



OSAGE

RESTAURANT

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

21-Ingredient Spinach Dip  17
marinated artichokes, baby spinach,
parmigiano reggiano, charred
baguette

Pork Belly 20
pepper jelly, pimento cheese,
toast points

Shrimp Cocktail  21
citrus poached shrimp,
orange tarragon gremolata,
smoked cocktail sauce

Baked Brie  16
wood-fired brie, wojapi preserve,
toast points

Seared Crab Cake 26
blue lump crab, lemon caper cream,
zucchini salad

Wood-Fired Bison Meatballs 24
dogwood canyon farms bison,
wagyu beef, red pepper marinara,
crumbled feta cheese, toasted brioche

SOUPS & SALADS

Lobster Bisque 17
butter poached lobster, caviar,
chives, cream

Elk Soup 14
elk sausage, kale, potatoes, parmesan

Osage House Salad   15
local greens, crumbled goat cheese,
port wine poached pears, toasted
black walnuts, roasted sweet potatoes,
cippolini & thyme vinaigrette

Wedge Salad  15
blue cheese, cherry tomato,
smoked bacon, pickled red onion,
blue cheese dressing

Caesar Salad 16
romaine, pecorino, herb croutons,
marinated anchovy

Roasted Beet Salad   18
toasted pistachios, arugula,
frisée lettuce, terrell creek farms goat
cheese, white balsamic vinaigrette

Burrata Salad   18
artichokes, pine nuts, capers, arugula,
lemon vinaigrette, balsamic reduction



Gluten Free



Vegetarian

**Consuming raw or undercooked meat & eggs may increase your risk of foodborne illness. | 18% gratuity will be automatically added to parties of 8 or more.*

FIN & FEATHER

Wood Grilled	
32 oz Maine Lobster	85
Macadamia Nut Crusted	
Seabass	59
Brown Sugar Glazed Salmon	54
Seared Diver Scallops	48
Wood Fired Rotisserie Chicken	46
Genny Morris' Fried Chicken	36
Citrus Garlic Shrimp	39

BUTCHER BLOCK

32 oz Dogwood Canyon Farms	
Bison Cowboy Ribeye*	130
28-Day Aged Center Cut Filet*	68
Bone-In Pork Chop*	54
45 oz Beef Tomahawk*	150
16 oz Char-Crusted KC Strip*	68
Lamb Chops*	70
22 oz Bone-in Ribeye*	79

ENHANCEMENTS

Wood Grilled		Seared Scallops	25
Maine Lobster Tail	45	Blue Cheese	11
clarified butter, fresh lemon, herbs		Seared Shrimp	21
Osage Signature Surf	75	Peppercorn Brandy Jus	6
seared scallops, shrimp, blue crab,		Cabernet Jus	6
béarnaise sauce		Béarnaise Sauce	6
Oscar Style	28	Sauce Trio	14
blue crab, asparagus, béarnaise sauce			

SIDES | 12

Crispy Brussels Sprouts		Mashed Potatoes	
bourbon glaze, applewood bacon		roasted garlic, herbs, butter	
Asparagus		Roasted Corn	
confit garlic, aged balsamic glaze		shallots, garlic, parsley, butter	
Crispy Fingerling Potatoes		Mac & Cheese	
lemon, arugula, cracked pepper		cavatappi, toasted breadcrumbs	
Truffle Glazed Mushrooms		Roasted Fall Vegetables	
organic blend mushrooms		butternut squash, parsnips, red pearl	
		onions, baby kale, sorghum butter	

SIGNATURE SELECTIONS

Smoked Bone-In Short Rib	62	Cognac Lobster Ravioli	53
smoked short rib, spicy vinegar bbq,		butter poached lobster, asparagus,	
brown butter carrot purée, carrot &		spinach, tomatoes, comté cheese,	
frisee salad, wholegrain citrus dressing		truffle cream	
Chef's Signature		Pomodoro Primavera	36
Lobster Mac & Cheese	48	san marzano tomato pomodoro sauce,	
butter poached lobster, cavatappi		julienne yellow squash, zucchini, roasted	
pasta, lobster cream, breadcrumbs		blend of mushrooms, rigatoni, basil	



Osage Restaurant at Top of the Rock is part of the not-for-profit Johnny Morris Ozarks Heritage Preserve. By dining with us you are actively contributing to conservation, as 100% of all profits support conservation efforts here in the Ozarks. Thank you!

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~ AT ~

TOP OF THE ROCK

Kids Menu

(ages 12 & under)

Macaroni & Cheese | 12⁵⁰

shell pasta, creamy cheese sauce,
& carrot sticks with ranch

Grilled Tenderloin Filet* | 32⁵⁰

served with mashed potatoes
& seasonal vegetable

Hand Breaded Chicken Tenders* | 15⁹⁵

served with mashed potatoes
& seasonal vegetable

Cheese Pizza | 12⁵⁰

house made pizza sauce,
three cheese blend

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Johnny Morris'
TOP OF THE ROCK
OZARKS HERITAGE PRESERVE™



Desserts

Apple Goopy Butter Cake 14

apple cake, apple butter, cream cheese topping, pomegranate mousse

Chocolate Coffee Cheesecake 14

coffee cheesecake, whipped chocolate ganache, chocolate streusel, coffee anglaise

Key Lime Pie 14

traditional key lime pie, meringue kisses, raspberry sauce, whipped cream

Flourless Chocolate Cake 14

strawberry sauce, chocolate streusel, fresh strawberries, vanilla bean ice cream

Kids Mystery Ice Cream Sundae 8

vanilla bean ice cream, chocolate sauce, surprise dessert topping

Scoop of Vanilla Bean or Chocolate Ice Cream 4

Dessert & Port Wines

Penfolds Grandfather Tawny Port 20 year, Australia \$28

Warres Optima Port 20 year, Portugal \$25

Graham's Tawny Port 20 Year, Portugal \$16

Evolucio Late Harvest Tokaj Furmit, Hungary \$14