

Old Hickory Steakhouse

est. 1977

Old Hickory Steakhouse evokes the legend of acclaimed U.S. President, General and Statesman Andrew Jackson who came to be known as “Old Hickory.” Gaylord Hotels’ signature restaurant, Old Hickory Steakhouse provides a dining experience deeply rooted in American tradition—from our exceptionally tender 1855 Black Angus brand all-natural beef to the fine whiskey like Jackson would have enjoyed from his own distillery.

Starters

STEAK HOUSE BEEF TARTARE 16.
Capers, Egg, Parsley, Frisée, Melba Toast

FOIE GRAS DUO 19.
Pickled TN Grapes, Griddle Cake, Bourbon Maple Pecans, Foie Gras Trifle

CHILLED SHRIMP COCKTAIL 17.
Shaved Fennel, Horseradish & House-Made Cocktail Sauce

JUMBO LUMP CRAB CAKES 17.
Napa Cabbage Slaw, Ancho Chili Remoulade

SEARED SCALLOPS 18.
Parsnip Purée, Country Ham Cracklings, Pickled Pomegranate Seeds

CHILLED SEAFOOD PLATTER **Market Price.**
Lobster Tail, Jumbo Shrimp, King Crab Legs, Briny Cold Water Oysters

Soups

LOBSTER BISQUE 12.
Crème Fraîche, Tarragon Oil

WILD MUSHROOM BROTH 10.
Shaved Royal Trumpets, Black Truffles

Salads

OLD HICKORY CAESAR SALAD 11.
Hearts of Romaine, Shaved Parmesan, Sour Dough Crisps, White Anchovies, Garlic Dressing

ICEBERG WEDGE 10.
Maytag Blue Cheese, Candied Bacon, Blistered Tomato, Green Onion, Chopped Egg, Buttermilk Dressing

HEIRLOOM BABY KALE 12.
TN Goat Cheese, An Jou Pears, Roasted Harvest Pumpkin, Sourwood Honey & Pomegranate Vinaigrette

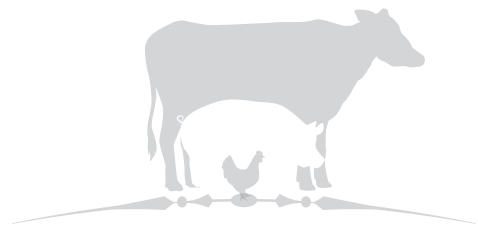
ARTISANAL CHEESES

Enjoy a selection of the world’s finest artisanal, hand-crafted cheeses selected by our Maître Fromager.

THREE 17. SIX 30.

FEATURED WINE PAIRING 30.

Enjoy a selection of three of our hand-crafted cheeses, each accompanied by a wine personally chosen by our Sommelier to bring out the richness & depth of each cheese.



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

Steaks & Chops

8oz. CENTER CUT FILET 42.

22oz. COWBOY RIB EYE STEAK 44.

24oz. PORTERHOUSE 48.

16oz. NY STRIP STEAK 46.

PRIME SIGNATURE CUT

CHEF'S SELECTION FROM OUR BUTCHER BLOCK

Market Price.

Sauces

Cabernet
Red Wine Sauce 3.

Bearnaise 3.

OH16 Steak Sauce 3.

Yazoo Mushroom Jus 3.

Toppings

Smokey Blue Cheese
Brûlée 8.

Lump Crab Oscar 14.

Foie Gras Butter 12.

Lobster Tail 18.

Entrées

STEAMED WHOLE MAINE LOBSTER **Market Price.**

*Charred Onion Gratin, Shaved Fennel,
Prosciutto & Mâché, Blood Orange Vinaigrette*

ROAST CHICKEN BREAST 34.

*Cidered Ashley Farms Chicken Breast, Melted Fennel,
Cold Weather Vegetables, Apple Brandy Jus*

POTATO GNOCCHI 28.

*Charred Pumpkin, Local Walnut Oil,
Parmigiana Reggiano & Pumpkin Seed Pesto*

CAST IRON SEARED SALMON 36.

*Zucchini "Noodles," Trumpet Mushrooms,
Peas, Baby Tomatoes, Herb Butter*

RACK OF LAMB 42.

*Lavender-Infused Garlic, Herb & Leek Ash, Buttered
Fingerling Potatoes, Petite Radish, Rosemary Essence*

Shareable Sides 10 . each

MAC N' CHEESE
Smoked Cheddar & Bacon
Add Lobster +10.

SWEET BUTTER MASHED POTATOES
Yukon Gold Potatoes

TRUFFLE PARMESAN HAND CUT FRIES
Truffle Aioli

ASPARAGUS
Roquefort Blue Cheese, Barrel-Aged Balsamic

LEMON & THYME BRUSSELS SPROUTS
TN Cured Ham

CREAMED SPINACH
Fried Sweet Onions

ROASTED MUSHROOMS
Wine Reduction



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.