



OSAGE

RESTAURANT

AT

TOP OF THE ROCK

SUMMER CELEBRATION MENU

65

Choice of Starter

Elk Soup 

Elk Sausage, Kale, Potato, Parmesan

House Salad 

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

Caesar Salad 

Romaine, Pecorino, Herb Crouton, Marinated Anchovy

Choice of Entrée

Brown Sugar Glazed Salmon 

*Mushroom Risotto, Charred Asparagus,
Fontina Cheese, Sorghum Vinaigrette*

House-made Pappardelle Pasta 

*Roasted Mushrooms, Patty Pan Squash, Baby Spinach,
Asparagus, Garlic, Red Chili, Olive Oil*

28 Day Aged 8oz Filet 

Crispy Fingerling Potatoes, Honey Glazed Carrots, Cabernet Jus

Dessert

Goey Apple Butter Cake

*Apple Butter Cake, Goey Topping,
Bourbon Caramel Sauce, Vanilla Bean Ice Cream*



Gluten Free



Vegetarian