

OSAGE

RESTAURANT

Long before Top of the Rock was home to world-class attractions, legendary golf, and spectacular restaurants, it was home to an esteemed Ozarkian. What is now known as Osage restaurant was once the homestead of Dr. Graham Clark, former president of nearby College of the Ozarks. As a dear friend of Dr. Clark, Johnny Morris spent years admiring this treasured plot of land and purchased the property in 1992. A few years later, Morris opened Top of the Rock Restaurant and the Jack Nicklaus Signature Par-3 Golf Course to the public. In 2005 a small kitchen fire broke out at Top of the Rock Restaurant. Where most would see misfortune, Morris saw an opportunity to transform the property into the one-of-a-kind destination he had always imagined.

Over the next several years the property was developed to include a variety of attractions and dining outlets. Each amenity was artfully designed to indulge the visitor in the rich history and beauty of the Ozarks. Johnny Morris' Top of the Rock Ozarks Heritage Preserve reopened in 2014 in conjunction with the 1st Annual PGA Champions TOUR event, the Bass Pro Shops Legends of Golf at Big Cedar Lodge.

The reopening of the property introduced the two-and-a-half mile Lost Canyon Cave and Nature Trail, the Ancient Ozarks Natural History Museum, magnificent dining outlets, the Chapel of the Ozarks, and legendary golf with elements designed by Jack Nicklaus, Arnold Palmer and Tom Watson. As the vision for Top of the Rock continues to grow, we invite you to enjoy the captivating history and beauty of the Ozarks that surrounds you.

APPETIZERS

Ahi Tuna 16

*Avocado, Pickled Mango Slaw, Crab
Citrus Soy Glaze*

Maple Roasted Bacon 16

*Black Truffle Grits, Braised Greens
Malbec Reduction, Jam*

Crab Cakes 18

Corn, Potatoes, Roasted Peppers, Scallions

Wood Fire Spinach Dip 16

Marinated Artichoke, Charred Baguette

Artisanal Cheese & Charcuterie 28

*Regional Cheese and Meats, Almonds
Pickles, Jam, Mustard*

Shrimp Cocktail 14

Frisee, Lemon and Cocktail Sauce

SOUPS

Elk Soup 10

Elk Sausage, Kale, Potato, Parmesan

Corn Chowder 10

Pancetta, Potato, Pumpkin Seeds

SALADS

Beet and Apple Salad 12

*Candied Black Walnuts, Fennel
Marinated Feta, Chervil
Red Wine Vinaigrette*

House Green Salad 10

*Poached Pears, Pecans
Cranberries, Terrell Creek Goat Cheese
Maple Dijon Dressing*

Caesar Salad 11

*Romaine, Pecorino, Herb Crouton
Marinated Anchovy*

Wedge Salad 12

*Blue Cheese, Benton's Bacon
Pickled Red Onion, Blue Cheese Dressing*

** CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS **

FROM THE BUTCHER BLOCK

28 Day Aged 8oz Filet 42	Mid-Western Lamb Racks 47
16oz Bone in Prime NY Strip 65	Berkshire Bone in Pork Chop 39
22oz Bone in Ribeye 65	Wood Fire Rotisserie Chicken 29
12oz Bone in Filet 61	Brown Sugar Glazed Salmon 36
32oz Prime KC Porter House MK	Genny Morris Buttermilk Fried Chicken 27

ACCOMPANIMENTS

Pan Seared Scallops 16	Pepper Corn and Brandy Jus 2
Lobster Tail and Drawn Butter 39	Cabernet Jus 2
Citrus Garlic Shrimp 16	Béarnaise Sauce 2
Blue Cheese Crumbles 6	Trio of sauces 5

SHARABLE SIDES

Cream Corn 6 <i>Roasted Sweet Peppers, Bread Crumbs</i>	Smoked Cheddar Mac & Cheese 10 <i>Tillamook Cheddar, Spinach</i>
Roasted Seasonal Mushrooms 9 <i>Benton's Bacon, Shallot Butter</i>	Rosemary Sweet Potatoes 9 <i>Honey Butter</i>
Crispy Brussel Sprouts 8 <i>Bourbon Glaze, Pancetta</i>	Twice Baked Potato 9 <i>Loaded all the Way</i>
Grilled Jumbo Asparagus 11 <i>Roasted Garlic, Aged Balsamic Glaze</i>	Yukon Gold Garlic Chive Mash Potatoes 7 <i>Malbec Reduction</i>
Cream Spinach 8 <i>Parmesan Cheese, Wilted Spinach</i>	Crispy Onion Strings 6 <i>Chipotle Aioli</i>

HOUSE MADE PAPPARDELLE PASTA

Butter Poached Lobster 38 <i>Butter Poached Maine Lobster, Asparagus Spinach, Tomatoes, Truffle Crème</i>
Seasonal Mushrooms 26 <i>Garlic, Red Chili, Spinach, Asparagus, Scallions, Infused Olive Oil Add Wood Fire Roasted Chicken \$10</i>



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