

# *Old Hickory Steakhouse*



## ***Optional Canapés To Enhance Your Dining Experience.***

*Choice of three of the following canapés to be passed or served family style*

*Tomato and Mozzarella on Crostini*

*Mini Crab Cakes*

*Miniature Beef Wellingtons*

*Chilled Chili-Citrus Marinated Shrimp*

*Crispy Risotto Croquettes*

*\$16.00 per person*

### **OLD HICKORY PRIVATE DINING ROOMS**

*Cellar Room – Maximum of 10 guests (without Cocktail Reception)*

*Barrel Room – Maximum of 30 guests (20 with Cocktail Reception and Seated Dinner)*

*Bacchus Room – Maximum of 60 guests (30 with Cocktail Reception and Seated Dinner)*

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est. 1977

## GROUP DINNER MENU – ONE

Choice Of:

*LOBSTER BISQUE*

*Maine Lobster Crostini*

*CAESAR SALAD*

*Tapenade Croutons and Granna Padano*

Choice Of:

*HERB SAUTEED SCOTTISH SALMON FILET*

*Caper Beurre Blanc*

*ROASTED ORGANIC CHICKEN BREAST*

*Artichoke & Roasted Corn Ragout*

*“1855 BLACK ANGUS” FILET MIGNON 10 oz*

*(Served Medium Rare)*

*Shitake Port Sauce*

*Olive Oil Thyme Whipped Potato*

*Seasonal Vegetables*

Choice Of

*CRÈME BRULÉE*

*Baked Tahitian Vanilla Bean Custard*

*CHOCOLATE BOMBE*

*Bittersweet Chocolate Cake*

*\$80.00 Per Person*

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## GROUP DINNER MENU - TWO

Choice Of:

*BLACKENED GULF CRAB CAKES*  
*Creole Sauce*

*PRAWN COCKTAIL*  
*Horseradish Louis Sauce*

Choice Of:

*LOBSTER BISQUE*  
*Maine Lobster Crostini*

*BLT WEDGE*  
*Apple Smoked Bacon & Maytag Blue Cheese Dressing*

Choice Of:

*HERB SAUTEED DIVER SCALLOPS*  
*Caper Beurre Blanc*

*ROASTED ORGANIC CHICKEN BREAST*  
*Artichoke & Roasted Corn Ragout*

*“NIMAN RANCH” NEW YORK STRIP*  
*(Served Medium Rare)*  
*Au Poivre Sauce*

*Olive Oil Thyme Whipped Potato*  
*Seasonal Vegetables*

Choice Of:

*WHITE CHOCOLATE CHEESECAKE*  
*Texas Berry Coulis*

*BREAD PUDDING BRULEE*  
*Caramel Creme Anglaise*

*\$95.00 Per Person*

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## GROUP DINNER MENU - THREE

### *APPETIZER*

#### *PRAWN COCKTAIL*

*Horseradish Louis Sauce*

#### Choice Of:

#### *LOBSTER BISQUE*

*Maine Lobster Crostini*

### *CAESAR SALAD*

*Tapenade Croutons and Granna Padano*

#### Choice Of:

#### *HERB GRILLED MAHI MAHI*

*Caper Beurre Blanc*

### *ROASTED ORGANIC CHICKEN BREAST*

*Artichoke & Roasted Corn Ragout*

#### *"1855 BLACK ANGUS" RIBEYE*

*(Served Medium Rare)*

*Olive Oil Thyme Whipped Potato*

*Seasonal Vegetables*

#### Choice Of:

#### *CHOCOLATE RASPBERRY TORTE*

#### *STRAWBERRY BRULEE*

*\$100.00 Per Person*

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## For The Table

### Artisanal Cheeses

*A Variety Of Handmade Cheeses From Around The World  
Three Selections with Condiments and Flatbreads...\$15 per person*

### Appetizer

*Served Family Style or Individually Plated*

*One of Each of the following:*

*Pan Seared Scallop*

*Risotto Croquettes*

*Gulf Crab Cake*

*\$16.00 per person*

### Sides

*Habanero Creamed Corn*

*Oven Roasted Wild Mushrooms*

*Hearts of Artichokes Au Gratin*

*Sorrell Potatoes Au Gratin*

*Shallot & Bacon Skillet Potatoes*

*Additional \$5 per person per side selected*