

BUFFALO BAR

AT

TOP OF THE ROCK



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

cucumber yogurt, pickled onion, goat cheese, watercress, toasted naan bread

Spring Toast \$11

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

Spinach Dip \$14

marinated artichokes

Goat Cheese Fondue \$15

wood fired, pistachio, apricot honey, pumpkin seed lavosh

Bison Sliders \$14

pimento cheese, caramelized shallots, pickled vegetables

Shrimp Cocktail \$16

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

Soup & Salads

Caesar Salad \$10

romaine lettuce, parmesan garlic croutons, house made caesar dressing

House Salad \$9

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

Wedge Salad \$10

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

Pea and Prosciutto Salad \$12

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

Elk Sausage, Potato & Kale Soup \$11

pecorino, grilled bread

Top your Salad

*Garlic Shrimp \$16, **Brown Sugar Glazed Salmon \$15, Grilled All Natural Chicken \$10*

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

Wood-Fired Pizzas

Cheese Pizza \$18
tomato sauce, fresh basil

Poached Fig & Prosciutto \$19
goat cheese, arugula, red wine reduction

Overnight Roasted Pork \$19
sorghum bbq sauce, pickled corn, onions, pepper jack cheese, cilantro

Roasted Ribeye \$19
roasted tomato cream, arugula, roasted peppers

Mushroom & Asparagus \$19
garlic herb cream, asparagus, spinach, balsamic reduction, pine nuts, green onion

Entrées

Rotisserie Roasted All Natural Chicken \$29
saba syrup roasted brussels sprouts, olive oil, roasted sweet potato

Braised Short Ribs \$36
fingerling potatoes, spring vegetables, parsley, red wine reduction

****Bone In Grilled Pork Chop** \$44
crushed fingerling potatoes, brussels sprouts, mustard onion sauce

Karl's Special Ozark Surf & Turf \$47
grilled atlantic salmon, buttermilk fried chicken breast, creamed baby potatoes, roasted garlic broccolini, thyme gravy
+ There will be a \$10 surcharge for splits

Pan Seared Scallops \$42
grit cake, spring peas and pea shoots, tarragon pea puree

Cauliflower Steak \$27
roasted baby carrots, red pepper romesco, fresh lemon

****28 Day Aged 8oz Filet** \$49
loaded baby yukon gold potatoes, roasted asparagus, brandy peppercorn cream

****Brown Sugar Glazed Salmon** \$36
wilted spinach, creamed baby potatoes, chives

Genny Morris Buttermilk Fried Chicken Breast \$27
mashed potatoes, broccolini, roasted garlic, thyme cream gravy

Pan Seared Halibut \$45
crème fraiche fingerling potatoes, buttered peas, citrus zest, parsley

****Charred Midwestern Rack of Lamb** \$49
quinoa, cauliflower, heirloom tomatoes, arugula, mint cucumber yogurt

****Grilled 22oz USDA Prime Bone In Ribeye** \$65
french onion potatoes, smoked carrots, charred spring onion butter

Add Pan Seared Scallops or Garlic Shrimp to any Entrée for \$16

+ There will be a \$5 charge for entrées split from the kitchen.

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