



11:00AM-3:00PM

APPETIZERS

Fire-Roasted Spinach Dip 16 

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

Chips and Guacamole 10  

Fresh Avocado, Lime, Cilantro, Sweet Onion

BBQ Pork Nachos 15 

Tortilla Chips, Pulled Pork, Big Cedar BBQ Sauce, Queso Fresco, Coleslaw, Cilantro, Pickled Jalapenos and Onions

BB Signature Chicken Wings 17

Crispy Breaded Wings and Drumettes, Spicy Buffalo, Sweet Chili or Big Cedar BBQ, Carrots, Celery, Bleu Cheese or Ranch Dressing

Loaded French Fries 10 

Pecan Smoked Shoulder Bacon, Cotija Cheese, Green Chili Queso, Scallions

Chicken Tinga Quesadilla 14

Flour Tortilla, Oaxaca Cheese, Chipotle Crème

SOUPS & SALADS

Elk Soup 10 

Elk Sausage, Kale, Potato, Parmesan

Seafood Louis 27 

Poached Shrimp, Dungeness Crab, Chopped Lettuce, Avocado, Egg, Persian Cucumber, Heirloom Tomato, Louis Dressing

Caesar Salad 11

Romaine, Shaved Pecorino, Herb Croutons, Marinated Anchovy

House Salad 12 

Spring Greens, Macerated Strawberries, Toasted Hazelnuts, Local Goat Cheese, Nutella-Bacon Vinaigrette

Grilled Chicken 12 | Seared Salmon 16

WOOD FIRE PIZZAS

Margarita 20 

Heirloom Tomatoes, Fresh Buffalo Mozzarella, Basil, Extra Virgin Olive Oil

Mexican Pizza 20

Seasoned Ground Beef, Refried Beans, Cheese, Cherry Tomatoes, Black Olives, Scallions

Fig and Prosciutto 22

Local Goat Cheese, Red Wine Poached Figs, Shaved Prosciutto, Wild Arugula, Truffle Aioli

Wood Fire BBQ Pork 21

BBQ Sauce, Red Onions, Bell Peppers, Pickled Corn, Mozzarella, Queso Fresco

BURGERS & MORE

KC Strip Steak Sandwich 22

Grilled Strip Steak, Caramelized Onion, Creole Mustard Aioli, Wild Arugula, Pepper Jack Cheese

Grilled Fish Tacos 22

Marinated Mahi Mahi, Corn Tortillas, Cilantro and Lime Slaw, Pickled Onions and Jalapenos, Borracho Beans

Pasta Primavera 19 

Pappardelle Pasta, Fresh Seasonal Vegetables, White Wine, Garlic, Parmesan, Fresh Basil

Bacon Burger 18

Benton's Bacon, Smoked Cheddar Cheese, Butter Lettuce, Tomato

Bourbon Burger 18

Bourbon Bacon Jam, Smoked Pulled Pork, Pepper Jack Cheese, Chipotle Aioli

BBQ Brisket Sandwich 18

Sliced Brisket, BBQ Sauce, Lettuce, Tomato, Red Onion, Pickles, Roasted Corn Aioli

Genny Morris Fried Chicken 16

Butter Lettuce, Sliced Tomato, Chive Aioli

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



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 and Buffalo Bar 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 1995. Two years later Morris opened Top of the Rock Restaurant and 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.

SIGNATURE COCKTAILS

Lemongrass Tea \$16

*Grey Goose, Lemongrass, Simple Syrup,
Fresh Lemon Juice*

Watermelon Margarita \$16

*Arete Tequila, Grand Marnier,
Watermelon Syrup, Fresh Lemon Juice*

Basil Mojito \$18

*Bacardi Oakheart Rum, Cucumber, Basil,
Simple Syrup, Fresh Lime Juice*

Buffalo Smash \$18

*Buffalo Trace, Honey Syrup, Mint Leaves,
Fresh Lime Juice*

Bloody Maria \$18

*Las Aguilas Tequila, Tomato Juice, Bliss Hot Sauce,
Black Salt, White Truffle Rim*

Ozark Welcome \$14

Malibu Rum, Midori Melon Liqueur, Pineapple Juice

BOTTLE BEER

Miller Lite, Coors Lite, Budweiser - \$6.50

Pacifico, Corona, Stella Artois, Blue Moon,

Sweet Water Pale Ale, Modelo Negra,

Boulevard Tank 7 - \$7.50

DRAFT BEER

Bud Light, Michelob Ultra - \$6.50

Public House Elusive IPA,

Table Rock Red,

Local Beer Feature - \$8.50

WINE BY THE GLASS

<i>Cuvee Beatrice Prosecco, Italy</i>	<i>NV</i>	<i>\$12/\$46</i>
<i>Domino Moscato, Manteca</i>	<i>2017</i>	<i>\$9/\$34</i>
<i>Willamette Valley Vineyards Riesling, Oregon</i>	<i>2017</i>	<i>\$10/\$38</i>
<i>Emmolo Sauvignon Blanc, Napa Valley</i>	<i>2016</i>	<i>\$12/\$46</i>
<i>Four Graces Pinot Gris, Dundee Hills</i>	<i>2017</i>	<i>\$12/\$46</i>
<i>Boen Chardonnay, California</i>	<i>2017</i>	<i>\$13/\$48</i>
<i>Rabble Red Blend, Paso Robles</i>	<i>2017</i>	<i>\$13/\$50</i>
<i>Boen Pinot Noir, Russian River Valley</i>	<i>2017</i>	<i>\$14/\$54</i>
<i>Nieto Senetiner Malbec, Mendoza</i>	<i>2017</i>	<i>\$10/\$38</i>
<i>Z. Brown Uncaged Cabernet Sauvignon, North Coast</i>	<i>2017</i>	<i>\$14/\$54</i>
<i>Daou Cabernet Sauvignon, Paso Robles</i>	<i>2017</i>	<i>\$16/\$62</i>
<i>Bonzana by Caymus, California</i>	<i>Lot 2</i>	<i>\$17/\$64</i>