


ARNIE'S BARN

Arnold Palmer



at

TOP OF THE ROCK

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.

FIRST ROUND

Green Chili Queso \$11

Chorizo | Pico de Gallo | Cilantro
Queso Fresco

Guacamole \$9

Fresh Avocado | Onion | Tomato
Jalapeño | Lime

Mexican Mac \$14

Queso | Pulled Chicken | Street Corn | Chorizo
Roasted Poblano Peppers & Sweet Onions

Smoked Pork Nachos \$16

Pico de Gallo | Guacamole | Black Beans
Green Chili Queso

Burnt End Loaded Fries \$18

Brisket Burnt Ends | Seasoned Fries | Brisket
Gravy | Cheese Curds | Ancho BBQ Sauce

Chicken Tinga Quesadilla \$17

Flour Tortilla | Oaxaca Cheese
Chipotle Crema | Escabeche

Buttermilk Corn Chowder \$9

Cilantro | Queso Fresco

Dogwood Canyon Bison Chili \$14

Smoked Pork Sausage | Cheddar Cheese
Sour Cream | Tortilla Chips

ON THE GREEN

House Salad \$12

Mixed Greens | Cranberries | Herb Croutons
Toasted Almonds | Oaxaca Cheese
Cherry Tomatoes | Mole Balsamic Vinaigrette

Ancho Caesar Salad \$12

Chopped Romaine | Roasted Red Peppers
Ancho Caesar Dressing | Pecorino
Cornbread Crouton

Baja Cobb Salad \$26

Grilled Jumbo Shrimp | Black Beans | Sweet Peppers
Queso Fresco | Crispy Tortilla Strips | Roasted Corn
Avocado Buttermilk Dressing

Add a Protein

Grilled Chicken 12 | Grilled Shrimp 23 | **Seared Salmon 23 | **Grilled Skirt Steak 25

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

ARNIE'S BAR & GRILL



at TOP OF THE ROCK

ON THE FAIRWAY

**Top of the Rock Burger \$21

Aged White Cheddar | Smoked Bacon | Mixed Greens | Onion | Tomato | French Fries

**South of the Border Burger \$19

Pepper Jack Cheese | Guacamole | Tomato | Roasted Jalapeños | Shredded Lettuce | Queso Dip | French Fries

**Dogwood Canyon Chili Bison Burger \$25

House-made Pimento Cheese | Onion Rings | Bison Chili | Hawaiian Sweet Bun | French Fries

Mahi Mahi Tacos \$24

Cabbage Slaw | Salsa Quemada | Lime Crema | Cilantro | Corn Tortillas | Borracho Beans

"Redneck" Combo Platter \$29

Crunchy Beef Taco | Pork Quesadilla | Chicken Enchilada
Mexican Street Corn | Spanish Rice | Borracho Beans | Roasted Salsa

Enchiladas Suizas \$23

Pulled Chicken | Jack Cheese | Tomatillo Sauce | Mexican Crema | Rice and Beans

**KC Strip Steak \$39

Three Chili and Lime Rub | Charred Green Onion Chimichurri
Spanish Rice | Stewed Hominy and Black Beans | Smoked Corn Puree

Arnie's Famous Fajitas

Marinated and Grilled with Peppers & Onions

**Tender Skirt Steak \$36 | All Natural Chicken \$26

**Combination \$39

Guacamole | Pico de Gallo | Shredded Cheese | Mexican Crema | Flour Tortillas

SIDES

Street Corn \$7

Spanish Rice \$5

Borracho Beans \$5

Sautéed Vegetables \$5  

DESSERTS

Chipotle Chocolate Cream Cake \$9

Chocolate Cake | Chipotle Whipped Cream | Chocolate Ganache
Vanilla Bean Ice Cream

Toffee Blondie Sundae \$10

Sweet Toffee Blondie | Vanilla Bean Ice Cream | Toffee Sauce
Whipped Cream | Toffee Crumble

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