The Hall Family Welcomes You To
Restaurant Week

Three Courses - $65
(does not include tax or gratuity)

First Course
choice of:

- SHE CRAB SOUP
- CAESAR SALAD
- SIMPLE GREENS SALAD
- SOUP OF THE DAY

Second Course
choice of:

- 8 OZ FILET MIGNON
  The finest tenderloin cut available
- BLACKENED SCOTTISH SALMON
  Wild salmon, chimichurri sauce

Entrées served with creamed corn and sweet & sour collard greens

Third Course
Chef’s Nightly Dessert Feature

Accompaniments

- OSCAR STYLE with jumbo crab, asparagus, and hollandaise $26
- BROILED LOBSTER TAIL $54
- SEARED FOIE GRAS $24
- SAUTÉED MUSHROOMS & ONIONS $8
- CREAMY GORGONZOLA $11
- BLACK TRUFFLE BUTTER $14
- SCALLOPS $24

Halls Chophouse is open from 4:00 p.m. Monday-Friday and from 4:30 p.m. Saturday-Sunday.
Join us for Saturday Lunch from 11:00 a.m. and Sunday Brunch from 10:00 a.m. until 2:00 p.m.