

Old Hickory Steakhouse

est. 1977

Cold Appetizers

Shrimp Cocktail | 17

Garlic Aioli, Cocktail Sauce

Seared Rare Tuna | 16

Napa Slaw, Aged Balsamic Reduction, Citron Oil

Wagyu Carpaccio | 18

Mixed Greens, Truffle Oil

Hot Appetizers

Crispy Oysters | 14

Classic Rémoulade, Tobiko Caviar

Lump Crab Cakes | 16

Mango Salsa

Warm Pear Gorgonzola Tart | 10

Trio Tower | 55

Crab Cakes, Crispy Oysters, Shrimp Cocktail

Artisanal Cheese

Your Server will present a variety of Artisanal Cheeses from around the world. Enjoy the ever-changing selection of handcrafted, perfectly ripened cheeses.

Plate of Three Selections | 16

Plate of Six Selections | 27

Salads & Soups

Tomato and Onion | 11

Vidalia Onions, House-made Winter Park Bleu Cheese Dressing

Mixed Field Greens | 9

Balsamic Vinaigrette

Romaine Wedge | 12

Walnuts, Dried Cranberries, Bacon, Shaved Cheese & Asiago Dressing

Three Onion Soup Gratiné | 9

Lobster Bisque | 10

Reading glasses, shawls, and purse stools are available for your dining comfort.

For parties of 8 or more an 18% gratuity will be added.

Please feel free to raise, lower or remove based on your service experience.

Steaks & Chops

We Proudly Serve Harris Ranch All Natural Black Angus Beef .

All of our Steaks & Chops are Seasoned with our Own Blend of Fresh Herbs, Spices, Garlic & Sea Salt; then Brushed with House-made Maître d'Butter.

Cajun Crusted Bone-In New York Strip 20 oz. | **46**

Cowboy Bone-In Rib Steak 21 oz. | **43**

Center Cut Filet 8 oz. | **40**

Porterhouse Steak 24 oz. | **46**

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

Rack of Lamb | **40**

Surf and Turf | **66**

Choice of Sauces

Béarnaise | **Au Poivre** | **Bordelaise**

Four Great Toppings

Oscar | **15**

Caveman Blue Cheese | **12**

Foie Gras Sauce | **5**

Black Truffle Demi-Glace | **5**

Meat Temperatures

Black & Blue (Pittsburgh)
Charred Outside, Cold Center

Rare
Cool Red Center

Medium Rare
Warm Red Center

Medium
Pink Center

Medium Well
Light Pink Center

Well Done
Center Fully Cooked

Other Good Stuff

Dayboat Fresh Fish | **Market Price**

Atlantic Salmon | **36**

Pan Seared Berkshire Kurobuta Pork Chop | **36**

Poulet Rouge Fermier | **32**

For the Table | 9 each

Garlic Mashed Potatoes

Sautéed or Creamed Spinach Gratiné

Sautéed Wild Mushrooms

Steamed Asparagus Sauce Hollandaise

Loaded Mashed Potatoes

Broccoli, Maître d'Butter

Artisan Mac and Cheese

Artisan Mac and Cheese with Lobster | **13**

Belgian Fried Potatoes | **11**

CONSUMER ADVISORY

Consuming Raw or Undercooked Meats, Eggs, Poultry, Seafood or Shellfish increases your risk of contracting a food borne illness. There is risk associated with Consuming Raw Oysters. If you have a chronic illness of the Liver, Stomach or Blood, or have immune disorders, you are at greater risk of serious illness from Raw Oysters, and should eat Oysters full cooked.

Selected menu items may commonly be served at less than fully-cooked temperatures, but we would be happy to prepare them to any degree of doneness that you might prefer.