



Dessert Menu

Dark Chocolate Pudding Cake

*Individual chocolate cake with a liquid chocolate center and
Topped with a toasted house made marshmallow and drizzled with raspberry sauce*

\$6.95

Strawberry Tartufo

*Strawberry ice cream rolled in white chocolate shavings and
Served on a pool of chocolate sauce with strawberry compote*

\$5.95

Warm Peach and Blackberry Crisp

With coconut-almond crumb topping and vanilla ice cream

\$5.95

Orange-Vanilla Crème Brulee

With whipped cream and fresh strawberries

\$5.95

Chocolate Truffle Ice Cream

With a hazelnut pirouette cookie

\$5.95

Raspberry Sorbet

With Almond Biscotti

\$5.95

Seasons Restaurant

At Old Hickory Golf Club

Appetizers

Shrimp Cocktail Martini <i>Five jumbo poached shrimp served with traditional cocktail sauce</i>	\$10.95
Maryland Style Crab Cakes <i>Tender lump crabmeat gently dressed and pattied with herbs, shallots and poblano peppers served on a bed of slaw with smoked chili-lime aioli</i>	\$9.95
Creamy Polenta with Steamed Mussels and Clams <i>Prince Edward mussels and white clams steamed in the shell with white wine, shallots, garlic and herbs served over warm Parmesan polenta</i>	\$10.95
Spinach Artichoke and Goat Cheese Fondue <i>A warm blend of spinach, artichokes and Missouri goat cheese served with grilled pita chips</i>	\$8.95
Flash Fried Calamari <i>Seasoned, lightly breaded and served with green goddess dipping sauce</i>	\$9.95
Breaded Portabella Mushroom "Fries" <i>Hearty portabella strips dredged in seasoned panko breadcrumbs and flash fried. Served with horseradish cream sauce, basil mayonnaise and red pepper ketchup</i>	\$8.95

Soup & Salads

Classic Five Onion French Onion Soup <i>A savory blend of caramelized onions in a rich herbal broth topped with a garlic crouton and melted Swiss cheese</i>	\$4.95
Old Hickory Chili <i>Seasoned beef chili with peppers, onions, tomatoes and beans topped with sour cream, cheddar cheese and green onions</i>	\$3.95 cup ~\$4.95 bowl
Chef's Soup Du Jour <i>Featuring the freshest and finest ingredients of the season</i>	\$3.95 cup~ \$4.95 bowl
Old Hickory Garden Gem <i>Mixed greens tossed with fresh garden vegetables including cherry tomatoes, cucumbers, radish, carrot, and fennel with Kalamata olives and parmesan cheese With your choice of dressing</i>	\$5.95
Classic Caesar Salad <i>Crisp hearts of romaine lettuce with garlic croutons and Parmesan cheese tossed in our classic garlic-anchovy dressing</i>	\$5.95
Baby Spinach Salad <i>Tender leaves of baby spinach with sliced apples, sun dried cherries, red onion, fennel and spiced pecans tossed in a sweet poppy seed dressing</i>	\$7.95
Wedge Salad <i>Iceberg lettuce wedge on a bed of sliced tomatoes and red onion drizzled with your choice of dressing and topped with chopped bacon and Maytag bleu cheese</i>	\$6.95
"The Hill" Salad <i>Chopped iceberg lettuce, salami, red onions, Kalamata olives, artichoke hearts, tomato, shredded mozzarella, pickled peppers and creamy Italian dressing</i>	\$5.95

Entrées

All entrées served with a complimentary cup of soup, Caesar, Garden Gem or "The Hill" salad

Grilled 14 ounce Aged Strip Steak <i>Grilled to your preference served with roasted garlic mashed potatoes and topped with our red wine shallot herb butter and house made Worcestershire sauce</i>	\$27.95
Fillet of Beef Tenderloin Dusted with Espresso and Cocoa <i>Hand cut 7-ounce fillet lightly dusted with ground espresso beans, cocoa and chili powder served with mashed potatoes and finished with a spicy Tasso bordelaise</i>	\$24.95
Bistro Steak and Fries <i>Ten ounce New York strip steak grilled to your preference with red wine shallot herb butter served on garlic cheese toast with truffled garlic fries and tomato jam</i>	\$21.95
Grilled Bacon Wrapped Meatloaf <i>Slow roasted Angus beef meatloaf wrapped in smoked bacon, sliced and grilled to order with roasted garlic mashed potatoes and red wine mushroom gravy</i>	\$17.95
Bourbon Brined Pork Chop <i>Thick ten ounce chop grilled and glazed with spiced bourbon and molasses served with roasted sweet potato mash and topped with a house made peach chutney</i>	\$18.95
Rosemary Marinated Chicken Breast <i>Boneless chicken breast sautéed with olive oil and savory aromatics finished in a an apricot Marsala sauce served with Parmesan polenta cakes</i>	\$17.95
Barbeque Spiced Atlantic Salmon <i>Hand cut salmon fillet lightly spiced and finished with a whiskey barbeque glaze served with grilled Yukon Gold potatoes and basil pesto butter</i>	\$23.95
Broiled Tilapia <i>Seasoned and broiled with lemon and white wine served with garlic mashed potatoes and topped with fresh basil pesto butter</i>	\$19.95
Grilled Chicken Fionoulla Pasta <i>Penne pasta with sundried tomatoes, artichoke hearts, sautéed spinach and Boursin cream sauce topped with julienne chicken breast and toasted pine nuts</i>	\$19.95

Sandwiches

Sandwiches include your choice of French fries, onion rings, slaw, cottage cheese or fresh fruit

Char Grilled Certified Angus Beef Burger <i>Juicy half pound Angus beef patty, grilled to your preference and served on a toasted Kaiser bun with, your choice of cheese. Add smoked bacon for \$1.50</i>	\$9.95
Grilled Baja Chicken Sandwich <i>Barbeque spice rubbed chicken breast on a toasted Kaiser bun with apple wood smoked bacon, pepper jack cheese, lettuce, tomato, red onion and guacamole</i>	\$9.95
Grilled Portabella Sandwich <i>Grilled soy marinated portabella mushrooms, grilled zucchini, roasted red pepper, red onion, lettuce and tomato on a toasted Kaiser bun with smoked chili aioli</i>	\$9.95