

Old Hickory Steakhouse

est. 1977

Our Story

Old Hickory Steakhouse offers charmingly sophisticated cuisine in a striking regional setting. With our hand-selected Black Angus beef, hand-crafted cocktails, remarkable wines, delectable artisanal cheeses, and flawless service throughout, we strive to create memorable dining experiences.

Called "Old Hickory" in honor of the nickname of Andrew Jackson, the seventh presi-

dent of the United States, Old Hickory Steakhouse has received recognition and numerous awards for serving classic steakhouse fare, paired with contemporary cuisine that reflects the region's unique flavors.

We are committed to support local and regional farmers and fisheries and serve only the freshest sustainably caught seafood.

Starters

CRAB CAKE

Old Hickory crab sauce, fennel slaw, blistered tomato & arugula

24

OYSTERS

yuzu mignonette, lemon, horseradish for 1/2 dozen

for 1 dozen 38

SHRIMP COCKTAIL

citrus cocktail sauce

22

SEAFOOD TOWER

lobster salad, shrimp, spicy scallop crudo, oysters, crab, cocktail sauce, horseradish, yuzu mignonette

for two 69 | for four 130

CHEESE

enjoy a selection of the world's finest artisanal, hand-crafted cheeses

three 20 | six 32

Soups & Salads

LOBSTER BISQUE

sherry reduction, citrus crème, crostini

15

MARKET GREENS

harvest greens, gorgonzola, apple, candied hazelnuts, honey-cider vinaigrette

15

OLD HICKORY CHOWDER

carrot, pearl onion, peas, corn, celery, bacon lardons

12

WEDGE

Noble Star Ranch bacon, crispy shallots, egg, blue cheese, tomato jam

16

KALE CAESAR

romaine, kale, parmesan, toasted lemon breadcrumb

15

A service fee 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 2020

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Cuts

FILET 8oz	50
T-BONE 24oz	55
NEWYORK STRIP 16oz	55
DRY AGED BONE-IN DUROC PORK CHOP 16oz	55
COWBOY RIBEYE 22oz	59
<small>SRF 極</small> WAGYU NEWYORK STRIP 14oz	90
<small>SRF 極</small> WAGYU CENTER CUT SIRLOIN 7oz	58

SRF 極 - BOISE, ID
SNAKE RIVER FARMS

TOPPINGS

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

SAUCE

steak sauce | béarnaise | peppercorn sauce
chimichurri
6

TOMAHAWK STEAK

38oz 120

for two | served with choice of two sides

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

SCALLOPS cauliflower, hazelnut crumb, blistered & pickled grapes	42	ORGANIC CHICKEN broccolini, creamy polenta, lemon-caper jus	36
MAINE LOBSTER TAILS popcorn puree, pickled fennel, jalapeño, cornbread	62	DUCK CONFIT crispy duck legs, orange, fennel, herbed greens salad	48
WILD CAUGHT HALIBUT Israeli cous-cous, saffron cream sauce, peas, pickled raisins, cherry tomato	43	TRUE NORTH SALMON maple-hoisin glaze, buttered peas, charred lemon, carrot-ginger puree, shaved walnut	42

Sides

15

French fries
loaded smashed potato
whipped potatoes

creamed corn
roasted mushrooms
asparagus

sautéed spinach
broccoli with aioli