

Old Hickory Steakhouse

est. 1977

Starters

Artisanal Cheese

Your Maitre d'Fromage will present a Variety of Hand Crafted Artisanal Cheeses and Accoutrements from Around the World

Plate of Three Selections 18

Plate of Six Selections 30

Baby Hearts of Romaine

Creamy Caesar Dressing and Shaved Manchego Cheese

12

Arnold Farm Roasted Beet Salad

Crumbled Goat Cheese, Fresh Garden Herbs

13

Trio of Tartare

Beef, Ahi Tuna and Vegetable on Cold Salt Stone

20

Parker Farm Heirloom Tomatoes

Buffalo Mozzarella, Aged Balsamic

16

Locally Grown Mixed Greens

Lemon Vinaigrette

10

Almond Crusted Jumbo Lump Crab Cake

Avocado Mouseline

18

Seafood Cocktail

*Poached Maine Lobster, White Shrimp,
Scallop, Calamari and Jumbo Lump Crabmeat*

21

Lobster and Bacon Corn Chowder

11

During these summer months Chef Wolfgang Birk at Old Hickory Steakhouse is committed to sourcing local ingredients from farms that practice sustainable or organic farming techniques. We are pleased to offer the bounty of farms such as Virginia's Parker Farm and Maryland's Arnold Farm to your table.

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Center Cuts

We Serve Midwestern Grain-Fed 1855™ Premium Black Angus Beef.

10 oz. Grass-Fed Beef Tenderloin

39

24 oz. Porterhouse

45

20 oz. Bone-In Beef Ribeye

42

16 oz. New York Strip

44

8 oz. Beef Tenderloin

34

Great Toppings For Your Steak

1/2 Maine Lobster 25

Seared Foie Gras 25

Jumbo Lump Crabmeat, Asparagus and Bernaise Sauce 15

Signature Dishes

Pan Seared Halibut Filet

on a Three Bean Salad, Tomato Relish

27

Free Range Herb Roasted Poulet Rouge Chicken,

Four Cheese and Pear Pasta Purse, Natural Jus

28

Sharing For the Table

10

Sauteed Spinach Roasted Asparagus

Truffle Fries

Garlic Mashed Potatoes

Truffle Mac & Cheese

Sauces

4

Bernaise Sauce

Green Peppercorn Sauce

Bordelaise Sauce

Bleu Cheese Sauce