

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.

## **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



### From the Butcher Block

\*\* 16oz Bone-in Prime KC Strip 69



Wood Fired Rotisserie Chicken 34



\*\* 22oz Bone-in Ribeye 79



\*\* Brown Sugar Glazed Salmon 36



\*\* 28 Day Aged 10oz Filet 58





\*\* Herb Marinated Lamb Racks 59



\*\* 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



**Béarnaise Sauce** 3



Trio of Sauces 7



### **Shareable Sides**

**Crispy Brussel Sprouts** 9

Bourbon Glaze, Pancetta



Roasted Garlic, Aged Balsamic Glaze



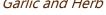
Smoked Mac & Cheese 10

Tillamook Cheddar, Breadcrumbs

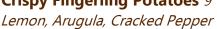
Creamed Corn 8

Roasted Red Peppers, Boursin Cheese

**Mashed Potatoes** 9 Garlic and Herb









**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** 



