



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.

**5:00PM-9:00PM**

## APPETIZERS

### Fire-Roasted Spinach Dip 16

*Marinated Artichoke and Baby Spinach, Parmigiano-Reggiano, Charred Baguette*

### Maple Roasted Pork Belly 16

*Black Truffle Grits, Braised Greens, Malbec Reduction, House-made Jam*

### Buffalo Chicken Dip 17

*Smoked Chicken, Cream Cheese, Boursin, House-made Hot Sauce, Charred Baguette*

### Roasted Mushrooms 16

*Black Garlic Velouté, Burrata, Charred Baguette, Extra Virgin Olive Oil, Pickled Radishes*

### Artisanal Cheese and Charcuterie 28

*Imported Cheese and Cured Meats, Marcona Almonds, Pickles, House-made Jam, Mustard*

### Crab Cakes 18

*Blue Crab, Parsnips, Roasted Peppers, Scallions, Chili-Citrus Aioli*

## SOUPS & SALADS

### Elk Soup 12

*Elk Sausage, Kale, Potato, Parmesan*

### Cauliflower and Walnut Bisque 10

*Charred Cauliflower, Black Walnuts, Sicilian Olive Oil*

### Wedge Salad 14

*Baby Iceberg, Bleu Cheese Crumbles, Benton's Bacon, Pickled Red Onions, Bleu Cheese Dressing*

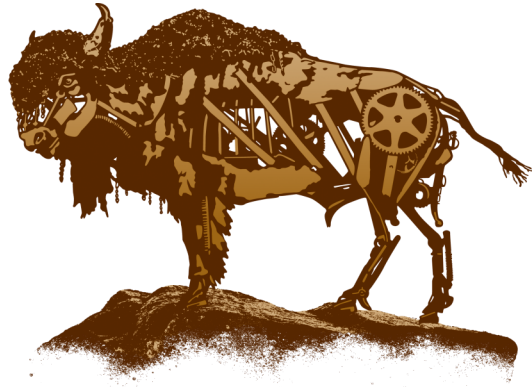
### Caesar Salad 12

*Romaine, Shaved Pecorino, Herb Croutons, Marinated Anchovy*

### Roasted Beets and Goat Cheese Salad 15

*Wild Arugula and Blonde Frisée, Terrell Creek Farms Goat Cheese, Blood Orange Vinaigrette, Marinated Roasted Beets, Orange Supremes, Candied Pistachios*

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



# BUFFALO BAR

AT

## TOP OF THE ROCK



### WOOD FIRE PIZZAS

#### Margarita 20

Heirloom Tomatoes, Fresh Buffalo Mozzarella, Basil, Extra Virgin Olive Oil

#### Fig and Prosciutto 22

Local Goat Cheese, Red Wine Poached Figs, Shaved Prosciutto, Wild Arugula, Truffle Aioli

#### Three Cheese 19

House-made Tomato Sauce, Mozzarella, Parmesan and Jack Cheese Blend, Basil

#### Wood Fire BBQ Pork 21

BBQ Sauce, Red Onions, Bell Peppers, Pickled Corn, Mozzarella, Queso Fresco

### CHEF INSPIRED ENTREES

#### Genny Morris' Buttermilk Fried Chicken Breast 32

Mashed Potatoes, Thyme Cream Gravy, Seasonal Vegetables

#### Brown Sugar Glazed Salmon 42

Mushroom Risotto, Charred Asparagus, Fontina Cheese, Sorghum Vinaigrette

#### 28 Day Aged 8oz Filet 52

Crispy Fingerling Potatoes, Honey Glazed Carrots, Cabernet Jus

#### 16oz Prime Bone-in KC Strip Steak 70

Garlic and Herb Mashed Yukon Potatoes, Charred Asparagus, Crispy Onion Strings

#### Karl's Ozark Surf & Turf Special 44

Brown Sugar Glazed Salmon, Buttermilk Fried Chicken, Seasonal Vegetables

#### House-made Pappardelle Pasta 26

Roasted Mushrooms, Charred Cauliflower, Baby Kale, Roasted Garlic Olive Oil, Red Chili

#### Pasta Enhancements

Grilled Chicken 10 | Seared Salmon 18 | Grilled Shrimp 16

 **Gluten Free**

 **Vegetarian**