

Old Hickory Steakhouse

est. 1977

STARTERS

ARTISANAL CHEESE

YOUR MÂITRE D'HOTEL WILL PRESENT A VARIETY OF HAND CRAFTED ARTISANAL CHEESES SERVED WITH MARCONA ALMONDS, SWEET GLAZED WALNUTS AND DRIED TURKISH APRICOTS

PLATE OF THREE SELECTIONS 18

PLATE OF SIX SELECTIONS 30

HEARTS OF ROMAINE CREAMY CAESAR DRESSING, SOURDOUGH CROUTONS PARMESAN REGGIANO CHEESE	12
HOUSE CHOPPED SALAD BUTTER LETTUCE, RADICCHIO, AVOCADO, RED ONION, MUSHROOMS, OLIVES CHERRY TOMATOES, PROSCIUTTO CRACKLINGS, LEMON CHIVE VINAIGRETTE	14
WEDGE SALAD BABY ICEBERG, HOUSEMADE MAYTAG BLEU CHEESE DRESSING NUESKETTS APPLEWOOD SMOKED BACON, CHOPPED EGG	14
LOBSTER & CRAB THERMIDOR MAINE LOBSTER, LUMP CRAB, SHIITAKE MUSHROOMS HOLLANDAISE GLAZE, BRIOCHE TOAST	28
SEARED FOIE GRAS ROASTED BABY BEETS, GOLDEN RAISIN PURÉE	21
STEAMED MAINE ACADIAN MUSSELS WHITE WINE, BACON, GARLIC, SHALLOTS, RED PEPPER FLAKES GRILLED BAQUETTE	15
SHRIMP COCKTAIL JUMBO GULF SHRIMP, COCKTAIL SAUCE	21
ROASTED BUTTERNUT SQUASH SOUP APPLES, CHIVES, BOURBON CRÈME	12
FRENCH ONION SOUP CARAMELIZED ONIONS, BEEF BROTH, MELTED GRUYÈRE CHEESE	10

FOR COMPLETE ENJOYMENT OF YOUR DINNER, WE RECOMMEND THAT YOU LEAVE YOUR SMARTPHONE/BLACKBERRY WITH US AT THE HOSTESS STAND WHERE WE WILL GLADLY CHARGE IT FOR YOU. READING GLASSES, SHAWLS AND PURSE HOOKS ARE AVAILABLE FOR YOUR DINING COMFORT.

Gratuity of 18% will be added to parties of six or more.

*Consuming raw or undercooked meats and seafoods may increase your risk of contracting illness especially if you have certain medical conditions

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OLD HICKORY PRIDES ITSELF ON OFFERING THE BEST BLACK ANGUS BEEF FROM HARRIS RANCH IN CALIFORNIA, WHICH HAS A UNIQUE BEEF PRODUCTION SYSTEM WHERE CATTLE ARE SOURCED, FED, AND HUMANELY PROCESSED EXCLUSIVELY BY HARRIS RANCH. THE CATTLE SPEND THEIR LIVES GRAZING ON OPEN RANCLAND AND ARE FINISHED ON ANTIBIOTIC-FREE CORN AND GRAINS.

SIGNATURE STEAKS & CHOPS*

USDA PRIME BONE-IN NEW YORK STRIP 18 OZ. | 60

FILET OF BEEF 8 OZ. | 38

PORTERHOUSE 24 OZ. | 48

COWBOY RIBEYE 20 OZ. | 46

NEW YORK STRIP 16 OZ. | 48

NIMAN RANCH PORK CHOP | 40

AUSTRALIAN LAMB CHOPS | 40

TOPPINGS

MAINE LOBSTER TAIL 25 | MAYTAG BLEU CHEESE 8

JUMBO LUMP CRABMEAT, ASPARAGUS AND BÉARNAISE SAUCE 15

SAUCES

BÉARNAISE 5 | GREEN PEPPERCORN 5

RED WINE SAUCE 5

RARE - COOL RED CENTER | MEDIUM RARE - WARM RED CENTER | MEDIUM - PINK CENTER
MEDIUM WELL - LIGHT PINK CENTER | WELL DONE - CENTER FULLY COOKED

ENTREES

MAINE DIVER SCALLOPS* 36

APPLE-PARSNIP RISOTTO, CRISPY PORK BELLY, BEET GASTRIQUE

ATLANTIC SALMON* 33

BABY BEETS, CREAMY BARLEY, CITRUS BUTTER SAUCE

ROASTED YOUNG CHICKEN 34

CARAMELIZED ROOT VEGETABLES

CHICKEN SAGE JUS

VENISON OSSO BUCO 35

CREAMY POLENTA, PEARL ONIONS

BRUSSEL SPROUTS, VENISON REDUCTION

FRESH CATCH OF THE DAY* MARKET PRICE

SEASONAL ACCOMPANIMENTS

TABLE SHARING

SAUTÉED SPINACH | ROASTED ASPARAGUS | GARLIC MASHED POTATOES | HOUSE FRIES

SEASONAL WILD MUSHROOMS | ARTISANAL MAC & CHEESE

CRISPY BRUSSEL SPROUTS WITH SPICY MUSTARD YOGURT SAUCE