



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, 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 

** Herb Marinated Lamb Racks 59 

Wood Fired Rotisserie Chicken 34 

** Brown Sugar Glazed Salmon 36 

Citrus Garlic Shrimp 38 

** Seared Diver Scallops 46 

House Specials

** 48oz Black Angus Tomahawk MK 

** Dogwood Canyon Bison Specialty Cut MK 

** Macadamia Nut Crusted Chilean Sea Bass 57

** Bourbon Brined Bone-in Pork Chop 52

Genny Morris' Buttermilk Fried Chicken 32

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 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

House-made Pappardelle Pasta

Lobster Pappardelle 50

Butter Poached Lobster, Asparagus, Spinach, Comté Cheese, Crushed Heirloom Tomato Sauce

Mushroom Pappardelle 32 

Roasted Mushrooms, Charred Cauliflower, Baby Kale, Parmigiano-Reggiano, Truffle Cream



Gluten Free



Vegetarian



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