

Old Hickory Steakhouse

est. 1977

Openers

APPETIZERS

*SEAFOOD TOWER

Lobster Tail, Jumbo Shrimp, King Crab, Oysters
Cocktail Sauce, Horseradish, Red Wine Mignonette
Serves two 69 | Serves four 130

*BEEF TARTARE

Quail Egg, Brioche Toast 18

STEAMED MAINE ACADIAN MUSSELS

White Wine, Bacon, Garlic, Shallots, Red Pepper Flakes,
Grilled Baguette 19

SHRIMP COCKTAIL

Jumbo Gulf Shrimp, Cocktail Sauce 21

OLD HICKORY JUMBO LUMP CRAB CAKE

Spicy Corn Relish, Avocado, Baby Greens 21

ARTISANAL CHEESES

Enjoy a selection of the world's finest artisanal,
hand-crafted cheeses selected by our
Maitre Fromage.

Three 18 Six 30

SOUPS

LOBSTER BISQUE

Fresh Maine Lobster, Crème Fraîche 18

FRENCH ONION SOUP

Caramelized Onions, Beef Broth,
Melted Gruyère Cheese 12

SALADS

HEARTS OF ROMAINE

Creamy Caesar Dressing, Sourdough Croutons
Parmesan Reggiano Cheese 12

MIXED GREENS SALAD

Assorted Baby Lettuce, Taggiasca Olives
Pickled Red Onion, Lemon Vinaigrette, Chèvre 14

WEDGE SALAD

Baby Iceberg, Housemade Maytag Bleu Cheese Dressing
Nueske's Applewood Smoked Bacon, Chopped Egg 14

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 1855 beef; fresh seafood; hand-crafted cocktails; and an unforgettable cheese experience with our Maitre d' Fromage. The chefs and staff of Old Hickory work together to create the most unique steakhouse dining experience – bar none.

Sides

All of our sides are prepared fresh, from scratch, every day. Our recipes are unique, and our vegetables are certified organic whenever possible. We serve generously sized portions of each side and encourage sharing amongst the table.

FAMILY STYLE SIDES

STARCHES 10

Garlic Mashed Potatoes

House Fries

Mac and Cheese

VEGETABLES 12

Sautéed Spinach

Roasted Asparagus

Seasonal Roasted
Mushrooms

Sautéed Brussels Sprouts
Rendered Smoked Bacon

Creamed Spinach

An Important Note

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

Gaylord National® Resort & Convention Center

201 Waterfront Street, National Harbor, Maryland 20745 • ph: 301/965-2000 • GaylordNational.com

NOVEMBER 2015

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Our Steaks

SIGNATURE STEAKS & CHOPS*

SPICED RUBBED TOMAHAWK STEAK 38oz. 98 *(for two)*

FILET OF BEEF 8oz. 44

PORTERHOUSE 24oz. 52

COWBOY RIBEYE 20oz. 48

NEW YORK STRIP 16oz. 48

NIMAN RANCH PORK CHOP 40

AMERICAN LAMB CHOPS 40

SAUCES

Béarnaise 5

Green Peppercorn 5

Old Hickory Steakhouse Sauce 5

TOPPINGS

Cold Water Lobster Tail 25

Maytag Bleu Cheese 8

Jumbo Lump Crabmeat.

Asparagus and Béarnaise Sauce 15

RARE - RED. COOL CENTER | MEDIUM RARE - RED. WARM CENTER
MEDIUM - PINK. HOT CENTER | MEDIUM WELL - THIN PINK CENTER
WELL DONE - COOKED THROUGH. NO PINK

At Old Hickory we serve the 1855 brand for its reputation and consistent high quality. Only 13% of all cattle qualify for the 1855 Black Angus brand, and our cattle are USDA Certified to meet multiple strict program specifications. 1855 promises to deliver the ultimate dining experience—exceptionally tender, incredibly juicy and overflowing with classic, unforgettable flavor.

Other Entrees

We want you to have the best experience possible while you dine with us - and that means making sure you get exactly what you want. We have a wide variety of skillfully composed entrées; their flavors can all be greatly enhanced with a variety of thoughtfully chosen wines.

TRUFFLE RISOTTO 28

Seasonal Vegetables and Wild Mushrooms, Shaved Parmigiano-Reggiano

ATLANTIC SALMON* 33

Braised Beluga Lentils, Caramelized Cauliflower, Lemon Caper Emulsion

DOVER SOLE 48

Caper Lemon Brown Butter

LEMON THYME ROASTED CHICKEN 32

Chicken Jus, Roasted Lemon

FLAT IRON STEAK* 32

Crispy Potato, Bitter Greens, Red Wine Sauce

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