

# Starters

<b>BUTTERMILK SOURDOUGH BOULE</b> ..... 14 <i>anson mills red may whole wheat flour, banner butter, opryland honey, truffle, maldon salt</i>	<b>SHRIMP COCKTAIL</b> ..... 25 <i>umami cocktail sauce</i>
<b>MARTINI OYSTERS*</b> ..... 20 <i>gin mignonette, vermouth espuma, black currant pearls</i>	<b>DUCK CONFIT GNOCCHI</b> ..... 26 <i>potato gnocchi, fresno peppers, pomegranate duck glace de viande</i>
<b>SMOKED ONION DIP</b> ..... 20 <i>smoked onions, crispy shallots, burnt onion powder, house made naan</i>	<b>CHARRED SHISHITOS</b> ..... 18 <i>roasted garlic aioli, everything bagel spice</i>
<b>WAGYU BEEF TARTAR*</b> ..... 28 <i>kentucky wagyu, roasted garlic aioli, pickled mustard seeds, shallots</i>	<b>OLD HICKORY SEAFOOD TOWER *</b> ..... 180 <i>raw oysters, shrimp cocktail, king crab legs, maine lobster, smoked trout dip</i>
<b>OCTOPUS CARPACCIO</b> ..... 26 <i>citrus vinaigrette, citrus segments, lemon preserve</i>	<b>OLD HICKORY ARTISAN CHEESES</b> <i>3 cheeses \$28 or 6 cheeses \$50</i> <i>seasonal chef's selection with mustard, nuts, lavash, honey</i>

# Soups & Salads

<b>LOBSTER BISQUE</b> ..... 18 <i>crème fraîche, cold water lobster, chive oil</i>	<b>BABY GEM SALAD</b> ..... 18 <i>parmesan cheese, anchovies, herbs, caesar dressing</i>
<b>FRENCH ONION SOUP</b> ..... 16 <i>allium, beef broth, gruyère cheese</i>	<b>BLT SALAD</b> ..... 21 <i>bibb lettuce, smokey blue cheese, campari tomatoes, buttermilk ranch, noble star bacon lardons, cured egg yolk, crispy shallots</i>
<b>OPRYLAND SALAD</b> ..... 18 <i>chicory, citrus, radish, freeze dried satsuma mandarin, preserved lemon vinaigrette</i>	<b>FARMERS BEET SALAD</b> ..... 20 <i>baby beets, burrata cheese, preserved lemons, truffle honey vinaigrette</i>

# Sides

<b>ASPARAGUS</b> ..... 18 <i>fluffy hollandaise, lemon zest, fennel and dill pollen</i>	<b>BAKED POTATO</b> ..... 20 <i>noble star lardons, cabot sharp cheddar, crème fraîche, chives</i>
<b>CRISPY BRUSSELS SPROUTS</b> ..... 18 <i>truffle vinaigrette, genmai japanese rice, toasted coconut, dried thai bananas</i>	<b>MASHED POTATOES</b> ..... 16 <i>creamy garlic butter, chives</i>
<b>BRAISED CARROTS</b> ..... 16 <i>golden raisins, chili threads, bacon bourbon glaze</i>	<b>CREAMED SPINACH</b> ..... 16 <i>mornay sauce, garlic crumbs</i>
<b>MACARONI AND CHEESE</b> ..... 16 <i>cavatappi, sharp white cheddar bechamel</i>	<b>OPRYLAND FARMED MUSHROOMS</b> ..... 20 <i>herb garlic butter, au poivre, bourbon barrel smoked salt</i>
<b>TRUFFLE EXPERIENCE</b> ..... +10	

# Steak

## Reserved

<b>10 OZ FILET*</b> .....	75
<i>meat by linz</i>	
<b>16 OZ DRY AGED RIBEYE*</b> .....	90
<i>meat by linz</i>	
<b>32 OZ WET AGED TOMAHAWK*</b> .....	210
<i>meat by linz</i>	

## Prime

<b>8 OZ WAYGU FILET*</b> .....	100
<i>black hawk farms, kentucky</i>	
<b>10 OZ SKIRT STEAK*</b> .....	65
<i>purely meats</i>	
<b>14 OZ NEW YORK STEAK*</b> .....	85
<i>purely meats</i>	
<b>22 OZ COWBOY RIBEYE*</b> .....	115
<i>purely meats</i>	

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## Plate Enhancements

<i>Blue Cheese Butter</i> 10.	<i>Citrus Garlic Herb Butter</i> 10.	<i>Crab Oscar</i> 19.
<i>Lobster Tail</i> 32.	<i>Jumbo Prawns</i> 27.	<i>Bearnaise*</i> 5.
<i>Chimichurri</i> 5.	<i>Creamy Horseradish</i> 5.	<i>Bourbon Au Poivre</i> 5.
		<i>Red Wine Demi Glaze</i> 5.
		<i>Old Hickory Steak Sauce</i> 5.

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## Entrees

<b>SCALLOPS*</b> .....	52	<b>BELL AND EVANS CHICKEN</b> .....	41
<i>japanese scallops, sunchoke purée, apple and celeriac salt</i>		<i>half roasted chicken, potato purée, jus</i>	
<b>JUMBO LUMP CRAB CAKES</b> .....	45	<b>BERKSHIRE PORK CHOP*</b> .....	55
<i>corn succotash, remoulade salad</i>		<i>citrus powder, apple mostarda, fennel pollen</i>	
<b>FRESH CATCH*</b> .....	52	<b>LION'S MANE STEAK</b> .....	22
<i>tomato sofrito, marble potatoes, lemon zest, fennel pollen</i>		<i>achiote marinated, coconut carrot sauce, sunchoke chips</i>	
<b>ORA KING SALMON*</b> .....	49	<b>DUCK BREAST*</b> .....	42
<i>celery root puree, english peas, mushrooms, blood orange maltese</i>		<i>chinese five spice, crispy potatoes, orange gastrique</i>	
<b>HALF RACK OF LAMB*</b> .....	70		
<i>superior farms lamb, gremolata, lemon zest</i>			



For dietary restrictions please scan QR code, for a more customized menu to fit your needs.

\*CONSUMER ADVISORY  
Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish may increase your risk of foodborne illness. If you have any concerns regarding food allergies or dietary preferences, please alert your server prior to ordering. Menu subject to change. For parties of 6 or more a 20% gratuity will be added. We are unable to split checks with groups of six or more guests. 25-194-BNAGO- Old Hickory Dinner Spring Menu - February