



Arnie's Barn is a 150 year old barn found right in Arnold Palmer's own back yard in Latrobe, PA. Johnny Morris commissioned local Ozark craftsman Danny Schwartz and his family members to carefully disassemble the barn and its 46-foot timbers, numbering each piece, transporting and re-erecting the barn at Top of the Rock to serve as the golf pro shop and a second restaurant.

Some of the timbers from the barn – which included the now extinct American chestnut – are so old, Top of the Rock historians are carbon dating them. When the barn was built 150 years ago, some of those timbers were already well over 100 years old. From Arnie's Barn, guests enjoy magnificent views of the practice facility along with unique memorabilia and golf gear found nowhere else.

--- GUACAMOLE ---

Arnie's Guacamole \$10

*Lime Juice, Cilantro, Tomatoes
Fresh Jalapeño, Onion*

Bacon Guacamole \$11

*House Smoked Bacon, Roasted Corn Salsa,
Queso Fresco*

Citrus Crab Guacamole \$15

Jumbo Lump Claw Meat

Mango Guacamole \$11

*Grilled Mango, Pickled Fresno Chili,
Smoked Paprika*

Guacamole Sampler \$17

Pick any three of our fresh made Guacamoles

--- SMALL PLATES ---

Wood Baked Queso \$11

*A blend of Mexican Cheeses, House-made Chorizo, Charred Peppers & Onions,
Topped with Cilantro & Queso Fresco*

Chorizo Nachos \$11

Cheese Sauce, Cilantro, Onions, Salsa, & Queso Fresco

Buttermilk Corn Chowder \$8

Corn Fritter, Cilantro, Queso Fresco, Buttermilk

Arnie's Chopped Salad Regular \$14

*Chopped Romaine, Marinated Oaxaca Cheese, Roasted Corn, Green Chili Chicken,
Mexican Crema, Pico de Gallo, Tortilla Strips*

--- TACOS ---

Rotisserie Carnitas \$20

Pork Slow Roasted over Hickory, Tomatillo Salsa, Onion, Cilantro, Queso Fresco

Dos Equis Battered Cod \$21

Lime Aioli, Spicy Chipotle Salsa, Cilantro Slaw

Ground Angus Beef & Chorizo \$20

Pickled Peppers & Onions, Chihuahua Cheese, Cilantro Lime Sour Cream

***All Tacos served three to an order with Toasted Cumin & Green Chili Rice,
Refried Pinto Beans & Mexico City Street Corn***

---LARGE PLATES---

Grilled All Natural Chicken Enchilada \$27

*Roasted Tomatillo Sauce, Cilantro, Onions, Sour Cream,
Toasted Cumin & Green Chili Rice, Refried Pinto Beans, Mexico City Street Corn*

Chipotle Glazed Salmon \$32

Toasted Cumin Rice, Arugula, Pico de Gallo

Braised Beef Enchilada \$23

*Roasted Chili and Chipotle Sauce, Sour Cream, Queso Fresco, Pickled Onions,
Toasted Cumin & Green Chili Rice, Refried Pinto Beans, Mexico City Street Corn*

Rotisserie Roasted Pork Quesadilla \$16

*Hickory Slow Roasted Pork, Queso Fresco Cheese,
Toasted Cumin & Green Chili Rice, Refried Pinto Beans, Mexico City Street Corn*

Marinated Chicken Fajitas \$24

Guacamole, Charred Salsa, Pinto Beans

Combo Plate \$19

*Dos Equis Battered Cod Taco, One Chicken Enchilada, Rotisserie Pork Quesadilla,
Toasted Cumin & Green Chili Rice, Refried Pinto Beans, Mexico City Street Corn*

Grilled Kansas City Strip \$36

Seasoned Queso Fresco Fries, Charred Corn Salsa

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