



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 1<sup>st</sup> 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.

## To Start

### Ahi Tuna Poke 24

*Wasabi Soy Dressing, Wakame Salad, Blistered Shishito Peppers, Fried Wontons*

### Maple Roasted Pork Belly 17

*Phillip's Farms Berkshire Pork, Braised Greens, Black Garlic-Truffle Grits, Seasonal Jam*

### Shrimp Cocktail 21

*Citrus Poached Shrimp, Tarragon and Orange Gremolta, Smoked Cocktail Sauce*

### 21 Ingredient Spinach Dip 17

*Marinated Artichoke, Baby Spinach, Parmigiano-Reggiano, Charred Baguette*

### Wood-fired Artichokes 16

*Garlic-herb Butter Marinated Artichokes, Meyer Lemon Aioli, Chives*

### Crab Cakes 25

*Blue Lump Crab, Corn Puree, Roasted Peppers, Scallions, Lemon Zest, Chili-Citrus Aioli*

### Ozark Grown Heirloom Tomatoes 16

*Heirloom Tomatoes, Organic Olive Oil, Burrata, Fresh Basil, TOR Balsamic Reduction*

## To Follow

### Spring Vegetable Soup 11

*White Beans, Mushroom Broth, Chive Oil*

### Wedge Salad 14

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

### Roasted Beet Salad 17

*Toasted Pistachios, Terrell Creek Farms Goat Cheese, Wild Arugula, Frisée Lettuce, White Balsamic Vinaigrette*

### Elk Soup 12

*Elk Sausage, Kale, Potato, Parmesan*

### Caesar Salad 14

*Romaine, Pecorino, Herb Crouton, Marinated Anchovy*

### House Salad 12

*Mixed Greens, Shaved Fennel, Comté Cheese, Baby Kale, Radishes, Spiced Pecans, Citrus Vinaigrette*

# OSAGE RESTAURANT

## From the Butcher Block

\*\* Bourbon Brined Bone-in Pork Chop 52

\*\* 22oz Bone-in Ribeye 79 

\*\* 28 Day Aged Center Cut Filet 56 

\*\* Herb Marinated Lamb Racks 59 

Wood Fired Rotisserie Chicken 36 

\*\* Brown Sugar Glazed Salmon 38 

Citrus Garlic Shrimp 38 

\*\* Seared Diver Scallops 46 

## House Specials

\*\* Dogwood Canyon Bison Specialty Cut *MK*

\*\* Macadamia Nut Crusted Chilean Sea Bass 57

Genny Morris' Buttermilk Fried Chicken 36

*Thyme Cream Gravy*

## Enhancements

White Soy Sauce Roasted Mushrooms 10 

Stilton Blue Cheese 8 

Oscar Style 26 

*Blue Crab and Béarnaise Sauce*

Peppercorn and Brandy Jus 3

Cabernet Jus 3

Béarnaise Sauce 3

Trio of Sauces 7 

## Shareable Sides

Crispy Brussel Sprouts 9

*Bourbon Glaze, Pancetta*

Jumbo Asparagus 11 

*Roasted Garlic, Aged Balsamic Glaze*

Smoked Mac & Cheese 10 

*Tillamook Cheddar, Breadcrumbs*

Creamed Corn 8 

*Roasted Red Peppers, Boursin Cheese*

Mashed Potatoes 11 

*Garlic and Herb*

Crispy Fingerling Potatoes 9 

*Lemon, Arugula, Cracked Pepper*

Rosemary Sweet Potatoes 9 

*Honey Butter*

Creamed Spinach 8 

*Parmesan Cheese, Wilted Spinach*

## House-made Pasta

Lobster Ravioli 50

*Cognac and Lobster Stuffed Raviolis, Asparagus, Spinach, Heirloom Tomatoes,  
Comté Cheese, Butter Poached Lobster and Truffle Cream Sauce*

Mushroom Pappardelle 34 

*Roasted Mushrooms, Calabrian Pepper Pappardelle, Romanesco Broccoli,  
Baby Kale, Roasted Red Pepper and Almond Romesco, Parmigiano-Reggiano*



Gluten Free



Vegetarian



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