

# BUFFALO BAR

AT

## TOP OF THE ROCK

19  21

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

### **Ahi Tuna 16**

*Avocado, Pickled Mango Slaw, Crab  
Citrus Soy Glaze*

### **Crab Cakes 18**

*Corn, Potatoes, Roasted Peppers, Scallions*

### **Artisanal Cheese & Charcuterie 28**

*Regional Cheese and Meats, Almonds  
Pickles, Jam, Mustard*

### **Maple Roasted Bacon 16**

*Black Truffle Grits, Braised Greens  
Malbec Reduction, Jam*

### **Wood Fire Spinach Dip 16**

*Marinated Artichoke, Charred Baguette*

### **Shrimp Cocktail 14**

*Frisee, Lemon and Cocktail Sauce*

## SOUPS & SALADS

### **Elk Soup 10**

*Elk Sausage, Kale, Potato, Parmesan*

### **Beet and Apple Salad 12**

*Candied Black Walnuts, Fennel  
Marinated Feta, Chervil  
Red Wine Vinaigrette*

### **Caesar Salad 11**

*Romaine, Pecorino, Herb Crouton  
Marinated Anchovy*

### **Corn Chowder 10**

*Pancetta, Potato, Pumpkin Seeds*

### **House Green Salad 10**

*Poached Pears, Pecans  
Cranberries, Terrell Creek Goat Cheese  
Maple Dijon Dressing*

### **Wedge Salad 12**

*Blue Cheese, Benton's Bacon, Pickled Red  
Onion, Blue Cheese Dressing*

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

## WOOD FIRE PIZZAS

**Fig and Prosciutto Pizza 19**

*Goat Cheese, Figs, Prosciutto, Arugula*

**Margarita Pizza 19**

*Heirloom Tomatoes, Fresh Mozzarella  
Basil, Olive Oil*

**Cheese Pizza 18**

*Tomato Sauce, Mozzarella, Basil*

**Wood Fire BBQ Pork Pizza 19**

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

## FROM THE BUTCHER BLOCK

**28 Day Aged 8oz Filet 42**

**16oz Bone in Prime NY Strip 65**

**22oz Bone in Ribeye 65**

**Berkshire Bone in Pork Chop 39**

**Genny Morris Buttermilk Fried Chicken 27**

**Brown Sugar Glazed Salmon 36**

## ACCOMPANIMENTS

**Pan Seared Scallops 16**

**Lobster Tail and Drawn Butter 40**

**Citrus Garlic Shrimp 16**

**Blue Cheese Crumbles 6**

**Pepper Corn and Brandy Jus 2**

**Cabernet Jus 2**

**Béarnaise Sauce 2**

**Trio of sauces 5**

## SHARABLE SIDES

**Cream Corn 6**

*Roasted Sweet Peppers, Bread Crumbs*

**Roasted Seasonal Mushrooms 9**

*Benton's Bacon, Shallot Butter*

**Crispy Brussel Sprouts 8**

*Bourbon Glaze, Pancetta*

**Grilled Jumbo Asparagus 11**

*Roasted Garlic, Aged Balsamic Glaze*

**Smoked Cheddar Mac & Cheese 10**

*Tillamook Cheddar, Spinach*

**Rosemary Sweet Potatoes 9**

*Honey Butter*

**Twice Baked Potato 9**

*Loaded all the Way*

**Yukon Gold Garlic Chive Mash Potatoes 7**

*Malbec Reduction*

## HOUSE MADE PAPPARDELLE PASTA

**Butter Poached Lobster 38**

*Butter Poached Maine Lobster, Asparagus  
Spinach, Tomatoes, Truffle Crème*

**Seasonal Mushrooms 26**

*Garlic, Red Chili, Spinach, Asparagus, Scallions  
Infused Olive Oil*

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