

Old Hickory Steakhouse

est. 1977

Starters

Artisanal Cheese

Your Maitre d' Fromage will present a Variety of Hand Crafted Artisanal Cheeses and Accoutrements from Around the World

Plate of Three Selections 18

Plate of Six Selections 30

Baby Hearts of Romaine

Creamy Caesar Dressing and Shaved Manchego Cheese

12

Locally Grown Mixed Greens

Lemon Vinaigrette

10

Peppered Pan Seared Buffalo Carpaccio

Parmesan Cheese Basket, Pickle Pear Onion, Black Olives

Tear Drop Tomato, Baby Arugula

18

Boston Bibb Wedge Salad

Blue Maytag Dressing, Crisp Pancetta Disc

14

**Classic Steak Tartare*

Sunny Side Up Quail Egg, Toast Points

15

**Cold Water Ahi Tuna Tartare*

*Black Truffle Ginger Dressing,
Sevruga Caviar on Cold Salt Stone*

18

Almond Crusted Jumbo Lump Crab Cake

Avocado Mousse

19

Seafood Cocktail

*Poached Maine Lobster, White Shrimp,
Scallop, Calamari and Jumbo Lump Crabmeat*

21

Lobster and Bacon Corn Chowder

12

French Onion Soup

Melted Gruyere Cheese Crouton

10

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

*Consuming raw or undercooked animal foods may increase your risk of contracting illness especially if you have certain medical conditions

January 2010

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Center Cuts

We Serve Midwestern Grain-Fed 1855™ Premium Black Angus Beef.

***10 oz. Grass-Fed Beef Tenderloin 44**

***24 oz. Porterhouse 46**

***20 oz. Bone-In Beef Ribeye 43**

***16 oz. New York Strip 44**

***8 oz. Beef Tenderloin 37**

***8 oz Buffalo Filet 48**

Black & Blue (Pittsburgh) - Charred Outside, Cold Center

Rare (English) - Cool Red Center

Medium Rare - Warm Red Center

Medium - Pink Center

Medium Well - Light Pink Center

Well Done - Center Fully Cooked

Great Toppings For Your Steak

Maine Lobster Tail 25

Jumbo Lump Crabmeat, Asparagus and Bernaise Sauce 15

Signature Dishes

***Pan Seared Jumbo Sea Scallops**

Celery Root Slaw and Fennel Foam

36

***Sweet Garlic Crusted Salmon**

Oyster Mushrooms, Fava Beans Ragout, Chicken Drizzle

33

Free Range Herb Roasted Bobo Organic Chicken

Potato Au Gratin, Sautéed Spinach, Natural Jus

28

12 Hour Slow Braised Short Ribs

Gorgonzola Pasta Purse

38

***Australian Roasted Rack of Lamb**

Potato Gratin, Lardons Bacon, Sautéed String Beans, Tarragon a Jus

42

***Seared Chilean Sea Bass**

Warm Summer Baby Vegetable, Basil Salad

42

Sharing For the Table+

11

Sautéed Spinach

Roasted Asparagus

Garlic Mashed Potatoes

Housemade Fries

Seasonal Wild Mushroom

Truffle Mac & Cheese

Sauces

5

Bernaise

Green Peppercorn

Bordelaise

Bleu Cheese