

# BUFFALO BAR

AT

## TOP OF THE ROCK



## Desserts

### Goopy Butter Cake \$9.00

*Fresh Strawberries, Brown Butter Ice Cream*

### Ozark Mud Pie \$9.00

*Flourless Chocolate Cake topped with Dark Chocolate Mousse, Chocolate Ice Cream*

### Crème Brûlée \$9.00

*Shortbread Cookie & Berry Compote*

### Berry Tart \$9.00

*Honey Cream*

### Kentucky High Day Pie \$9.00

*Sweet Pastry with Chocolate & Pecans topped with Vanilla Bean Ice Cream*

### Dessert/Port Wines

<i>Chateau d 'Yquem, Lur Saluces</i>	<i>\$65</i>
<i>Chapoutier Muscat Riveslates, Rhone Valley</i>	<i>\$16</i>
<i>Graham's 20 Year Tawny Port, Portugal</i>	<i>\$17</i>
<i>Graham's Six Grapes, Reserve Port, Portugal</i>	<i>\$8</i>
<i>Lungarotti Dulcis, Torgiano</i>	<i>\$13</i>
<i>Quinta Noval Black Port, Portugal</i>	<i>\$11</i>
<i>Remy Martin, VSOP Cognac, France</i>	<i>\$11</i>
<i>Sandeman 20 Year Tawny Port, Portugal</i>	<i>\$13</i>
<i>Silverado Late Harvest Semillon, Napa Valley</i>	<i>\$17</i>
<i>Taylor Fladgate 20 Year Tawny Port</i>	<i>\$15</i>
<i>Trefethen Late Harvest Riesling, Oak Knoll District</i>	<i>\$15</i>

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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.

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

### Wood Fired Lamb Meatballs \$16.00

*cucumber yogurt, pickled onion,  
watercress*

### Spring Toast \$11.00

*fava beans, peas, house made lemon ricotta,  
pecorino, olive oil*

### Spinach Dip \$14.00

*marinated artichokes*

### Goat Cheese Fondue \$15.00

*wood fired, pistachio, apricot honey,  
pumpkin seed lavosh*

### Bison Sliders \$14.00

*pimento cheese, caramelized shallots,  
pickled vegetables*

### Shrimp Cocktail \$16.00

*chilled black tiger shrimp, celery and parsley  
salad, cocktail sauce*

## Soup & Salads

### Caesar Salad \$10.00

*romaine lettuce, parmesan garlic croutons,  
house made caesar dressing*

### Wedge Salad \$10.00

*grape tomatoes, bacon, edgewood creamery's  
blue cheese, onion, chives, blue cheese dressing*

### House Salad \$9.00

*mixed greens, olives, marinated feta cheese,  
sugared almonds, oregano thyme dressing*

### Pea and Prosciutto Salad \$12.00

*spring peas, arugula, watercress, pine nuts,  
goat cheese, lemon parmesan vinaigrette*

### Elk Sausage, Potato & Kale Soup \$11.00

*pecorino, grilled bread*

### Top your Salad

*Garlic Shrimp \$16.00, \*\*Brown Sugar Glazed Salmon \$15.00, Grilled All Natural Chicken \$10.00*

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

# Wood-Fired Pizzas

**Cheese Pizza \$18.00**  
*tomato sauce, fresh basil*

**Poached Fig & Prosciutto \$19.00**  
*goat cheese, arugula, red wine reduction*

**Overnight Roasted Pork \$19.00**  
*sorghum bbq sauce, pickled corn,  
onions, pepper jack cheese, cilantro*

**Roasted Ribeye \$19.00**  
*roasted tomato cream, arugula,  
roasted peppers*

**Mushroom & Asparagus \$19.00**  
*garlic herb cream, asparagus, spinach,  
balsamic reduction, pine nuts, green onion*

## Entrées

**Rotisserie Roasted All Natural Chicken \$29.00**  
*saba syrup roasted brussels sprouts, olive oil, roasted sweet potato*

**10oz Bison Strip \$50.00**  
*sautéed wild mushrooms, red wine pan sauce, sharp cheddar gratin*

**Karl's Special Ozark Surf & Turf \$50.00**  
*grilled atlantic salmon, buttermilk fried chicken breast,  
creamed baby potatoes, roasted garlic broccolini, thyme gravy*

**Braised Short Ribs \$30.00**  
*mashed potatoes, spring vegetables, parsley, red wine reduction*

**\*\*Bone In Grilled Pork Chop \$45.00**  
*crushed fingerling potatoes, brussels sprouts, mustard onion sauce*

**Pan Seared Scallops \$40.00**  
*grit cake, spring peas and pea shoots, tarragon pea puree*

**\*\*Brown Sugar Glazed Salmon \$35.00**  
*wilted spinach, creamed baby potatoes, chives*

**Genny Morris Buttermilk Fried Chicken Breast \$25.00**  
*mashed potatoes, broccolini, roasted garlic, thyme cream gravy*

**Pan Seared Halibut \$39.00**  
*crème fraiche fingerling potatoes, buttered peas, citrus zest, parsley*

**\*\*Charred Midwestern Rack of Lamb \$50.00**  
*quinoa, cauliflower, heirloom tomatoes, arugula, mint cucumber yogurt*

**\*\*28 Day Aged 8oz Filet \$51.00**  
*loaded baby yukon gold potatoes, grilled asparagus, brandy peppercorn cream*

**Cauliflower Steak \$25.00**  
*roasted baby carrots, red pepper romesco, fresh lemon*

**\*\*Grilled 22oz USDA Prime Bone In Ribeye \$60.00**  
*french onion potatoes, smoked carrots, charred spring onion butter*

**Add Pan Seared Scallops or Garlic Shrimp to any Entrée for \$16.00**

*+ There will be a \$5.00 charge for entrées split from the kitchen.*

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*AT*  
**TOP OF THE ROCK**  
19  21

**Signature Cocktails**

**Sazerac \$23**

*Top of the Rock Private Select Jefferson Twin Oak Bourbon,  
House-Made Bitters, Absinthe, & Lemon*

**Table Rock Sunset \$13**

*Tito's Handmade Vodka, Lemonade, Grapefruit Juice, & Grenadine*

**Le Fizz \$13**

*Grey Goose Vodka, St. Germain Elderflower Liqueur,  
Soda Water, & Lime Juice*

**Big Cedar Old-Fashioned \$23**

*Top of the Rock Private Select Makers Mark,  
Simple Syrup, Bitters & Luxardo Cherry*

**Mezcaltini \$18**

*Mezcal, Passion Fruit Puree, Simple Syrup, Lime Juice,  
Orange, & Handcrafted Chili Powder*

**Bourbon Buck \$13**

*Buffalo Trace Bourbon, Orange Juice & Ginger Beer*

**Ozark Welcome \$13**

*Malibu Rum, Midori Melon Liqueur, Pineapple Juice*

**Lavender Mule \$18**

*Hendricks Gin, House-Made Lavender & Cardamom Syrup,  
Grapefruit Juice & Ginger Beer*

**Cannonball \$14**

*Bourbon, Amaretto, Pineapple Juice & Prickly Pear Puree*

## Bottle Beer

*Coors Light, Miller Lite, Budweiser - \$6.00*  
*Blue Moon, Boulevard Wheat, Sam Adams Boston Lager, Corona,*  
*Paul's Pale Ale, Guinness, Mother's Brewery 3 Blind Mice, Heineken-\$6.50*  
*Bell's Two Hearted IPA, Boulevard Tank 7 - \$8.00*

## Draft Beer

*Shock Top, Bud Light, Michelob Ultra-\$6.00*  
*Public House Elusive IPA, Mother's Brewery Lil Helper-\$6.50*  
*Table Rock Red \$8.50*  
*Local Beer Feature \$9.00*

## WINES BY THE GLASS

### White Wines

<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>Le Charmel Rosè, D'Origine Protegee</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>Lange Pinot Gris, Willamette Valley</i>	<i>2017</i>	<i>\$14/\$52</i>
<i>La Crema Chardonnay, Sonoma Coast</i>	<i>2016</i>	<i>\$14/\$54</i>
<i>Silverado Chardonnay, Carneros</i>	<i>2016</i>	<i>\$16/\$60</i>

### Red Wines

<i>Rosatello Rosso, Italy (Chilled)</i>		<i>\$11/\$42</i>
<i>Beran Zinfandel, Rutherford</i>	<i>2014</i>	<i>\$13/\$50</i>
<i>Joseph Carr Merlot, Napa Valley</i>	<i>2013</i>	<i>\$10/\$38</i>
<i>Boen Pinot Noir, Russian River Valley</i>	<i>2016</i>	<i>\$14/\$54</i>
<i>Elouan Pinot Noir, Oregon</i>	<i>2016</i>	<i>\$16/\$62</i>
<i>Nieto Senetiner Malbec, Mendoza</i>	<i>2017</i>	<i>\$10/\$38</i>
<i>Z. Brown Uncaged Cabernet Sauvignon, North Coast</i>	<i>2016</i>	<i>\$14/\$54</i>
<i>St. Francis Cabernet Sauvignon, Sonoma County</i>	<i>2014</i>	<i>\$16/\$62</i>
<i>Bonanza by Caymus, California</i>	<i>Lot 1</i>	<i>\$17/\$64</i>

### Dessert/Port Wines

<i>Robert Mondavi Moscato D'Oro</i>	<i>2015</i>	<i>\$10</i>
<i>Silverado Late Harvest Semillon, Napa Valley</i>	<i>2010</i>	<i>\$17</i>
<i>Quinta Noval Black Port, Portugal</i>		<i>\$11</i>
<i>Taylor Fladgate 20 Year Tawny Port</i>		<i>\$15</i>
<i>Remy Martin, VSOP Cognac, France</i>		<i>\$11</i>
<i>Inniskillin Vidal Ice Wine, Ontario</i>		<i>\$19</i>