

APPETIZERS

Boom Boom Shrimp...13

Gulf fried shrimp in a Soy Chili glaze

Shrimp Cocktail...13

Spicy Cocktail

Charcuterie Board...16

Chef's hand cut meats, assorted cheeses,
and crackers

Ultimate Nachos...13

Chicken or chili, Jack and Cheddar cheese,
shredded lettuce, tomatoes, pico de gallo,
jalapeno, and sour cream

Hot Pimento Cheese & Maple Syrup Bacon Dip...10

Herbed kettle chips

Fried Green Tomatoes...9

Dill aioli sauce

Southwest Eggrolls...12

Spicy chicken, black beans, corn, spinach,
Monterrey jack cheese, and jalapeños.
Cool ranch

Loaded Deviled Eggs...10

Slightly spicy with mapled candied bacon

Chicken Wings...12

Your choice of Buffalo, Kung-Pow or Hot
& blue cheese or ranch

SIDES

3.50 each

Smashed Potatoes

Sautéed Spinach

Steamed Broccoli

Sweet Fried Corn

Fresh Turnip Greens

White Beans

Boursin Cheese Grits

Fried Okra

French or Sweet Potato Fries

Wild Rice

Kettle Chips

PREMIUM SIDES ADDITIONAL \$1

White Cheddar Mac & Cheese

Onion Rings

Side Salad

Soup of the Day

Chili

.....
Seasonal Items Available April 1 - Oct 31

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Cole Slaw

Cold Broccoli Picnic Salad

SOUPS

Truffle French Onion...6

Crostini, Gruyere

Homemade Chili...6

Jack and Cheddar cheese, and red onion

Soup of the Day...6

SALADS

Customize any salad with your choice of protein:

Chicken 5 / Shrimp 6 / Salmon 7 / Mahi Mahi 7

Knife & Fork Wedge...9

Iceberg, tomatoes, blue cheese crumbles,
toasted walnuts, bacon with
Blue Cheese dressing

Greek Isle...9

Fresh greens, grape tomatoes, cucumber,
Kalamata olives, spanish onion,
feta cheese, and pepperoncini with a
Greek Champagne Vinaigrette

1926 Cobb...14

Fresh greens, grilled chicken, tomato, avocado,
blue cheese crumbles, bacon and egg with
choice of dressing

Southern...14

Fresh greens, tomatoes, cucumber,
hard boiled egg, potato straws, Jack and
Cheddar cheese, choice of dressing, and
Grilled, Fried, or Buffalo chicken tenders

Nutty Spinach...9

Baby spinach, strawberries, goat cheese,
red onion, toasted pecans, grape tomatoes,
Browned Butter Pecan dressing

Taco Salad...12

Frito's topped with Mexican beef, shredded
lettuce, tomatoes, pico de gallo, avocado,
jalapenos, salsa, Jack and Cheddar cheese,
and sour cream

Classic Caesar...9

Romaine, herbed croutons, shredded Pecorino

Dressing Options:

Ranch, Honey Mustard, 1,000 Island, French, Blue Cheese,
Balsamic Vinaigrette, Greek Champagne Vinaigrette,
Southwest Ranch, and Browned Butter Pecan

SANDWICHES, WRAPS, & BURGERS

Served with choice of one side

Fish Tacos...12

Grilled Mahi, charred corn salsa, fresh shredded cabbage, cilantro, and lime crema

Buffalo Wrap...11

Spicy Buffalo tenders, lettuce, tomato, shredded Jack and Cheddar cheese, Cool Ranch

Turkey Wrap...11

Smoked turkey, apple wood bacon, tomato, shredded lettuce, ranch Jack and Cheddar cheese

Chicken Salad Wrap...11

Lettuce and tomato

Classic French Dip...12

Make it a Philly + \$1

Swiss, Au Jus

Classic Club...12

Turkey, ham, apple wood bacon, Swiss and American cheeses, lettuce, and tomato on toasted wheatberry bread

Chicken Club...11

Grilled chicken, bacon, Gruyère cheese, lettuce, and tomato on an Asiago ciabatta

Hot Italian...12

Ham, salami, pepperoni, and Gruyère cheese topped with lettuce, tomato, roasted red peppers, onions and our Italian Vinaigrette on a Asiago ciabatta

Country Fried Bologna...10

American cheese, lettuce, and tomato on a ciabatta

Bacon Biggie...14

Double cheese, bacon, and grilled onions, lettuce, tomato, and pickle

Hamburger...12

Lettuce, tomato, onion, and pickle

Add Cheese + \$1

Black Bean Veggie Burger...12

Lettuce, tomato, onion, and pickle

Hot Dog...6

Want it Loaded + \$2

Topped with chili, Jack and cheddar cheese, and diced onions



GOLF & COUNTRY CLUB

Since 1926

Consuming raw or undercooked meats (such as rare, medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PASTAS

Three Way Chili...16

Homemade chili over linguine noodles smothered in cheese, red onion, and jalapenos

Country Rigatoni...18

Sweet Italian sausage, peppers and onions, tossed in a rich tomato sauce finished with cream

Rattlesnake Pasta...14

Linguini, mixed with peppers and onions in a spicy Alfredo sauce, Parmesan cheese, served with fresh garlic bread

Chicken 16 / Shrimp 18

White Wine Alfredo Linguine...12

Chicken 16 / Shrimp 18

ENTREES

8oz Filet...30

Aged Butcher Block Reserve Finished in Chef's Zip sauce. 2 sides

Bone-In Pork Chop...21

12 oz. Prime bone-in chop, hand rubbed served with dijon pan jus. 2 sides

Gulf Coast Jumbo Shrimp...21

House seasoned grilled skewers. 2 sides

Coconut Crusted Mahi...20

Pan seared vanilla rum Thai chili glaze, served over wild rice. 1 side.

Grilled Salmon...21

With a shallot dill aioli. 2 sides

General Tso Chicken...16

Sautéed onions, napa cabbage, roasted red peppers, and broccoli tossed in a spicy asian sauce served over wild rice

New Orleans BBQ Shrimp & Grits...18

Boursin Cheese Grits. 1 side

SOUTHERN STYLE

Chopped Steak...16

Smothered your way with sautéed onions and peppers, mushrooms, jalapenos, and your choice of cheese. 2 sides

Southern Style Catfish...14

Served with hushpuppies, tartar sauce. 2 sides

Meatloaf...14

With a strawberry BBQ glaze. 2 sides

Country Fried Angus Steak...14

With a sawmill gravy. 2 sides

Southern Chicken Tenders...14

Fried, Grilled, or Buffalo. 2 sides

Fiesta Quesadilla...12

Choice of chipotle grilled chicken or beef, black bean salsa, Jack and Cheddar cheese, salsa, jalapenos, and sour cream. 1 side

Traditional Jumbo Fried Shrimp...16

2 sides

KID'S MENU

10 years old and under

Corn Dog & Fries...7

Grilled Cheese & Fries...7

Chicken Tenders & Fries...7

Mac & Cheese...7

DESSERTS

Turtle Brownie...8

Warm double fudge brownie, toasted walnuts, hot carmel & fudge topped with a scoop of vanilla bean ice cream

Peach Cobbler...8

Served with Vanilla Bean ice cream

Carrot Cake...8

6 Layers moist and delicious

Vanilla Bean Sundae...6

Carmel or Hot Fudge

Old Hickory's Soup of the Day:

Monday - Broccoli & Cheese

Tuesday - Chicken Noodle

Wednesday - Tomato Bisque

Thursday - Summer Sausage

Friday - Clam Chowder

Saturday - White Bean & Ham

Sunday - Loaded Potato



WINE BY THE GLASS

PINOT GRIGIO

Kris Artist Cuvée Pinot Grigio,

Italy - 7/26

Aromas of acacia flowers, citrus, tangerine, hints of apricots and almonds. Crisp and refreshing with hints of blossom and honey.

CHARDONNAY

Drumheller Chardonnay,

Washington - 8/30

Opens with melon and white flowers complemented by smoky mineral notes on the palate.

SAUVIGNON BLANC

The Crossings Sauvignon Blanc,

New Zealand - 9/34

Full of fruit flavors with crisp mineral finish.

CABERNET SAUVIGNON

J Lohr Cabernet Sauvignon,

California - 12/44

Aromas of black currant, blueberry, and cherry with notes of hazelnut, cocoa, & roasted coffee.

BUBBLES

Mionetto Prosecco Split,

Italy - 7

Intense fruity bouquet with a hint of golden apples. Dry, fresh, light in body and well-balanced

ROSÉ

Beringer White Zinfandel,

California - 6/22

Fresh red berry, citrus and melon aromas and flavors, with subtle hints of nutmeg & clove.

La Vielle Ferme Rose,

France - 8/30

Notes of red fruit, flowers and citrus fruit with a nice balance between sweetness and acidity.

PINOT NOIR

Meiomi Pinot Noir,

California - 11/39

Fruit aromas of bright strawberry and jammy fruit, mocha, and vanilla along with toasty oak notes.

Elouan Pinot Noir,

Oregon - 12/41

Rich, dark and intense fruit flavors that's balanced with a nice smoky, earthy finish.

BLEND

19 Crimes Red Blend,

Australia - 8/30

Bright, ripe red fruits on the palate with a distinct sweetness giving this wine a rich & round mouthfeel.

MERLOT

14 Hands Merlot,

Washington - 7/26

This round, structured wine is packed with rich flavors and aromas of blackberry, plum, cherry and mocha.

WINE BY THE BOTTLE

PINOT GRIGIO

Santa Margherita Pinot Grigio,

Alto Adige, Italy - 47

Clean intense aroma, and dry golden apple taste. It's full of authentic, flavorful personality too.

CHARDONNAY

Mer Soleil Reserve Chardonnay,

Santa Lucia Highlands, California - 48

Creamy and rich, this wine is balanced by a lively acidity.

SAUVIGNON BLANC

Nicolas Idiart Sauvignon Blanc,

Loire, France - 36

Aromas of citrus fruits and lemon grass finishing on the palate of both ripe and refreshing quality.

BUBBLES

Cielo Prosecco,

Italy - 22

Green Apple and white peach alongside refreshing acidity.

MALBEC

Voyager 6 Red Schooner,

Wine of the World, Argentina/California - 55

Ripe plums and cherries aromas with powerful and supple, flavors of oak and soft tannins.

CABERNET SAUVIGNON

Treana Cabernet Sauvignon,

Paso Robles, California - 55

Rich and palate coating, with intense black fruit flavors marked by a distinctive toasted, smoky-oak.

Caymus Vineyards Cabernet Sauvignon,

Napa Valley, California - 120

Rich fruit and ripe, velvety tannins that offers layered aromas and flavors of cocoa, cassis, & ripe dark berries.

RIESLING

Chateau St. Michelle Riesling,

Washington - 26

Crisp apple aromas and flavors, with subtle mineral notes.