

Old Hickory Golf Club

Starters

WARM BAVARIAN PRETZELS 9

Warm salted pretzels, queso dip

ONION TANGLERS 9

thin sliced onions tossed in seasoned flour, fried until golden brown with Tabasco ketchup

POTSTICKERS 8

ground chicken, cabbage, & Chinese spices, stuffed in a dumpling with sesame ginger sauce

CLASSIC NACHOS 6/12

Cheddar, Queso, tomato, black olive, jalapeno, salsa, sour cream, guacamole

Chicken 7/15 Steak 9/18

TRADITIONAL WINGS 12

jumbo fried wings, tossed in your favorite sauce: buffalo, blazing, bbq, thai chili, teriyaki

SMOKED WINGS 12

Smoked in-house, tossed in your favorite sauce: hot, blazing, bbq, thai chili, teriyaki

VEGGIE QUESADILLA 12

southwest chili tortilla filled with tomato, olives, jalapeno with sour cream, salsa, & guacamole on the side

Chicken 14 Steak 16

FRIED GREEN BEANS 9

battered green beans, fried to golden brown & served with spicy ranch

Soups & Salads

Add to Any Salad: Chicken \$4/\$7 - Grilled Shrimp \$8 - Grilled Salmon \$10

SOUP OF THE DAY

Cup 5 Bowl 7

HILL SALAD 6/12

Lettuce mix, mozzarella, salami, pepperoncini, red onion, grape tomato, artichoke, House Italian dressing

HOUSE 6/12

Lettuce mix, grape tomato, cheddar, bacon, cucumber, seasoned croutons, choice of dressing

HARVEST APPLE 6/12

apples, crasins, blackberries, spiced pecans, bleu cheese crumbles on spinach, poppyseed dressing

CAESAR SALAD 6/12

Chopped romaine lettuce, Parmesan, seasoned croutons, Caesar dressing

CHOPPED WEDGE 6/12

Lettuce mix, tomato, bleu cheese crumbles, bacon, red onion, tossed in bleu cheese dressing

SOUP & SALAD 12

Bowl of our soup of the day & choice of a small house or caesar salad

Hill, Harvest or Chopped wedge salad 2 up charge

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Entrees

Choice of Mashed potato or Baked potato & Chef's Vegetable

BLACK & BLEU FILET 30

Canjun seasoned filet, grilled to your preference, topped with bleu cheese-herb butter

T-BONE 28

16 oz. bone-in steak, seasoned & char-grilled to your preference topped with steak butter

RIBEYE 27

12 oz. Ribeye, seasoned & grilled to your preference & topped with steak butter

PORTERHOUSE PORK CHOP 24

Grilled 12oz. bone-in chop, smothered in an apricot bourbon compote

SMOKED CHICKEN 22

hickory & hazelnut shell blend smoked, in-house, & brushed with raspberry-port wine reduction

STUFFED CHICKEN 22

Italian breaded chicken breast stuffed with spinach, sun-dried tomato, ham, lemon, cream cheese with boursin cream sauce

Fish & Seafood

Served with Wild Rice Pilaf & Chef's Vegetable

DRUNKEN SALMON 27

seasoned grilled salmon, with a Tennessee Honey chipotle glaze

ATLANTIC COD 26

southern style breaded cod, fried until golden, with fresh lemon & remoulade sauce

GARLIC PARMESAN SHRIMP 24

jumbo shrimp sauteed with butter, garlic & lemon, finished with parmesan cheese

Pasta

Served with a Mini: House or Caesar Salad & Rolls

PASTA CON BROCCOLI 16

Sauteed mushrooms and broccoli tossed with cavatelli pasta in a creamy tomato sauce
Add Chicken 6 Add Shrimp 8

SEAFOOD RAVIOLI 26

Ravioli filled with lobster, shrimp, & scallops tossed in a white wine lemon butter sauce
add shrimp 8

BLEU CHEESE STEAK ALFREDO 28

steak medallions topped with bleu cheese crumbles, served over linguine tossed with sauteed spinach, boursin cream sauce & balsamic drizzle