

## Food & Drink

Dine Out: Hal's Fabulous Vegas Bar & Grille

### Amid the glitz of Hal's Fabulous, a \$5 martini



By Jolene Ketzenberger  
Posted: July 23, 2010

A restaurant isn't much of a gamble when you know there's a skilled chef in the kitchen. So we confidently rolled the dice at Hal's Fabulous Vegas Bar & Grille, the Rat Pack-themed restaurant at 1133 N. Ind. 135 in Greenwood, and weren't disappointed in the payoff.



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The grilled mahi mahi is served atop a colorful "water-mato" salsa, made with tomatoes, watermelon, cucumber and onion.  
- Alan Petersime / The Star



Zoom

The salmon and bacon rilette appetizer comes with a gazpacho "shooter," which is sipped from a hollowed-out cucumber.  
- Alan Petersime / The Star



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The atmosphere at Hal's is upscale with just enough Vegas glitz. Owners Hal and Carol Yeagy also own the Slippery Noodle Inn in Indianapolis.  
- Alan Petersime / The Star

## Related Information

Hal's Fabulous Vegas Bar & Grille

» Where: 1133 N. Ind. 135, Greenwood.

» Hours: 4 to 11 p.m. Tuesday through Thursday; 4 p.m. to midnight Friday and Saturday.

» Info: (317) 888-342

www.halsvegas.com.

Owners Hal and Carol Yeagy, who also own the Slippery Noodle Inn in Indianapolis, hit the jackpot with executive chef Keith Angell, who landed at Hal's after leaving Grillmaster's Garden when it closed last year. The chef has created an appealing menu that includes a variety of options, from steaks and chicken to seafood and pasta. Entrees range in price from \$13 to \$32 (although the 36-ounce "T-Rex" T-bone steak is \$49), and while definitely upscale, the restaurant is casual, with the Vegas themed decor just glitzy enough to be appealing.

The restaurant features a daily drink special, such as Saturday's 40 percent off bottles of wine. We stopped in on a Thursday, which meant \$5 martinis. We examined the lengthy martini list and settled on a classic as well as the tropical, green-hued Cuban Lights, which featured a tasty combination of banana and melon liqueurs -- not something I'd normally try, but the \$5 price point proved persuasive. I noticed plenty of other martini-toting diners throughout the evening strolling from the bar to the outdoor seating area.

With martinis ordered, we turned our attention to appetizers. The menu features an appealing selection in the \$10 to \$12 range, with such favorites as calamari, nachos and shrimp cocktail. We opted for the salmon and bacon rilette (\$11), which included a delicious salmon spread served with plenty of crostinis and a shot of gazpacho in a cucumber "shooter."

We also loved the Boxcars (\$12), one of chef Angell's house specialties. The two-bite filet mignon sliders were perfectly cooked and provided a tasty sample of how the kitchen handles steak, much appreciated since we had settled on other entree options.

But before we got to the entrees, we had to try one of the evening's specials, a chilled peach soup (\$5) garnished with blueberries. The tart/sweet soup worked great served between the heavier appetizers and entrees. A Caesar salad (\$4) was plenty flavorful as well, with an ample dressing that, happily, had plenty of anchovy flavor.

Although the meal's pacing, which had proved excellent thus far, slowed somewhat as we waited for entrees, we had few complaints once they arrived. The grilled mahi mahi (\$20) was the big hit of the evening, with nicely cooked fish served atop a wonderful "water-mato" salad, a flavorful combination of watermelon, red and yellow tomatoes, cucumber and red onions accented by a splash of citrus juices. A side dish of chipotle pepper and white cheddar mac (\$4.50), a house specialty, provided a nice kick of spiciness.

We also liked the hearty meatloaf with mashed potatoes and gravy (\$16). The Black Angus beef was flavorful and topped with a better-than-mom's tangy tomato sauce. The generous serving of potatoes (which featured just enough lumps to keep it real) was tasty as well, although we did find the gravy too salty.

There were no complaints with dessert. We chose one of the restaurant's signature treats, the Velvet Elvis (\$8), and enjoyed the layers of vanilla wafers, peanut butter and bananas, garnished with lots of whipped cream and peanuts -- more than enough to share.

Call Star reporter Jolene Ketzenberger at (317) 444-6755

Comments >>



**JwesleySmith** wrote:

Love Hal And Carol! Im soooo proud of them. Start off with dinner at the Fabulous then finish the evening off with live blues at the Noodle. Perhaps a binding of he two establishments someday.

Call it Hal's Fabulous Noodle!!

7/24/2010 7:49:55 AM



**AngelaSmith** wrote:

I love this place! I've never had a drink or meal I haven't loved. They also offered a Groupon for Hal's a few days ago. For \$15 you got \$30 worth of food and drinks. What a great deal! I can't wait to use it.

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