



Private Dining Packet

Halls Chophouse Plated Dinner Menu

\$140.00++ Per Person

Starter

Seafood Tower

First Course

Please select two items to offer your guests:

Simple Greens Salad
Caesar Salad

Wedge Salad
She-Crab Soup

Entrée

Please select four items to offer your guests:

Filet Mignon 8 oz.
Prime Wet-Aged
Ribeye 14 oz.

New York Strip 14 oz.
Dry-Aged Ribeye 16
oz.

Sea Scallops
Wild Salmon
Vegetable Ravioli

Sides

Please select two items to offer your guests:

Wild Mushroom-
Truffle Risotto
Sweet & Sour Collard
Greens
Pepper Jack Creamed
Corn

Broccolini
Mashed Potatoes
Pancetta-Roasted
Brussels Sprouts
Sautéed Mushrooms

Asparagus with
Hollandaise
Parmesan Truffle
French Fries
Mac N' Cheese

ADDITIONAL FAMILY STYLE SIDES FOR THE TABLE \$14.00++ EACH

Enhancements

Billed on consumption+++:

Creamy Gorgonzola
\$11

Sautéed Mushrooms &
Onions \$8

Black Truffle Butter
\$14

Dessert

Guests are to select one item:

Chocolate Cake

Caramel Cake

Halls Chophouse Plated Lunch Menu

\$70.00++ Per Person

First Course

Guests are to select one item:

Simple Greens Salad
Caesar Salad
She-Crab Soup

Entrée

Guests are to select one item:

Filet Mignon 8 oz.

Creamed Corn, Sweet & sour collard greens

Skillet Roasted Wild Salmon

Lemon-caper beurre blanc, vegetable medley, mashed potatoes

Sautéed Lemon Chicken

Tomato, burrata cheese, parmesan, mashed potatoes

Shrimp & Grits

Sautéed shrimp, peppers, onions, tasso ham gravy, pepper jack grits

Vegetarian option available upon request

Dessert

Guests are to select one item:

Chocolate Cake
Caramel Cake

Sommelier Suggestions

Red –

Pinot Noir:

Enroute ‘Les Pommiers’, 2021 - \$95.00

David Paige ‘RPG Vineyard’, Eola-Amity Hills 2018 - \$160.00

Cabernet Sauvignon:

Quilt, 2019 - \$100.00

Crossroads by *Rudd*, Oakville 2018 - \$190.00

White –

Chardonnay:

Flowers Sonoma Coast, California 2021 - \$95.00

Far Niente, Napa Valley, California 2019 - \$135.00

Sparkling –

Champagne:

Nicholas Feuillatte, Brut, Champagne, France, NV - \$95.00

Rosé:

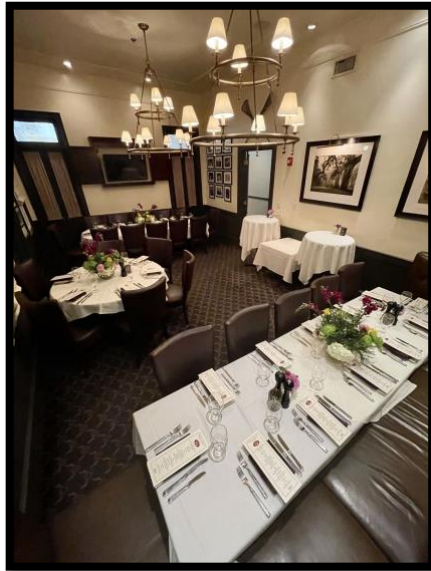
Veuve Clicquot, Rosé, Brut, Champagne, France 2012 - \$230.00

alternative grape suggestions upon request

Get to Know Our Rooms!

Lamond Room –

- Food & Beverage Minimum: *upon request.*
- 30-person maximum capacity.



Port Room –

- Food & Beverage Minimum: *upon request.*
- 40-person maximum capacity.



Get to Know Our Rooms!

Bill Hall Room –

- Food & Beverage Minimum: *upon request.*
- 50-person maximum capacity.

