

Old Hickory Steakhouse



Appetizers

Shrimp Cocktail 16

Cocktail Sauce, Basil Oil

Jumbo Lump Crab Cakes 15

Spicy Slaw, Ancho Chili Remoulade

Beef Carpaccio 18

Pink Peppercorn Crusted, Arugala, Poached Garlic Vinaigrette

Escargot 12

Shiitake Mushrooms, Garlic Butter, Manchego Cheese

Fried Oysters Rockefeller 15

Cornmeal, Parmesan, Spinach

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 12

Brandy Crème Fraiche, snipped Chives

Sherry Onion Soup 8

Gruyere, Emmental Swiss, Toasted Marble Rye

Old Hickory Iceberg 8

Blue Cheese Dressing, Sun-dried Tomatoes, chopped Bacon

Classic Caesar 9

Creamy Garlic Dressing, Romaine Hearts, Sour Dough Crisps

Old Hickory Green Salad 12

Sliced Heirloom Tomatoes, Parmesan Regiano, Roasted Shallot Vinaigrette

Chop Chop Salad 10

Sherry Pommery Ranch Dressing, Sun-dried Tomatoes, Balsamic Onions, Mortadella, Hard Boiled Eggs, Feta Cheese

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

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est. 1977

Steaks & Chops

Hickory Char crusted 1855 Kansas City Strip (20oz.) 44

Grass Fed Filet (10 oz.) 44

Cowboy Bone-In Rib Steak (22 oz.) 42

Domestic Rack of Lamb 39

Porterhouse (24 oz.) 45

Corn Fed Filet (8 oz.) 39

Choice of Sauces: Cabernet Reduction, Peppercorn Sauce, Béarnaise, Chimichurri 2

Two great toppings for your steaks

Stilton Cheese 7

“The King of English Cheeses” with a deep, buttery, mellow flavor

Oscar 14

Jumbo Lump Crab Meat, Asparagus Spears and Hollandaise Sauce

Seasonal Signatures

Caramelized Salmon 34

Orange Emulsion

“Sommelier Suggestion: Hook & Ladder Gewurtztraminer”

Pan Seared New Bedford Diver Scallops 38

Foie Gras Pinot Noir Reduction

“Sommelier Suggestion: Joel Gott Chardonnay”

Natural Pan Sauce Short Ribs 35

Natural Pan Sauce

“Sommelier Suggestion: Peltier Station Petite Sirah”

Herb Roasted Organic Chicken 32

½ Free Range Pullet Rouge Chicken, Roasted Pepper Ragù

“Sommelier Suggestion: Benton-Lane Pinot Noir”

Pan Seared Amberjack 36

Sauteed haricot Vert beans, Cured Lemon, Brown Butter Vinaigrette

For The Table

Garlic Truffle “Mac & Cheese” 12

Sautéed Mushrooms 10

Broccolini with Hot Bacon Vinaigrette 8

Thyme Blue Cheese Au Gratin 9

Loaded Red Bliss Smashed Potatoes 9

Marscapone-Creamed Spinach 9

Asparagus with Hollandaise Sauce 8

Old Hickory Signature Fries 8