

HAND-CUT PREMIUM STEAKS

Our premium steaks are aged, then grilled over hickory wood, generously seasoned and topped with garlic butter.

All Hand-Cut Premium Steaks include your choice of two side dishes.

When ordering one of our Premium Steaks you may substitute a House or Caesar salad for one side dish at no charge.

🍴 Top Sirloin 8oz. . . . \$13.49	🍴 Hawaiian Steak \$13.99
	<i>Hickory grilled marinated 8 oz. sirloin, topped with pineapple relish.</i>
🍴 Ribeye Steak 12oz. . . \$18.99	
<i>Juicy, tender and flavorful.</i>	16oz. . . \$21.49
🍴 Bleu Cheese Crusted Ribeye \$19.99	
<i>12 oz. ribeye topped with a toasted bleu cheese crust.</i>	
🍴 Cowboy Ribeye \$22.49	
<i>16 oz. ribeye topped with sautéed mushrooms.</i>	
🍴 Texas Ribeye \$20.49	
<i>12 oz. ribeye on a bed of crispy onion straws.</i>	
	🍴 NY Strip Steak 12oz. . . \$19.99
	🍴 Filet Mignon 8oz. . . \$22.49
	<i>Our finest cut.</i>
	🍴 Prime Rib "While it lasts" 10oz. . . \$16.99
	<i>Available Friday & Saturday</i>
	<i>After 5 pm</i>
	16oz. . . \$22.49

CATTLE RANCH STEAKS

Cattle Ranch Steaks include your choice of one side dish unless otherwise noted.

You may substitute one side dish for a House or Caesar Salad for only \$1.79

🍴 Smothered Chop Steak \$10.99	🍴 Hickory Falls Steak 10.99
<i>Smothered with sautéed onions, mushrooms and brown gravy.</i>	<i>7 oz. cut shoulder petite tenderloin steak seasoned and grilled over hickory wood, brushed with garlic butter.</i>
Tender Beef Medallions \$9.99	
<i>Sautéed in garlic butter and served over mashed potatoes as your side dish.</i>	
Kona Island Stir Fry \$12.99	🍴 Ranch Hand Steak \$11.99
<i>Sautéed beef, onions, mushrooms, carrots, pineapple & broccoli glazed with teriyaki sauce and served over rice as your side dish.</i>	<i>7 oz. cut shoulder petite tenderloin steak seasoned and grilled over hickory wood, brushed with garlic butter then smothered with sauteed onions and mushrooms.</i>

Add a bleu cheese crust to any steak . . . \$1.59 or a side of sautéed mushrooms . . . \$2.99

Add a slab of ribs to any steak or rib entrée for only . . . \$8.99

Add three grilled shrimp to any steak or rib entrée for only . . . \$3.49 or Cajun fried . . . \$3.99

Rare - cool red center **Medium Rare - warm red center**
Medium - warm pink center **Medium Well - slight pink center** **Well - no pink**

*Chopped Steaks are cooked to a minimum of medium. Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SIDE DISHES

All side dishes \$2.99 each. **Four Vegetable Plate \$11.29**

Southern Style Green Beans	Seasoned Rice	Garlic Mashed Potatoes
Red Beans & Rice	Steamed Broccoli	Sliced Tomato
Mashed Sweet Potatoes	Baked Apples	Grilled Asparagus add 1.29
French Fries	Creamy Cole Slaw	Baked Potato (after 4:00 pm)
Whole Kernel Corn	Macaroni & Cheese	Loaded Baked or Mashed Potato
		add .99

SWEETS

Carrot Cake \$4.99

With cream cheese icing.

Colossal Chocolate Cake \$4.79

Four-layer chocolate cake.

Peach Cobbler \$4.49

Served with a scoop of vanilla ice cream.

Oreo Ice Cream Pie \$4.99

Topped with whipped cream.

FROM OUR KITCHEN TO YOURS

Freshly Baked for You!

Small Carrot Cake (serves 12-15) \$32.00

Large Carrot Cake (serves 25-30) \$60.00

Four Layer Chocolate Cake (10 inch) \$26.00

Hickory Falls Fresh Baked Rolls with honey butter \$3.99 dozen

Quart of any Side Dish (serves 6-8) \$10.49 quart

Quart of Homemade Soup \$11.99 quart

**Same Day Pick-up Available on Most Items.*

Inquire Within.

SUNDAY BRUNCH

Served every Sunday from 10:30 am 'til 2:00 pm.

All omelettes come with an English muffin & choice of skillet potatoes or grits.

Good Morning Breakfast \$5.99

Two eggs any style. Served with an English muffin and choice of skillet potatoes or grits.

All American Breakfast \$7.29

Two eggs any style. Served with an English muffin, sliced bacon or link sausage and choice of skillet potatoes or grits.

Cheddar Cheese Omelette \$6.99

Three-egg omelette filled with melted cheddar cheese.

Ham & Cheese Omelette \$7.99

Diced smoked ham and cheddar cheese stuffed into a three-egg omelette.

Hickory Falls Omelette \$8.49

Three-egg omelette with sweet Italian sausage, onions, roasted red peppers and herb cream cheese.

Western Omelette \$8.49

Three-egg omelette filled with sautéed ham, onions, peppers, cheddar and mozzarella cheese.

Southwest Omelette \$8.29

Three-egg omelette filled with sautéed ham & onions, jalapeños, diced tomatoes with pepper jack cheese. Served with a side of salsa.

BEVERAGES

Non-Alcoholic Beverages

Coke, Diet Coke, Sprite, Root Beer, Pink Lemonade, Dr. Pepper, Iced Tea, Sweetened Iced Tea, Hot Tea or Coffee. Unlimited refills.



Food that speaks to your senses.®

Brunch Sides: Country Ham . . . \$4.99 Sausage or Bacon . . . \$2.79 Side of French Toast . . . \$1.99
Substitute Country Ham for Bacon or Sausage . . . \$2.69

**Hickory Falls is Locally Owned & Operated,
 Established 2004, Smyrna, TN
 www.hickoryfallsrestaurant.com**

Our goal - food that speaks to your senses.



999 Industrial Boulevard Smyrna, Tennessee 37167	615 459 3900 www.hickoryfallsrestaurant.com
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APPETIZERS

Fresh Homemade Salsa & Chips \$4.49

Fried Cheese Wedges \$6.99
Hand-cut and battered, served with marinara sauce.

Potato Skins \$6.99
With bacon, melted mixed cheese, sour cream and scallions.

Buffalo Wings \$8.99
8 wings tossed with your choice of BBQ or traditional wing sauce served with bleu cheese dressing.
combination of both add 99 cents

Juan’s Nachos \$7.49
Tortilla chips topped with spicy black beans, melted cheddar cheese, diced tomatoes, jalapeños and sour cream.

SALADS & SOUPS

Grilled Chicken Salad \$9.79
Crisp mixed greens, tomatoes, mixed cheese, mushrooms, cucumbers and mandarin oranges topped with hickory grilled chicken.

Cha-Cha Salad \$10.99
Fried chicken tenders drizzled with BBQ sauce over crisp mixed greens, black beans, roasted corn, mixed cheese, diced tomatoes & cucumbers, red onions and fresh cilantro.

Aloha Chicken Salad \$11.99
Grilled diced Maui chicken over crisp greens with bleu cheese crumbles, walnuts, mandarin oranges, craisins and diced cucumbers with herb vinaigrette dressing topped with grilled pineapple.

Cajun Chicken Caesar \$9.99
Cajun grilled julienne chicken over a Caesar salad topped with parmesan cheese and diced roasted red peppers.

with salmon . . . \$12.29

House or Caesar Salad \$3.99

Salad Dressings: Honey Mustard, Bleu Cheese, Ranch, Cajun Ranch, Raspberry Vinaigrette, Thousand Island, Herb Vinaigrette, Oil & Vinegar, Low-Cal French & Fat-Free Ranch

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 Wood-Fired  Rotisserie

Crispy Onion Straws \$6.99
Fresh-cut, deep-fried crispy onion straws, served with Cajun ranch.

Spinach & Artichoke Dip \$7.79
With warm tortilla chips.

Fried Calamari \$8.99
A generous portion, served with marinara sauce.

Chicken Quesadilla \$8.79
Stuffed with southwestern chicken, melted mixed cheese, peppers and onions. Served with sour cream, salsa and a side of jalapeños.

BBQ Grilled Shrimp \$8.99
Grilled shrimp basted with BBQ sauce, served on a bed of onion straws.

Village Greek Salad \$7.99
Crisp mixed greens, red onions, tomatoes and cucumbers topped with Kalamata olives, feta cheese, classic Greek dressing and oregano.
with chicken . . . \$9.99

Chicken Fiesta Salad \$9.29
Crisp mixed greens, crispy tortilla strips, mixed cheese, southwestern black beans topped with blackened chicken breast & diced tomatoes. Served with a side of fresh salsa.

South Pacific Steak Salad \$12.29
Grilled marinated Hawaiian steak over crisp greens with mixed cheese, diced tomato, mandarin oranges and diced pineapple topped with toasted coconut.

Savannah Salad \$10.99
Crisp mixed greens, strawberries, toasted sugar pecans and bleu cheese crumbles topped with hickory grilled chicken.

Day Soup Cup \$3.69
Bowl \$4.99

HALF-POUND BURGERS

Add fries to any of our burgers for only \$1.79 or add a cup of soup for \$2.69

Hickory Falls Burger \$5.29
with cheese \$5.79
with cheese and bacon . . . \$6.79

Firecracker Burger \$5.99
Topped with pepper jack cheese & jalapeños.

Mushroom Swiss Burger \$6.29
Topped with Swiss cheese and sautéed mushrooms.

Bunkhouse Burger \$6.99
Grilled burger stacked with onion straws, BBQ sauce and cheddar cheese.
add bacon \$7.99

Grilled Patty Melt \$6.29
Grilled burger smothered with Swiss cheese and sautéed onions on grilled sour dough bread.

**All Burgers are cooked to a minimum of medium. Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

SIGNATURE SANDWICHES

All sandwiches served with french fries. Substitute a cup of soup for fries add 89 cents.

Pulled BBQ Pork Sandwich \$7.79
Served on a grilled Kaiser roll.

Reuben \$8.49
Thin sliced corned beef piled on grilled rye, topped with Swiss cheese, Thousand Island dressing and sauerkraut.

Buffalo Chicken Sandwich \$7.79
Boneless chicken breast fried, then tossed in spicy Buffalo sauce.

Hickory Falls Club \$8.49
Sliced ham, turkey, American & Swiss cheese, bacon, lettuce, tomato and mayonnaise on grilled sour dough bread.

Hickory Falls Chicken Grille \$6.99
Hickory grilled chicken breast, topped with lettuce and tomato on a grilled Kaiser roll.
with cheese \$7.49
with cheese & bacon . . . \$8.49

Parmesan Crusted Chicken Grille \$7.99
Hickory grilled chicken breast topped with a toasted parmesan cheese crust. Served on a grilled Kaiser roll with lettuce and tomato.

Veracruz Fish Tacos \$8.99
Blackened Tilapia, spicy relish, lettuce and tomatoes with cilantro lime aioli.

Greek Isle Gyro \$7.49
Traditional seasoned gyro meat on a warm pita with onions, tomatoes, lettuce and Greek yogurt sauce.
add feta cheese . . . 79 cents

Fish Sandwich \$8.29
Blackened Tilapia served on a Kaiser bun with tartar sauce, lettuce and tomato.

French Dip \$10.99
Thinly sliced prime rib with sautéed onions and Swiss cheese, served on French bread with a side of au jus.

PASTA

**Add a crisp House Salad or Caesar Salad to any pasta dish for . . . \$2.99
Add one piece of garlic bread to any pasta dish for only 99 cents.**

Rattlesnake Chicken \$10.99
Julienne chicken sautéed with cilantro, jalapeños, tequila and lime juice with spicy cream and fettuccine pasta. *Hot-n-Spicy!*

Sienna Pasta \$12.29
Sautéed julienne chicken, walnuts, sun-dried tomatoes, broccoli and fresh mushrooms tossed in a roasted garlic and herb cream sauce with penné pasta. Topped with aged parmesan cheese.

Vegetable Mediterranean Pasta \$9.99
Sautéed yellow onions, mushrooms, sun-dried tomatoes, red peppers, broccoli and Kalamata olives, tossed with fettuccine pasta in lemon herb broth with feta cheese.
with chicken \$12.99
with sautéed shrimp . . . \$14.99

Chicken Parmesan \$9.99
Lightly fried chicken breast topped with melted mozzarella, parmesan cheese and marinara sauce. Served with angel hair pasta.

Mad Shrimp Pasta \$13.99
Grilled shrimp served on a bed of fettuccine pasta tossed with chipotle tomato sauce, roasted corn, black beans and roasted red peppers then topped with cilantro lime aioli.


Blackened Chicken Alfredo \$10.99
Blackened chicken served over fettuccine pasta in creamy alfredo sauce.

Cheese Ravioli \$8.99
Cheese stuffed ravioli with marinara sauce. Topped with aged parmesan.

CHICKEN • RIBS • TRADITIONS

**All Chicken, Ribs and Traditions menu items include your choice of two side dishes, unless otherwise stated.
You may substitute one side dish for a House or Caesar Salad for only \$1.79**

 **Hickory Falls Rotisserie Chicken** \$10.99
Hickory smoked seasoned chicken.
“While it lasts”

 **Blackened Chicken Laredo** \$9.99
Grilled blackened chicken breast topped with spicy black beans, cheddar cheese, diced tomatoes, green onions and sour cream. Choice of one side dish.

Jumbo Stuffed Green Pepper \$9.99
Stuffed with seasoned ground beef, rice, onions, tomatoes and cheddar cheese served on marinara sauce. Choice of one side dish.


 **Smokey Mountain Chicken** \$10.99
Hickory grilled BBQ chicken breast topped with sliced bacon and cheddar cheese.


Lemon Artichoke Chicken \$11.99
Sautéed chicken breast with lemon herb cream sauce and artichoke hearts.

Chicken Tenders Platter \$10.49
With honey mustard and tangy BBQ sauce.


Liver & Onions \$9.29
Sautéed beef liver and onions smothered with brown gravy. Choice of one side dish.


 **Parmesan Crusted Chicken** \$10.79
Sautéed chicken breast topped with a toasted parmesan cheese crust.
Choice of one side dish.

 **Monterey Chicken** \$9.29
Grilled chicken topped with sliced ham and melted mozzarella cheese over honey dijon sauce.
Choice of one side dish.

 **Fire-Roasted Boneless Pork Loin** \$11.99
Seasoned and slow roasted in our rotisserie, then grilled over hickory wood.

Southern Fried Chicken \$9.29
Hand-battered boneless fried chicken breast topped with country gravy.

 **Maui Chicken** \$10.99
Grilled marinated chicken breast topped with Hawaiian glaze and grilled pineapple served over rice. Choice of one side dish.

 **Hickory Fired Pork Chops** \$12.99
Two marinated center-cut pork chops brushed with maple soy ginger glaze, then grilled over hickory wood.

BBQ Ribs \$14.99 House favorite. Slow Cooked, “fall-off-the-bone ribs.”	BBQ Combination Platter \$12.79 Slow-cooked pulled BBQ pork on Texas toast with a short slab of our BBQ ribs. Choice of one side dish.
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SEAFOOD

**All Seafood items include your choice of two side dishes, unless otherwise stated.
You may substitute one side dish for a House or Caesar Salad for only \$1.79**

 **Southern Catfish Fillet** \$10.99
Hickory grilled with Cajun spice or fried Southern style.


 **Garlic Salmon** \$11.79
7 oz. cut grilled salmon topped with garlic butter. Choice of one side dish.

Blackened Tilapia \$11.99
Tilapia fillet, lightly blackened.

 **Lemon Pepper Salmon** \$11.79
7 oz. cut grilled salmon seasoned with lemon pepper. Choice of one side dish.

Cajun Fried Shrimp \$14.79
Hand-battered, deep fried Cajun shrimp, served with a side of cocktail sauce.

 **Grilled Swordfish** \$18.99
8 oz. cut grilled and seasoned with blackening spice, topped with pineapple relish and cilantro lime aioli.

 Cedar Planked Salmon \$15.99 8 oz. cut grilled and glazed with maple bourbon sauce, served on a smoked cedar plank.

