white anchovies</i>	
FRESH FRUIT	\$14
<i>Seasonal fruit with granola, local honey, vanilla yogurt</i>	

Cocktails

HALLS FAMOUS BLOODY MARY	\$10
MIMOSA	\$8
<i>Champagne, fresh orange juice</i>	
BELLINI	\$8
<i>Champagne, peach schnapps, passion fruit</i>	

Sides

\$6 EACH

**BACON HASH BROWN POTATOES APPLE-SAGE SAUSAGE
FRENCH FRIES PEPPER JACK GRITS COLLARD GREENS**

BRIOCHE TOAST - \$4

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.

Entrées

FILET MIGNON, 8 OZ*	\$35
<i>Bacon-wrapped filet with three eggs any style, Chef's Steak Sauce Choice of hash brown potatoes or pepper jack grits</i>	
SHRIMP & GRITS	\$19
<i>Sautéed shrimp, peppers, onions, Tasso ham gravy, pepper jack grits, spring onions</i>	
CHOPHOUSE OMELET	\$18
<i>Prime steak, mushrooms, creamed spinach, onions, white cheddar, Swiss Choice of hash brown potatoes or pepper jack grits</i>	
FARMERS OMELET	\$16
<i>Butternut squash, forest mushrooms, kale, tomatoes, goat cheese Choice of hash brown potatoes or pepper jack grits</i>	
TRADITIONAL EGGS BENEDICT*	\$14
<i>Pan-roasted country ham, poached eggs Choice of hash brown potatoes or pepper jack grits</i>	
CRABCAKE EGGS BENEDICT*	\$19
<i>Jumbo lump crabcakes, roasted pepper-Creole hollandaise, wilted arugula Choice of hash brown potatoes or pepper jack grits</i>	
PRIME RIB EYE STEAK BENEDICT*	\$18
<i>Creamed spinach, Chef's Steak Sauce</i>	
FRENCH TOAST	\$17
<i>Lavender scented brioche, Vermont maple syrup, espresso mascarpone cream, applewood smoked bacon</i>	
SOUTHERN SWEET POTATO PANCAKES	\$18
<i>Sliced bananas, candied pecans, brown sugar-maple butter, scrambled eggs, applewood smoked bacon</i>	
BLACKENED SALMON SALAD*	\$16
<i>Pears, oranges, buttermilk blue cheese, candied pecans, white balsamic dressing</i>	
BISCUITS & GRAVY	\$15
<i>Country sausage gravy, buttermilk biscuits, scrambled eggs</i>	
CHOPHOUSE PRIME BURGER*	\$12
<i>Lettuce, tomato, onion, House Sauce, French fries</i>	
STEAK SANDWICH*	\$16
<i>Crispy onion, mushrooms, Gruyère, horseradish-blue cheese aioli, French fries</i>	
BBQ BABY BACK RIBS	\$16
<i>French fries</i>	

Prime Steaks*

All Halls Chophouse prime cut steaks are available at Sunday Brunch

DRY-AGED KANSAS CITY BONE-IN NEW YORK STRIP, 22 OZ

RED'S DRY AGED PORTERHOUSE, 26 OZ

DRY-AGED RIB EYE, 16 OZ

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 appreciates the importance of true hospitality and comfort. With experienced teams from our kitchens to our dining rooms, our restaurants offer superior dishes, service and an atmosphere that will entice our guests to stay, enjoy, and come back, time and again. The Hall Family has a regular presence in the Greenville location, offering personalized experiences and attentive hospitality to ensure guest's expectations are met with every visit.

Samuel Dominguez

Executive Chef

Executive Chef Samuel Dominguez began his culinary adventure almost from his birth in Argentina, the "Beef Capital of the World", where cattle are revered. Guided by his grandfather, Samuel learned to butcher and prepare various cuts of beef. At the tender age of 10, Samuel became a Gaucho, one of the most honorable and skillful professions in Argentina. Gauchos are rugged cowboys who settled the fertile Argentinian lowlands to tend vast herds of cattle descended from steers brought to Argentina by conquistadors in 1536. At 13 years old, Samuel moved to Miami, FL, and began working with a popular pastry chef, which set him on a path of learning a myriad of culinary skills under some of the best Michelin Star Chefs: seafood, pastry, French, Italian, and American. The Lowcountry of South Carolina offered the chance to work with freshly caught, local seafood, which Chef says is "the best in the world". Chef Samuel has now come back to his generational roots and is preparing the finest cuts of meat at Halls Chophouse Greenville.

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



THE GREENVILLE STEAKHOUSE

550 S. Main Street, Greenville, SC 29601

Restaurant: 864.335.4200 HallsChophouse.com



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