



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

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

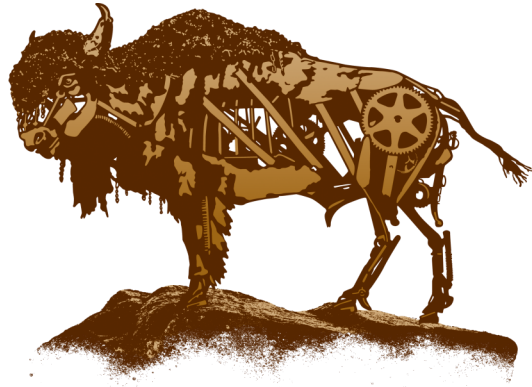
Baby Iceberg, Bleu Cheese Crumbles, Benton's Bacon, Pickled Red Onions, Bleu Cheese Dressing

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



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 10oz Filet 56 

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 21 | Grilled Shrimp 21

 **Gluten Free**

 **Vegetarian**