

Old Hickory Steakhouse

est. 1977

ARTISAN CHEESE SELECTION

3 for 17. // 6 for 30.

Allow our Maître d' Fromager to visit your table to create a selection of three or six artisan cheeses.

WINE & CHEESE PAIRINGS 30.

A choice of three artisan cheeses accompanied by the perfect wine to bring out the richness and depth of each cheese.

STARTERS

BEEF TARTAR* 16.

Cured Egg Yolk, Cornichons, Anchovy, Mustard Seed, Sourdough

BONE MARROW 16.

Herb Gremolata, Country Toast, Apple Butter, Sea Salt

CHILLED SHRIMP COCKTAIL 18.

Pickers Vodka Cocktail Sauce

JUMBO-LUMP CRAB CAKE 18.

Lemon-Basil Remoulade, House Pickled Vegetables

SEARED SCALLOPS* 21.

Spiced Carrot Pureé, Bacon Jam, Chives

SEAFOOD TOWER*

Serves two 75. Serves four 140.

Lobster Tail, Crab Claws, Tiger Shrimp, Oysters, Mussels, Remoulade, Sherry Mignonette, Pickers Vodka Cocktail Sauce

SOUPS

LOBSTER BISQUE 13.

Crème Fraîche, Chive Oil

CARROT GINGER 11.

Spiced Pumpkin Seeds, Fresh Cilantro

SALADS

OLD HICKORY CAESAR* 12.

Hearts of Romaine, Shaved Parmigiano-Reggiano, Sour Dough Crisps, White Anchovies, Garlic Dressing

ICEBERG WEDGE* 11.

Rogue Creamery Blue Cheese, Candied Bacon, Blistered Tomato, Green Onion, Soft Boiled Egg, Buttermilk Dressing

OLD HICKORY SALAD 13.

Arugula, Salt Roasted Beets, Whipped Feta Goat Cheese, Candied Walnuts, Wild Flower Honey Vinaigrette



*These foods may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you are pregnant or have certain medical conditions. Please ask to alert our Chef if there are any concerns regarding food allergies or dietary restrictions.

17-60-8665 Fall

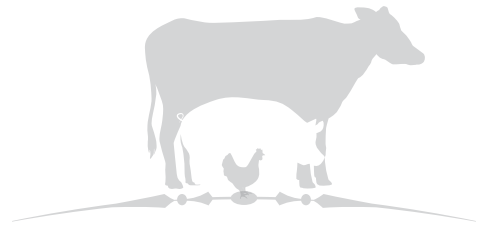
Old Hickory Steakhouse evokes the legend of acclaimed U.S. President, General and Statesman Andrew Jackson who came to be known as “Old Hickory.” Gaylord Hotels’ signature restaurant, Old Hickory Steakhouse provides a dining

experience deeply rooted in American tradition—from our exceptionally tender 1855 Black Angus brand all-natural beef to the fine whiskey like Jackson could have enjoyed from his own distillery.

PRIME & SIGNATURE CUTS

The Old Hickory* 110.
30oz. Prime, Dry-Aged Tomahawk,
Bone Marrow Butter

Chef’s Signature Cut* Market Price.



HERMITAGE SELECTION

8oz. Center Cut Filet* 43.

22oz. Cowboy Rib Eye Steak* 45.

24oz. Porterhouse* 48.

16oz. NY Strip Steak* 46.

Wild-Caught Salmon Steak* 37.

Rack of Lamb 60.

SAUCES

Red Wine Reduction 3.

Bearnaise* 3.

OH Steak Sauce 3.

Tarragon

Chimichurri 3.

TOPPINGS

Smoked Blue Cheese
Brûlée 8.

Lump Crab Oscar* 14.

Bone Marrow Butter 12.

Lobster Tail Thermador 21.

Bacon Marmalade 8.

ENTRÉES

HERB ROASTED CHICKEN 34.
Anson Mills Carolina Gold Rice, Roasted Carrots,
Mushrooms, Baby Kale, Bone Broth

WHITE BEAN CASSOULET 29.
Braised Belgian Endive, Navy Beans,
Trumpet Mushrooms, Spinach

BONE-IN PORK CHOP 29.
Roasted Apples, Yukon Mashed Potatoes,
Apple Demi-Glace

SHAREABLE SIDES 10 .each

MAC & CHEESE
Cave-Aged Cheddar, Toasted Lemon-Herb Crumb
Add Lobster Tail + 18.

MASHED POTATOES
Yukon Gold Potatoes, Sweet Creamed Butter

TENNESSEE BAKED POTATO
House-Made Crème Fraîche, Chives,
Kenny’s Cheddar, Smoked Bacon

BROCCOLINI & HEIRLOOM CARROTS
Sweet and Spicy Miso Vinegar

CREAMED SPINACH
Fried Sweet Onions

ROASTED MUSHROOMS
Wine Reduction

FRENCH FRIES
Duck Fat, Fresh Herbs, Sherry Vinegar Aioli

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