



SOUP AND SALAD

***TABLESIDE* CAESAR SALAD | 12 PER PERSON**
Coddled Egg, Dijon, Olive Oil, Lemon, Garlic Croutons

SUMMER SALAD | 9
Local Arugula, Lolla Rossa, Toasted Marcona Almonds, Dried Blueberries,
Cucumbers, Fava Beans, Truffle Verjus Vinaigrette

BIBB LETTUCE SALAD | 9
House Bacon, Spiced Nuts, Holy City Tomatoes and Gorgonzola Dressing

CAPRESE SALAD | 9
Imported Buffalo Mozzarella, Basil, Heirloom Tomatoes, Whipped Ricotta,
Olive Olive Oil, and Vincotto

ROASTED CLAM AND SHRIMP SOUP | 12
Local Golden Tomatoes, Salt Pork Brodo, Local Asparagus, Chili Whipped Yogurt

SMALL PLATES

HOUSE CHARCUTERIE BOARD | 22
Seasonal Accompaniments
Add Cheese...6

ARTISANAL CHEESE PLATE | 16
Seasonal Accompaniments

BEEF TARTARE | 15
Prime Filet, Quail Egg, Garlic Crostini and House-Pickled Vegetables

SEARED FOIE GRAS | 23
Mexican Chocolate Soufflé, Brandied Macerated Berries,
Foie Gras Turrón, Black Walnut Crisp

LOBSTER MAC AND CHEESE | 27
Half Lobster, Gargenelli Pasta, Carr Valley Gouda Mornay, Fennel Bread Crumbs

APPETIZERS FROM THE SEA

SHRIMP COCKTAIL | 15
Chilled Local Shrimp and Cocktail Sauce

***OYSTERS ROCKEFELLER | 18**
Oysters on the Half Shell Topped with Bacon,
Chopped Spinach and Breadcrumbs

BAKED KING CRAB | 24
Shallots, Capers, Tomatoes, Oreganata Butter

LOBSTER BRUSCHETTA | 22
House Focaccia Bread, Local Tomatoes,
Baby Arugula, Whipped Ricotta

COLOSSAL CRAB CAKE | 18
Sweet Corn Pudding, Watermelon Radish,
Local Arugula, Pepper Marmalade

***OYSTERS ON THE HALF SHELL**
East Coast Oysters...3 Half Dozen...18
Dozen...32

***SHELLFISH TOWER**
Serves 2-3 People...65
Serves 4-6 People...125
Serves 7-10 People...185

FRIDAY, SATURDAY, AND SUNDAY

*14oz Prime Rib
Horseradish Crème Fraîche
Your Choice of One Side
\$50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food-borne illness.*



ENTRÉES

CHICKEN CHICCO'S

Marsala...26 Piccata...24

*LAMB PORTERHOUSE | 40

8oz Grilled Chops, Vanilla Parsnip Purée, Balsamic Snapbean and Grape Salad, Sauce Chimichurri

*TOURNADOES | 42

Two 3oz USDA Prime Filet Medallions, Italian Roasted Potatoes, Grilled Asparagus

*NEW YORK STRIP | 54

USDA Prime, 18oz

*PRIME RIBEYE | 46

USDA Prime, 16oz

*PRIME FILET

USDA Prime, 6oz...40

USDA Center Cut Prime, 10oz...52

*TOMAHAWK RIBEYE | 90

30oz Bone-in

*PORCHETTA | 29

Sage Rosemary Stuffed, Cacio E Pepe Rissotto, Sauteed Spinach

*CIOPPINO | 29

PEI Mussels, Alligator Point Clams, White Fish, Roasted Potatoes, Fresh Tomato Brodo

*FAROE ISLAND SALMON | 30

Crab Stuffed Salmon, Heirloom Tomato Salad, Sweet Basil Purée

*GRILLED PACIFIC TUNA | 35

Black Garlic Pommes Frites, Haricot Verts and Salsa Verde,
Red Beet Mustard, Vidalia Onion Soubise

*SEARED SCALLOP | 36

Diver Scallops, Minted Anson Farro, Watermelon Cucumber Salad, Candied Lime, Black Garlic Olive Oil

DUCK PAPPARDELLE | 27

Confit Duck Leg, Roasted Sweet Peppers, Fava Beans, Fennel,
White Wine Heirloom Tomato Sauce, Orange Whipped Ricotta

STEAK ACCOMPANIMENTS

BACON BLUE CHEESE BUTTER | 4

House Cured Bacon, Herbs, Clemson Blue

TRUFFLE PORCINI BUTTER | 7

Black Truffle, Chives, Parsley

SAUCE AU POIVRE | 3

Green and Pink Peppercorns, Brandy, Demi-Glace

BORDELAISE | 3

Red Wine Demi-Glace

BLUE CHEESE CRUST | 5

Garlic Bread Crumbs, Balsamic, Gorgonzola

CARAMELIZED ONION AND WILD MUSHROOM | 8

Carolina Spring Onions, Mepkin Abbey Mushrooms

FOIE GRAS | 20

A Grade Hudson Valley Goose Liver

*KING CRAB | 22

Alaskan King Crab, Oregonata Butter, Asparagus

*LOBSTER TAIL | 27

8oz Lobster Tail

SIDES TO SHARE

CREAMED SPINACH | 9

ASPARAGUS | 9

PARMESAN GARLIC FRIES | 8

WILD MUSHROOMS | 14

CAULIFLOWER GRATIN | 10

GARLIC WHIPPED POTATOES | 9

CACIO E PEPE RISSOTTO | 7

ROASTED BRUSSELS SPROUTS | 10

BACON MAC AND CHEESE | 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food-borne illness.*

HOLY CITY HOSPITALITY

39-E JOHN ST., CHARLESTON, SC 29403 • (843) 203-3000 • MICHAELSONTHEALLEY.COM