

Old Hickory Steakhouse

est. 1977

Appetizers

Atlantic Mussels

Tomato Leek Broth
with Spanish Chorizo 15

Shrimp Cocktail

Jumbo Tiger Shrimp with our
Horseradish "Pink Sauce" 16

Crab Cakes

Jumbo Lump Crab
with Smoked Pepper Sauce 16

Tuna Pashimi

Coriander Seared Ahi
with Wasabi Caviar and Ponzu 15

Lobster Bisque

Old Hickory Steakhouse Speciality 12

Artisanal Cheeses

Your maître fromager will present a variety of artisanal cheeses from around the world.

Three Selections 18

Six Selections 30

Salads

Lone Star Salad

Endive, Arugula, Watercress, Fresh Pears,
Candied Pecans, Feta Cheese with
Citrus Vinaigrette 10

BLT Wedge

Butter Lettuce Wedge, Apple Smoked Bacon,
Locally Grown Tomatoes and
Maytag Blue Cheese Dressing 11

Caprese Salad

Heirloom Tomatoes and Paula's Mozzarella
with Fresh Basil Vinaigrette 12

Caesar Salad

Romaine Hearts Grana Padano
Tapenade Croutons 10

For additional features, see our



"Gaylord Texan" chefs support local farmers and use natural Texas ingredients.

*Eating raw or under cooked seafood or meats may cause food-borne illness, especially for those with medical conditions.
Please inform your server of any food allergies.

Gluten Free items are available at Old Hickory Steakhouse.

Gratuity of 20% will be added for parties of 6 or more.

Executive Chef Joanne Bondy

Sous Chef Michael West

À la Carte Entrées

*Sauteed Lemon Scented
Atlantic Scallops
with Lobster Buerre Blanc 34*

*Free-Range Organic
Chicken Breast
Caramelized Onion Jus 28*

*Scottish Salmon
Heirloom Beans & Horseradish Cream 30*

*Cold-Water Lobster Tail
Whole Tail or Half Tail Market Price*

Steaks & Chops

Pendero Chile Rub NY Strip 12 oz 42

Prime Ribeye 16 oz 46

Dry Aged Bone In NY Strip 20 oz 62

Colorado Lamb Chops 14 oz 44

Petite Filet with Half Lobster Tail Market Price



Harris® Ranch All Natural Black Angus

*Filet Mignon
10 oz 44*

*Porterhouse
24 oz 49*

*The Texan
Market Price*

*Bone-in Filet
16 oz 70*

*Cowboy Ribeye
22 oz 48*



For The Table

10 each

*Habanero Creamed Corn
Olive Oil & Thyme Whipped Potatoes
Steamed Asparagus
Sorrel Potatoes Au Gratin*

*Oven Roasted Wild Mushrooms
Garlic Truffle Fries
Sautéed Baby Spinach
Baby Green Beans*

Steak Toppings

*Tobacco Onion Rings 6 Bacon Blue Cheese 10
Crab Oscar 15 Scallop Oscar 19*

Sauces

*Béarnaise 6 Shiitake Mushrooms 8
Cognac Peppercorn 8 Horseradish Cream 5*