

Old Hickory Steakhouse

est. 1977

starters

-seafood tower-

lobster salad | shrimp | spicy scallop crudo
oysters | crab | cocktail sauce
horseradish | yuzu mignonette
for two 69 | for four 130

-crab cake-

Old Hickory crab sauce | fennel slaw
blistered tomato & arugula
24

-shrimp cocktail-

your choice of classic poached or crispy
old bay | citrus cocktail sauce
22

-oysters-

yuzu mignonette | lemon
for 1/2 dozen 18 | for 1 dozen 36

-beef tartare-

spicy & sweet mustard | grated yolk
sesame | shallot | lavosh
18

-poached scallops-

truffled mushroom broth | baby bitter greens
herbs | brown butter
17

-lobster bisque-

sherry reduction | citrus crème | crostini
15

-butternut squash-

cinnamon & black pepper meringue
15

-market greens-

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

-kale caesar-

romaine | lacinato kale
parmesan toasted lemon breadcrumb
15

-wedge-

Noble Star Ranch bacon | fried shallots
egg | blue cheese | tomato jam
20

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.

JAN 2018

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cuts

TOMAHAWK STEAK 38oz 120

for two | served with choice of two sides

FILET 8oz	50
T-BONE 24oz	55
NEWYORK STRIP 16oz	54
DRY AGED BONE-IN DUROC PORK CHOP 16oz	47
COWBOY RIBEYE 22oz	58
<small>SRF 極</small> WAGYU NEWYORK STRIP 14oz	90
<small>SRF 極</small> WAGYU CENTER CUT SIRLOIN 7oz	55

SRF 極 - BOISE, ID
SNAKE RIVER FARM

-TOPPINGS-

lobster tail 38 | blue cheese 8 | crab cake with béarnaise 22

-SAUCE-

steak sauce | 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

-Maine lobster tails-
popcorn puree | pickled fennel
jalapeño | cornbread

62

-wild caught halibut-
hazelnut | cauliflower
smoked raisin | blistered grapes

42

-organic half chicken-
oyster mushrooms | asparagus
thyme grits | mushroom crema

36

-duck confit-
white bean cassoulet | Noble Star Ranch bacon
thyme | arugula | orange dijon vinaigrette

48

-True North salmon-

black walnut | maple-hoisin glaze | buttered peas | charred lemon

40

sides 12

French fries
loaded smashed potato
whipped potatoes

creamed corn
roasted mushrooms
asparagus

spiced roasted butternut squash
sautéed spinach