



SOUPS AND SALADS

BLUE CRAB TOMATO BISQUE | 12

HEIRLOOM TOMATOES, LOCAL BLUE CRAB

CAESAR SALAD | 12 PER PERSON

**TABLESIDE* (2 PERSON MINIMUM)*

CODDLED EGG, DIJON, OLIVE OIL, LEMON,
GARLIC, CROUTONS

WEDGE SALAD | 9

CRISPY BACON, SPICED NUTS, HOLY CITY TOMATO,
RED ONION, BUTTERMILK DRESSING,
BLUE CHEESE CRUMBLES

*STEAKHOUSE SALAD | 15

SMOKED SHORT RIB, RED ONION, MIXED GREENS, CHERRY
TOMATOES, PEPPERONCINIS, CUCUMBER, ROASTED GARLIC
VINAIGRETTE, SHAVED CAHILL CHEDDAR, CRISPY WONTONS

WARM ROASTED BEET | 9

RADISH, SHAVED CELERY, CRISPY PANCETTA, ARUGULA,
CHEVRE, WARM BACON VINAIGRETTE

CHOPPED SALAD | 11

RED OAK, GREEN OAK, BIBB LETTUCE, CELERY, RADISH,
CARROT, CHOPPED EGGS, CASHEWS,
CUCUMBER, GREEN GODDESS DRESSING, FRESH HERBS

SMALL PLATES

HOUSE CHARCUTERIE BOARD | 22

SEASONAL ACCOMPANIMENTS
ADD CHEESE...6

LOBSTER MAC AND CHEESE | 27

HALF LOBSTER, GOUDA MORNAY,
FENNEL BREAD CRUMBS

ARTISANAL CHEESE PLATE | 16

SEASONAL ACCOMPANIMENTS

BONE MARROW | 16

BACON MARMALADE, GRILLED BAGUETTE

* BEEF TARTARE | 17

WAGYU, QUAIL EGG, SESAME AIOLI,
RED ONION, CAPERS, HEARTS OF PALM,
HORSERADISH SNOW, BAGUETTE

APPETIZERS FROM THE SEA

*OYSTERS ROCKEFELLER | 18

FRIED OYSTER, BRAISED PORK BELLY, PERNOD CREAM,
PEPPER HOLLANDAISE

*GRILLED OCTOPUS | 16

WARM POTATO SALAD, CREOLE MUSTARD, TRUFFLE, APPLES,
PANCETTA, PUMPKIN SEED GREMOLATA

*SHRIMP COCKTAIL | 15

CHILLED SHRIMP AND COCKTAIL SAUCE

*OYSTERS ON THE HALF SHELL

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

*12OZ PRIME RIB

HORSERADISH CRÈME FRAÎCHE

YOUR CHOICE OF ONE SIDE

\$47

*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

ENTREES

GRILLED JOYCE FARMS CHICKEN BREAST | 27
 CHARLESTON BOG, FARRO, CAROLINA GOLD RICE, SMOKED BOUDIN SAUSAGE

AMERICAN WAGYU SHORT RIB | 29
 HUMBOLDT FOG SMASHED NEW POTATOES, CONFIT TOMATOES, ROASTED GREEN BEANS, PAN JUS

***FAROE ISLAND SALMON | 30**
 BALSAMIC GLAZED STRAWBERRIES, GOAT CHEESE SWEET POTATO PURÉE, SORGHUM ROASTED SUMMER SQUASH

***CHEFS DAILY CATCH | 36**
 LOCAL SEASONAL ACCOMPANIMENTS

***SEARED SCALLOPS | 36**
 VANILLA PARSNIP PUREE, BLOOD ORANGE REDUCTION, ROASTED GRAPE, PISTACHIO, FRISEE SALAD

***DUO OF DUCK | 38**
 CAST IRON SEARED DUCK BREAST, DUCK CONFIT CASSOULET, CHERRY REDUCTION

***GRILLED LAMB | 40**
 ROSEMARY MINT RUBBED CHOP, ROASTED ROOT VEGETABLE AND RAISIN GRATIN, STONE CHERRY DEMI GLACE

***BACON WRAPPED "MEATS BY LINZ" FILET | 44**
 6OZ, STEAK SAUCE GLAZED, ROASTED ASPARAGUS, ALIGOT POTATOES

***WAGYU FRITES | 42**
 8OZ TERES MAJOR, HOUSE CUT FRITES, MUSHROOM DEMI, BALSAMIC GRILLED CIPOLLINI ONIONS

WET AGED

***MEATS BY LINZ FILET**

6OZ CENTER CUT | 39

8OZ CENTER CUT | 47
 SOFT, BUTTERY, MINIMAL FAT

***DELMONICO RIBEYE | 52**

USDA CHOICE, 16OZ
 STEAK LOVERS CUT, RICH MARBLING,
 FULL FLAVOR

***PORTERHOUSE | 65**

USDA CHOICE, 35 DAYS | 22OZ
 MODERATE MARBLING, LEAN CUT,
 RICH FLAVOR

***JAPANESE WAGYU**

MIYAZAKI, JAPAN

20 PER OZ | 2OZ MINIMUM
 HIGH MARBLE, RICH FLAVOR,
 SIMPLY PREPARED WITH
 ITALIAN SEA SALT, THINLY SLICED

***TOMAHAWK RIBEYE
 FOR 2 | 140**

USDA CHOICE, 40 DAYS | 40OZ
 CARVED FOR TABLE
 CHOICE OF TWO SIDES
 DRY AGING,
 RICH MARBLING, TENDER,
 NUTTY DRY AGED FLAVOR

DRY AGED

***KANSAS CITY STRIP | 67**

USDA PRIME, 35 DAYS | 18OZ
 MODERATE MARBLING, LEAN CUT,
 RICH FLAVOR

***BONE IN FILET | 74**

MEATS BY LINZ
 USDA CHOICE, 35 DAYS | 14OZ
 TENDER, MODERATE DRY AGE FLAVOR,
 INTENSE MARBLING

STEAK ACCOMPANIMENTS

TRUFFLE PORCINI BUTTER | 7

SAUCE AU POIVRE | 3

BORDELAISE | 3

BACON & BLUE CHEESE | 5

CARAMELIZED ONION AND
 WILD MUSHROOM | 8

FOIE GRAS | 20

*CRAB OSCAR | 26

*LOBSTER TAIL | MKT
 BUTTER POACHED

SIDES TO SHARE

BAKED JALAPENO CREAM CORN | 7
 ASPARAGUS | 9
 SEASONAL SIDE | 9

RED LEICESTER TRUFFLE FRIES | 9
 WILD MUSHROOMS | 12
 ALIGOT POTATOES | 9
 LOADED POTATO | 9

CREAMED SPINACH | 9
 ROASTED BRUSSELS SPROUTS | 10
 BACON MAC AND CHEESE | 9

EXECUTIVE CHEF - MICHAEL GREENE
SOUS CHEF - JOSH QUIGLEY

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