

Old Hickory Steakhouse

est. 1977

Openers

Black & Blue Beef Carpaccio

Arugula salad & cracked pink peppercorns. 16.

Escargot

Shiitake mushrooms, garlic butter
Manchego cheese, crouton. 13.

Shrimp Cocktail

Cocktail sauce & lemon verbena-essence. 17.

Fried Oysters Rockefeller

Anson Mills Cornmeal, parmesan, fennel,
spinach. 17.

Foie Gras Torchon

Reisling-poached duck foie gras,
Lemon cornbread cake & blackberry jam. 19.

Jumbo Lump Crab Cakes

Spicy slaw & ancho chili remoulade. 17.

ARTISANAL CHEESES

Enjoy a selection of the world's finest
artisanal, hand-crafted cheeses presented
table-side by our Maitre Fromager.

Three. 17. Six. 30.

Featured Pairing

Artisanal Cheeses & Fromager Selection. 30.

SOUPS

Lobster and Corn Bisque

Brandy Crème Fraîche, Tarragon
and Chive Infused Oil. 12.

Sweet Onion Soup

Rye Croutons,
Gruyere & Emmental Cheeses. 10.

SALADS

The Lobster Chop Chop

Cold Water Lobster, Peppered Bacon,
Old Bay Brioche Croutons, Egg Mimosa,
Avocado Herb
Ranch Dressing. 16.

Tomato Salad

Heirloom Tomatoes, Arugula, Maytag Bleu
Charred Onions, Tomato Vinaigrette. 12.

We source only the finest ingredients as the foundation to all of our dishes. Because we want you to taste the true flavors of the foods we serve, we use a light hand in the preparation and service of your meal. We are meticulous about the integrity and quality of everything we use: from the wood in our smokers, the sustainably harvested sea food in our coolers, to the artisanal cheese makers and farms we buy from.

Because we know where our products come from, how they taste, and what makes them special we are able to create custom recipes that highlight the true flavors of each ingredient. Careful and skilled preparation, paired with an in-depth knowledge of all our ingredients is what separates the Old Hickory experience from that of anywhere else.

Sides

All of our sides are prepared fresh, from scratch, every day. Our recipes are unique, and our vegetables are certified organic whenever possible. We serve generous-sized portions of each side and encourage sharing amongst the table.

STARCHES

Garlic Truffle
Mac 'n' Cheese

Blue Cheese & Thyme
Potatoes Au Gratin

Yukon Gold
Mashed Potatoes

Hand Cut
French Fried Potatoes

VEGETABLES

Mascarpone
Creamed Spinach

Sautéed
Mushrooms

Broccolini, Tripp
Country Ham

Asparagus &
Hollandaise Sauce

Baby Iceberg Wedge Salad

Lemon Marinated Tomatoes, Cucumbers, and Red Onions, with Goat Cheese Dressing. 10.

Old Hickory Caesar

Hearts of Romaine, Creamy Garlic Dressing, Sour Dough Crisps. 11.

An Important Note:

Eating raw or under-cooked seafood or meats may cause food-borne illness, especially for those with medical conditions. Please ask to alert our Chef if there are any concerns regarding food allergies or dietary restrictions.

Our Steaks

At Old Hickory, we choose to serve you only Certified Black Angus beef from the prestigious Harris Ranch of the San Joaquin Valley. We have chosen the Harris Ranch for the care and careful commitment they practice in raising, feeding and harvesting their cattle in a natural and humane manner. All Harris Ranch cattle are raised grass-fed and finished on a locally sourced corn diet to ensure a consistent, flavorful marbling of the beef.

We also offer a selection of sauces and toppings designed to enhance the flavor of your steak. Your server can help you choose appropriate accompaniments to pair with the cut and doneness of your steak.

Dry-Aged KC Strip, Bleu Cheese Butter	[20oz]	56.
Filet Mignon	[8oz]	39.
Cowboy Bone-In Rib Steak	[22oz]	42.
NY Strip	[16oz]	44.
Porterhouse	[24oz]	48.
Rack of Lamb	[14oz]	42.

SAUCES TOPPINGS

Cabernet Reduction	3.	Shiitake Mushroom and	
Peppercorn Sauce	3.	Bacon Ragout	5.
Sauce Foyot	3.	Maytag Bleu Cheese	7.
Mint Chimichurri	3.	Crab Oscar	14.
OH16 Steak Sauce	3.	1/2 Lobster Tail	18.

Other Entrées

We want you to have the best experience possible while you dine with us - and that means making sure you get exactly what you want...even if it's not a steak. We have a wide variety of skillfully composed entrées; their flavors can all be greatly enhanced with a variety of thoughtfully chosen wines. Our sommeliers are here to help guide you through our bottle and by the glass collection. In the meantime, we offer the following food & wine pairings for you to consider.

SUGGESTED WINE PAIRING

Lonely Cow Sauvignon Blanc
New Zealand
Gls 8. / 26.

Franciscan Merlot
Napa Valley
Gls 14. / Btl 52.

Four Graces Pinot Noir
Willamette Valley
Gls 14. / Btl 48.

Sommelier's Selection
The perfect pairing to
our Steakhouse cut

ENTRÉE SELECTIONS

Pan Seared Diver Scallops
Tasso Grits, Braised Escarole, Red Onion Jam. 38.

Bacon Wrapped Poulet Rouge Chicken
Goat Cheese, Herbs, Peach Gastrique, Wilted Frissee
Potato Salad 34.

Cast Iron Seared Salmon
Grilled Romaine, Summer Squash,
Panzanella Salad, Herb Vinaigrette,
Fried Zucchini Blossom, Roasted Pepper
Rouille 36.

Steakhouse Cut
Ask your server about our chef's latest inspiration 39.