

Old Hickory Steakhouse

est. 1977

openers

-seafood tower-

lobster salad | shrimp | ceviche
oysters | crab claws | cocktail sauce
horseradish | mignonette
for two 69 | for four 130

-blue crab cake-

red pepper coulis | chow chow | fennel celeriac slaw
22

-shrimp cocktail-

roasted heirloom tomato cocktail
22

-mezzaluna-

lemon ricotta | blistered tomatoes | spring pea mousse
20

-vegetable garden-

soil | daily vegetables | basil | truffle oil
16

-lobster bisque-

maine lobster salad | crème fraiche
| lobster 'hush puppy'
18

-golden gazpacho-

yellow tomato | squash | maple glazed bacon
14

-farmer's market-

early harvest greens | gorgonzola | apple
candied hazelnuts | honey-cider vinaigrette
15

-caesar-

romaine | brown butter croutons
parmesan reggiano
15

-red rosa & kale-

baby beets | candied pecans | ash goat cheese
roasted garlic vinaigrette
17

-iceberg-

nueske bacon | fried shallots | cage free egg
smokey blue cheese dressing | heirloom tomato jam
18

Old Hickory Steakhouse is Gaylord Hotel's exclusive restaurant named after the 7th President of the United States – Andrew Jackson. A great supporter of democracy, "Old Hickory" was just as famous for his stubbornness as his public parties at the White House – often serving a large wheel of cheese.

At Old Hickory Steakhouse, we pay homage to his legendary hospitality by providing our guests with a fine-dining experience that combines a classical steakhouse with a contemporary twist. Using flavors and influences from the area, each Old Hickory restaurant uses the finest local ingredients including premium all-natural beef; local seafood; handcrafted cocktails; and an unforgettable cheese experience with our Maître d' Fromage.

cheese

Enjoy a selection of the world's finest artisanal, hand-crafted cheeses selected by our Maître d' Fromage.

Three 20 | Six 32

The chefs and staff of Old Hickory work together to create the most unique steakhouse dining experience – bar none.

Gratuity of 18% will be added to parties of six or more.

*Consuming raw or undercooked meats and seafood may increase your risk of contracting illness especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

JUNE 2018



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cuts

TOMAHAWK STEAK 38oz 120

for two | served with choice of two sides

FILET 8oz	48
WAYGU CENTER CUT SIRLOIN 7oz	52
NEWYORK STRIP 16oz	52
GRASS FED NEWYORK STRIP 14oz	66
BISON RIBEYE 16oz	64
COWBOY RIBEYE 20oz	56
PORTERHOUSE 24oz	54

-TOPPINGS-

lobster tail 27 | smoked blue cheese 8 | crab cake with béarnaise 22

-SAUCE-

bordelaise | béarnaise | peppercorn sauce | chimichurri

6

*RARE - red, cold center | MEDIUM RARE - red, cool center | MEDIUM - pink, warm center
MEDIUM WELL - thin pink center | WELL DONE - cooked through, no pink*

composed

-smoked scallops-

*cajun crema | pea bacon hash
fried capers*

40

-true north salmon-

*sunchoke | onion mushroom marmalade | almonds
crispy kale*

38

-local rockfish-

calypso bean | tomato dill broth | fennel salad

40

-roasted chicken-

*mushrooms | grilled asparagus
thyme grits | chicken jus*

36

-risotto-

saffron | peas | pepper relish

34

-braised lamb shank-

*rosemary polenta | squash 'caponata'
crispy chick peas*

48

sides 12

hand-cut fries
pee-wee roasted potatoes
whipped potatoes
creamed corn

sautéed spinach
asparagus
brussel sprouts
roasted mushrooms

