

Old Hickory Steakhouse

est. 1977

Appetizers

Shrimp Cocktail 16

Jumbo Lump Crab Cakes 15
Spicy Cole Slaw and Remoulade Sauce

Bison Carpaccio 18
Arugala Salad, shaved Parmesan Cheese, White Truffle Oil

Escargot 12
Traditional poached Escargot served on top of Shiitake Mushroom Caps and topped with Garlic Citrus Butter and Manchego Cheese

Fried Oysters Rockefeller 15
Cornmeal, Parmesan and Swiss Chard

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

Vidalia Onion Soup 8

Old Hickory Iceberg 8
Blue Cheese Dressing, Sun-dried Tomatoes and chopped Bacon

Classic Caesar 9
Creamy Garlic Dressing and Romaine Hearts

Old Hickory Green Salad 12
Sliced Heirloom Tomatoes, Wild Ramp Vinaigrette

Chop Chop Tower 10
Shredded Romaine, Iceberg and Radicchio tossed in a creamy Sherry Pommery Mustard Ranch Vinaigrette with Sun-dried Tomatoes, roasted Mortadella, Hard Boiled Eggs and Bonnie Blue Artisanal Feta Cheese

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Steaks & Chops

Hickory Char crusted 1855 Kansas City Strip (16oz.) 44

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

Filet Mignon (10oz.) 44

Rack of Lamb 39

Porterhouse 45

Grass Fed Filet (8 oz.) 39

Choice of Sauces: Cabernet Reduction, Peppercorn Sauce, Béarnaise 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

Steak Temperature Guidelines

Rare: Nicely seared on the outside, red, cold on the inside

Medium Rare: Warm outside, red cool center

Medium: Hot outside, pink warm center

Medium Well: Cooked through with slight pink center

Well Done: Completely cooked through

Seasonal Signatures

Caramelized Salmon 34

Beluga Ginger Lentils, Citrus Orange Emulsion

Pan Seared Georges Bank Diver Scallops 38

Wild Mushroom Risotto, Hudson Valley Foie Gras, Pinot Noir Reduction

Braised Kobe Beef Short Ribs 35

Creamy Cauliflower Risotto

Herb Roasted Organic Chicken 32

½ Free Range Bella Rouge Chicken, Caramelized Shallot Jus

Braised Berkshire Pork Shank 34

Served Osso Bucco Style, Natural Pan Sauce

For The Table

Baked Lobster “Mac & Cheese” 12

Sautéed Mushrooms 10

Broccolini with Hot Bacon Vinaigrette 8

Maytag Bleu Cheese Au Gratin Potatoes 9

Yukon Gold Mashed Potatoes 9

Brie-Creamed Spinach 9

Asparagus with Hollandaise Sauce 8

Old Hickory Signature Fries 8