

The Bistro at Old Hickory Golf Club

Dinner Menu



Culinary Mission Statement:

The culinary staff at Old Hickory Golf Club is committed to providing our members and guests an experience of enlightened hospitality. Each dish is prepared using the best local and seasonal ingredients available and cooked properly according to the rich traditions of the culinary arts. As lifelong students of our craft, we are constantly striving to achieve excellence in everything we do. The ultimate goal of our efforts is to use our talents and passion to make people happy and exceed all expectations.

STARTERS

PAN SEARED CRAB CAKES 14

Lump crabmeat with shallots, peppers and herbs served with chipotle aioli and apple slaw

WARM BAVARIAN PRETZELS 9

Warm salted pretzels served with queso dip and spicy mustard

LOADED BAKED POTATO FRIES 10

Sea salt French fries with cheddar cheese, chopped bacon, green onions topped with queso sauce and sour cream on the side

FRIED ARTICHOKE HEARTS 9

Flash-fried artichoke hearts served with marinara sauce and parmesan cheese

SOUPS & SALADS

Add to Any Salad: Grilled Chicken \$6 - Grilled Salmon \$8 - Grilled Shrimp \$9

SOUP OF THE DAY

Featuring the bounty of the season quoted daily
Cup 5 Bowl 7

DINNER COBB 15

Mixed greens, chicken, chopped bacon, red onion, cucumber, tomato, kalamata olives, bleu cheese, hard cooked egg and avocado

CAESAR 5/10

Chopped romaine lettuce, garlic croutons, parmesan cheese, traditional Caesar dressing

WEDGE SALAD 6/12

Iceberg lettuce wedge with bleu cheese, red onion, tomato, bacon and your choice of bleu cheese or thousand island dressing

TASTE OF THE HILL 6/12

Iceberg lettuce, mozzarella cheese, red onion, artichoke hearts, pickled pepper, salami, grape tomato and creamy Italian dressing

MIXED GREEN SALAD 5/10

Mixed greens, grape tomato, cucumber, red onion, parmesan cheese and your choice of dressing

DRESSING SELECTIONS

House Creamy Italian, Honey Mustard Vinaigrette, Red Wine Vinaigrette, Raspberry Balsamic, Ranch, Bleu Cheese, Thousand Island, Caesar, Sweet Poppy Seed, Shallot Vinaigrette

ENTREES

GRILLED FILET MIGNON 32

Grilled seven ounce beef tenderloin filet served with roasted garlic mashed potatoes and béarnaise sauce

Add Buttered Crab 8

PRIME STRIP STEAK AND TRUFFLE FRIES 30

Grilled twelve ounce prime strip steak topped with herb compound butter and tobacco onions. Served with truffle-garlic fries

SAUTÉED CHICKEN FORESTIERE 24

Pasture raised chicken breast topped with mushroom bacon sherry cream sauce and served with roasted garlic mashed potatoes

GLAZED PORK CHOP 26

Grilled nine ounce bone-in pork rib chop with a sweet and spicy jalapeno jam served with roasted sweet potato mash

SIMPLY GRILLED SALMON AND RICE 24

Grilled 8 ounce salmon fillet drizzled with olive oil and fresh lemon juice served with rice pilaf and Chef's vegetable

SIMPLY GRILLED CHICKEN AND RICE 18

Rosemary marinated boneless chicken breast served with rice pilaf, Chef's vegetables and sauce veloute

SAUTÉED SHRIMP SCAMPI 24

Seven ounces of wild caught American shrimp sautéed with olive oil and garlic served with sundried tomatoes, artichoke hearts, pine nuts, parmesan cheese, linguini pasta and a pesto cream sauce

POLLO CON BROCCOLI 18

Eight ounces of grilled chicken served with broccoli and penne pasta tossed in a creamy Alfredo sauce