



11:00AM-3:00PM

## APPETIZERS

**Chips and Guacamole 10**  

*Fresh Avocado, Lime, Cilantro, Sweet Onion*

**Jumbo Shrimp Cocktail 17** 

*Smoked Cocktail Sauce, Pickled Celery, Tarragon and Orange Gremolata*

**Chicken Tinga Quesadilla 14**

*Flour Tortilla, Oaxaca Cheese, Chipotle Crema*

**Root Vegetable Medley 12**  

*Heirloom Carrots, Roasted Beets, Pickled Radishes, Crispy Parsnips, Goat Cheese Mousse*

**Fire-Roasted Spinach Dip 16** 

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

## SOUPS & SALADS

**Cobb Salad 18** 

*Heirloom Cherry Tomatoes, Chopped Egg, Avocado, Bacon, Pickled Onions, Blue Cheese Crumbles, Cucumbers, Buttermilk Ranch Dressing*

**Seafood Louis 27** 

*Poached Shrimp, Dungeness Crab, Avocado, Egg Chopped Lettuce, Persian Cucumber, Heirloom Cherry Tomatoes, Louis Dressing*

**Elk Soup 12** 

*Elk Sausage, Kale, Potato, Parmesan*

**Caesar Salad 12**

*Romaine, Shaved Pecorino, Herb Croutons, Marinated Anchovy*

**House Salad 12**  

*Mixed Greens, Red Wine Poached Figs, Dubliner Cheddar, Spiced Pecans, Fig Balsamic Vinaigrette*

**Grilled Chicken 10 | Seared Salmon 18 | Prime Flat Iron Steak 20**

## WOOD FIRE PIZZAS

**Margarita 20** 

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

**Mexican Pizza 20**

*Seasoned Ground Beef, Refried Beans, Jack 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

**Grilled Steak Sandwich 22**

*Marinated Flat Iron Steak, Crispy Onions, Creole Mustard Aioli, Wild Arugula, Pepperjack Cheese*

**Grilled Fish Tacos 22**

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

**Pasta Primavera 19** 

**Grilled Chicken 10 | Seared Salmon 18 | Prime Flat Iron Steak 20**  
*Roasted Mushrooms, Charred Cauliflower, Baby Kale, Roasted Garlic Olive Oil, Red Chili*

**Bacon Burger 18**

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

**BBQ Bourbon Burger 18**

*Bourbon Bacon Jam, Smoked BBQ Pork, Pepperjack Cheese, Chipotle Aioli*

**BBQ Brisket Sandwich 18**

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

**Genny Morris Fried Chicken Sandwich 16**

*Butter Lettuce, Sliced Tomato, Chive Aioli*



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,*

### 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 \$15

*Malibu Rum, Midori Melon Liqueur, Pineapple Juice*

## BOTTLE BEER

Miller Lite, Coors Lite, Budweiser - \$6.50

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, Rogue Honey Kolsch - \$7.50

Table Rock Red, Local Beer Feature - \$8.50

## WINE BY THE GLASS

### ***Cuvee Beatrice Prosecco, Italy***

*White Peach, Almond, Orchard Blossoms, Lemon Zest, Spice*

***NV*** \$12/\$46

### ***Domino Moscato, Manteca California***

*Sweet and Fruity, Nectarine, Tropical Fruits, Sugary Aromas, Soft Texture*

***2018*** \$9/\$34

### ***Willamette Valley Vineyards Riesling, Oregon***

*Pear, Pineapple, Honeysuckle, Notes of Apricot & Tart Apple*

***2018*** \$10/\$38

### ***Emmolo Sauvignon Blanc, Napa Valley***

*Melon, White Peach, Acidity, Minerality, Lime Citrus Finish*

***2017*** \$12/\$46

### ***Four Graces Pinot Gris, Dundee Hills***

*Lychee Fruit, Mandarin, Grapefruit Zest, Sweet Meyer Lemon, Orange Blossom*

***2018*** \$12/\$46

### ***Boen Chardonnay, California***

*Ripe Luscious Fruit, Butter, Baking Spices, Soft Acidity, Lingering Finish*

***2017*** \$13/\$48

### ***Boen Pinot Noir, Russian River Valley***

*Raspberry, Boysenberry, Black Fruit Jam, Bright Acidity, Warm Toasted Oak*

***2018*** \$14/\$54

### ***Belle Glos Balade Pinot Noir, Santa Maria***

*Blackberry Jam Aromas, Raspberry Tart, Toasted Oak*

***2017*** \$18/\$72

### ***Trapiche Malbec, Mendoza***

*Plum, Black Cherry, Hints of Black Pepper, Toasted Oak*

***2019*** \$13/\$50

### ***Angeline Merlot, Paso Robles***

*Blackberry, Plum, Hints of Clove*

***2018*** \$13/\$50

### ***Z. Brown Uncaged Cabernet Sauvignon, North Coast***

*Black Cherry, Mocha, Sweet Toasted Oak, Smooth Bold Tannins, Milk Chocolate*

***2017*** \$14/\$54

### ***Daou Cabernet Sauvignon, Paso Robles***

*Black Cherry, Currant, Plum, Blackberry, Notes of Cranberry & Rhubarb*

***2017*** \$16/\$62

### ***Bonanza by Caymus, California***

*Currants, Blueberries, Blackberries, Warm Spiced Vanilla, Unsweetened Chocolate*

***Lot 2*** \$17/\$64