



OSAGE

RESTAURANT
or AT
TOP OF THE ROCK

SUNSET CELEBRATION DINNER

CHEESE, CHARCUTERIE & BREADS

Artisan Cheeses & Fine Cured Meats

dried fruits, pickled vegetables,
mustard, honeycomb, preserves,
assorted breads, house-made lavosh

APPETIZER TRIO

21 Ingredient Spinach Dip

marinated artichokes,
baby spinach parmigiano-reggiano,
charred baguette

Seared Crab Cake

blue crab, spicy remoulade

Whipped Goat Cheese

tomato jam, crostini

SALAD

Peach & Prosciutto

arugula, stilton, lemon mint vinaigrette

FAMILY-STYLE ENTRÉES

Herb Rubbed Beef Tenderloin*

cabernet demi

Atlantic Salmon*

brown sugar glaze

Rotisserie Chicken

SIDES TO SHARE

Roasted Brussel Sprouts

crispy bacon, balsamic drizzle

Green Beans

roasted shallots, almonds

Fingerling Potatoes

rosemary, garlic

Mac n' Cheese

cavatappi pasta, cheddar cheese

DESSERT DUO

Strawberry Goey Butter Cake

Key Lime Pie



Menu items availability and pricing are subject to change without notice.

*Consuming raw or under cooked meat & eggs may increase your risk of food borne illness.