



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

Jumbo Shrimp Cocktail 23

Smoked Cocktail Sauce, Pickled Celery, Tarragon and Orange Gremolata

Ahi Tuna Poke 17

Fried Wontons, Wasabi Soy Vinaigrette, Pickled Onions, English Cucumbers, Shishito Peppers

Maple Roasted Pork Belly 16

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

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 19

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

Artisanal Cheese & Charcuterie 28

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

Soups and Salads

Smoked Pea Bisque 10

Green Garlic, Crème Fraîche, Sicilian Olive Oil

Wedge Salad 14

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

Caprese Salad 16

Heirloom Tomatoes, Sicilian Olive Oil, Burrata, Basil Pesto, Fresh Basil, Aged Balsamic Vinegar

Elk Soup 12

Elk Sausage, Kale, Potato, Parmesan

Caesar Salad 12

Romaine, Pecorino, Herb Crouton, Marinated Anchovy

House Salad 12

Mixed Greens, Sorrel Leaves, Terrell Creek Goat Cheese, Spiced Pecans, Rhubarb and Citrus 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 

Chef Selected Specialty Cut MK

Mid-Western Lamb Racks 47 

Berkshire Bone in Pork Chop 46 

Brown Sugar Glazed Salmon 36 

Genny Morris' Buttermilk Fried Chicken 27

Wood Fired Rotisserie Chicken 32 

Accompaniments

Oscar Style 24

Blue Crab and Béarnaise Sauce

Seared Diver Scallops 24

Citrus Garlic Shrimp 21

Brûléed Stilton 8

Peppercorn and Brandy Jus 3

Cabernet Jus 3

Béarnaise Sauce 3

Trio of Sauces 7

Shareable Sides

Crispy Brussel Sprouts 8

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 42

*Butter Poached Maine Lobster, House-made Pappardelle Pasta,
Asparagus, Spinach, Crushed Heirloom Tomato Sauce*

Mushroom Pappardelle 27 

Roasted Mushrooms, Charred Pea Vines, Baby Kale, Parmigiano-Reggiano, Truffle Cream

Pasta Enhancements

Grilled Chicken 10 | **Seared Salmon** 21 | **Grilled Shrimp** 21 | **Seared Diver Scallops** 24

 **Gluten Free**

 **Vegetarian**

