



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

Seafood Platter 32

Citrus Poached Shrimp, Ahi Tuna Poke, Stone Crab Claws, Fried Wontons, Smoked Cocktail Sauce, Wakame Salad, Lemon Wedges

Maple Roasted Pork Belly 16

Black Garlic Grits, Braised Greens, Malbec Reduction, House-made Jam

Artisanal Cheese & Charcuterie 38

Chef's Selection of Domestic and Imported Cheese, Spotted Trotter Charcuterie, Dogwood Canyon Bison Pastrami, Marcona Almonds, Honeycomb, Fig Jam, Assorted Pickled Vegetables, Mustard, Buttered Crostinis

Wood Fire Spinach Dip 16

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

St. Louis Style Fried Raviolis 20

Wagyu, Black Truffle Oil, Comté Cheese, Spicy Marinara, Rosemary and Thyme

Crab Cakes 25

Blue Crab, Parsnip Puree, Roasted Peppers, Scallions, Chili-Citrus Aioli

Prince Edward Island Mussels 21

Heirloom Tomatoes, Spanish Chorizo, Sicilian Olive Oil, Smoked Butter, Charred Baguettes

Soups and Salads

Butternut Squash Bisque 10

Crème Fraîche, Sicilian Olive 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 12











Romaine, Pecorino, Herb Crouton, Marinated Anchovy

House Salad 12




Mixed Greens, Baby Kale, Shaved Apples, Feta, Crispy Pancetta, Spiced Pecans, Maple Vinaigrette

OSAGE RESTAURANT

From the Butcher Block

- ** 16oz Bone-in Prime KC Strip 69 
- ** 22oz Bone-in Ribeye 79 
- ** 28 Day Aged 10oz Filet 58 
- ** Mid-Western Lamb Racks 59 
- ** Chef Selected Specialty Cut MK 
- ** Dogwood Canyon Specialty Bison Cut MK 
- ** Berkshire Bone-in Pork Chop 52
- ** Brown Sugar Glazed Salmon 36 
- Citrus Garlic Shrimp 36 
- ** Seared Diver Scallops 42 
- Wood Fired Rotisserie Chicken 34 
- Genny Morris' Buttermilk Fried Chicken 30
Chicken Thyme Gravy

Add On

- ** Seared Diver Scallops 28 
- Citrus Garlic Shrimp 23 
- White Soy Sauce Roasted Mushrooms 10 
- Stilton Blue Cheese 8 
- Peppercorn and Brandy Jus 3 
- Cabernet Jus 3 
- Béarnaise Sauce 3 
- Trio of Sauces 7 
- Oscar Style 26 
- Blue Crab and Béarnaise Sauce*

Shareable Sides

- Crispy Brussel Sprouts 9
Bourbon Glaze, Pancetta
- Jumbo Asparagus 11  
Roasted Garlic, Aged Balsamic Glaze
- Crispy Onion Strings 7 
Chipotle Aioli
- Creamed Corn 8  
Roasted Red Peppers, Boursin Cheese
- Mashed Potatoes 9  
Garlic and Herb
- Crispy Fingerling Potatoes 9 
Lemon, Arugula, Cracked Pepper
- Rosemary Sweet Potatoes 9 
Honey Butter
- Creamed Spinach 8  
Parmesan Cheese, Wilted Spinach
- Smoked Mac & Cheese 10 
Tillamook Cheddar, Breadcrumbs

House-made Pappardelle Pasta

- Lobster Pappardelle 50
Butter Poached Lobster, Asparagus, Spinach, Crushed Heirloom Tomato Sauce
- Mushroom Pappardelle 32
Roasted Mushrooms, Charred Cauliflower, Baby Kale, Parmigiano-Reggiano, Truffle Cream

Pasta Enhancements

Grilled Chicken 10 | ** Seared Salmon 21 | Grilled Shrimp 23 | ** Seared Diver Scallops 28

 **Gluten Free**

 **Vegetarian**



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