



Appetizers

Shrimp Cocktail	Cocktail Sauce, Fresh Horse Radish, Basil Oil	16
Jumbo Lump Crab Cakes	Spicy Slaw, Ancho Chili Remoulade.....	15
Beef Carpaccio	Pink Peppercorn Crusted, Arugula, Poach Garlic Vinaigrette....	18
Escargot	Shiitake Mushroom, Garlic Butter, Manchego Cheese	12
Fried Oysters Rockefeller	Cornmeal, Parmesan, Fennel, Spinach	15
Foie Gras Torchon	Resiling Poach, Toasted Ginger cake, Huckleberry Preserve .	18

Artisanal Cheese

Enjoy a selection of the world's finest cheeses presented table-side by our Maitre Fromager

Plate of Three 17 Plate of Six 30

Soups & Salads

Lobster Bisque	Brandy Crème Fraiche, Tarragon Chive Oil.....	12
Sweet Onion Soup	Gruyere ,Emmental Swiss, Rye Crouton.....	8
Little Gem Salad	Oven Dried Tomatoes, Roasted Beets, Pickled Red Onions, Lemon Vinaigrette	8
Classic Caesar	Romaine Hearts, Sour Dough Crisp, Creamy Garlic Dressing.....	9
Tomato Salad	Ugly Tomatoes, Arugula, Maytag bleu, Charred Onions, Tomato Vinaigrette.....	10
Lobster Chop Chop	Cold Water Lobster tail, Pepper Bacon, Old Bay Brioche Croutons, Egg Mimosa, Avocado Herb Ranch Dressing.....	16

**Eating raw or under cooked seafood or meats may cause food-borne illness, especially for those with medical conditions. **

** Please ask to speak to our Chef if there are any concerns regarding food allergies or dietary restrictions**

Old Hickory Steakhouse



Steaks & Chops

*From ranch to table, We proudly serve All Natural, USDA Certified, Mid-western
Corn-fed Harris Ranch Black Angus Beef.*

Dry Aged New York Strip (16oz), Blue Cheese Butter 56

Porterhouse (24oz).....	45
Grass Fed Filet Mignon (10oz.).....	44
Char Crusted Kansas City Strip (16oz).....	44
Cowboy Bone-In Rib Steak (22oz.).....	42
Filet Mignon (8 oz).....	39
Rack of Lamb (14oz).....	39

Choice of Sauces: Cabernet Reduction, Peppercorn Sauce, Sauce Foyot,
Mint infused Chimichurri, OH1 Steak Sauce 2

Great toppings for your steak

Bacon & Stilton Cheese	Pulled Chicken Confit	Oscar Topping
7	12	14

Signature Dishes

Land & Sea Coriander Crusted Tuna steak, BBQ porkbelly, Mushroom Ragout.....42
"Sommelier Suggestion:

Cast Iron Seared Salmon Cedar Smoked Parsnip Puree, 34
"Sommelier Suggestion:

Salsify Braised Kobe Beef Short Ribs Caramelized Perigos.....36
"Sommelier Suggestion:

Pan Seared Diver Scallops Tasso Grits, Braised Escarole, Red Onion Jam ..36
"Sommelier Suggestion:

Trio Of Duck Seared Foi Gras, Confit of Leg, Moroccan Spiced Breast.....38
"Sommelier Suggestion:

For The Table

Garlic Truffle "Mac & Cheese"	12	Yukon Gold Mashed Potatoes	9
Sautéed Mushrooms	10	Rainbow Glazed Carrots	8
Thyme & Gorgonzola Au Gratin	9	Hand Cut French Fries	8
Marscapone-Creamed Spinach	9	Asparagus with Hollandaise Sauce	8

General Manager/Sommelier: Nando Rodriguez
Executive Chef: Seth Kondor
Assistant Manager/ Sommelier: Richard Peterson
Sous Chef: Jonathan Wurtzel