



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 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 1992. A few years later, Morris opened Top of the Rock Restaurant and the Jack Nicklaus Signature Par-3 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.

Osage Restaurant at Top of the Rock is part of the not-for-profit Johnny Morris Ozarks Heritage Preserve. By dining with us you are actively contributing to conservation, as 100% of all profits support conservation efforts here in the Ozarks. Thank you!

APPETIZERS

21 Ingredient Spinach Dip 17

*marinated artichokes, baby spinach
parmigiano-reggiano, charred baguette*

Pork Belly 20

pepper jelly, pimento cheese, toast points

Wood-fired Artichokes 16

preserved lemon chimichurri, arugula aioli

Baked Brie 16

bacon onion jam, balsamic reduction, toast points

Shrimp Cocktail 21

*citrus poached shrimp, orange tarragon gremolata
smoked cocktail sauce*

Seared Crab Cake 26

blue lump crab, lemon caper cream, zucchini salad

SOUPS & SALADS

Lobster Bisque 17

butter poached lobster, caviar, chives, cream

Osage House Salad 14

*mixed greens, roasted corn, Ozark tomatoes
cured meat vinaigrette, fried garlic*

Wedge Salad 15

*blue cheese, cherry tomato, smoked bacon
pickled red onion, blue cheese dressing*

Caesar Salad 16

romaine, pecorino, herb croutons, marinated anchovy

Elk Soup 14

elk sausage, kale, potatoes, parmesan

Roasted Beet Salad 18

*toasted pistachios, arugula, frisée lettuce
Terrell creek farms goat cheese, white balsamic vinaigrette*

Burrata Salad 18

*artichokes, pine nuts, capers, arugula
lemon vinaigrette, balsamic reduction*

 **GLUTEN FREE** | **VEGETARIAN** 

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

BUFFALO BAR

AT
TOP OF THE ROCK

19 21

ENTRÉES

Chef's Signature Lobster Mac & Cheese 48

butter poached lobster, cavatappi pasta, lobster cream, breadcrumbs

Mushroom Bolognese 36

*pappardelle, roasted mushroom, confit garlic
wilted spinach, parmesan*

Braised Veal Ossobuco 58

Anson mills grits, cipolini onion, veal jus

Cognac Lobster Ravioli 53

*butter poached lobster, asparagus, spinach, tomatoes
comté cheese, truffle cream*

Pan-seared Cobia 54

white bean puree, three sisters succotash, corn volute

FIN & FEATHER

Wood Grilled 32oz Maine Lobster 85

Macadamia Nut Crusted Seabass 59

Wood Fired Rotisserie Chicken 46

Brown Sugar Glazed Salmon* 54

Genny Morris' Buttermilk Fried Chicken 36

Seared Diver Scallops 48

Citrus Garlic Shrimp 39

BUTCHER BLOCK SELECTIONS

32oz Dogwood Canyon Farms Bison Cowboy Bone-in Ribeye*

Bone-in Pork Chop* 54

45oz Beef Tomahawk* 150

22oz Bone-in Ribeye* 79

16oz Bone-in KC Striploin* 62

28 Day Aged Center Cut Filet* 68

Lamb Rack* 68

ENHANCEMENTS

Wood Grilled Maine Lobster Tail 45

clarified butter, fresh lemon, herbs

Osage Signature Surf 75

seared scallops, shrimp, blue crab, béarnaise

Oscar Style 28

blue crab, asparagus, béarnaise

Seared Scallops 25 Stilton Blue Cheese 11 Seared Shrimp 21

SIDES 12

Crispy Brussel Sprouts

bourbon glaze, Neuske's applewood bacon

Mashed Potatoes

roasted garlic, herbs, butter

Asparagus

confit garlic, aged balsamic glaze

Anson Mills Grits

parmesan, garlic, herbs

Crispy Fingerling Potatoes

lemon, arugula, cracked pepper

Roasted Corn

shallot, garlic, parsley, butter

Truffle Glazed Mushrooms

organic blend mushrooms

Mac & Cheese

cavatappi, toasted breadcrumb

SAUCES 6

Peppercorn Brandy Jus • Cabernet Jus • Béarnaise

Sauce Trio 14

 Gluten Free | Vegetarian 

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