



# 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

#### Spinach Artichoke Dip

fresh spinach, artichoke hearts,  
cream cheese, charred baguette

#### Seared Crab Cake

blue crab, panko,  
spiced remoulade sauce

#### Baked Brie en Croûte

orange marmalade, puff pastry

### SALAD

#### Peach & Prosciutto

arugula, stilton, lemon mint vinaigrette

### FAMILY-STYLE ENTRÉES

#### Herb Rubbed Beef Tenderloin\*

cabernet demi

#### Atlantic Salmon\*

brown sugar glaze

#### Grilled Chicken Breast

chimichurri

### SIDES TO SHARE

#### Roasted Brussel Sprouts

crispy bacon, balsamic drizzle

#### Green Beans

roasted shallots, mushrooms

#### Fingerling Potatoes

rosemary, garlic, olive oil

#### Mac n' Cheese

cavatappi pasta, cheddar cheese,  
toasted breadcrumbs

### DESSERT

#### Tartlet Trio

lemon meringue, mixed berry,  
chocolate espresso



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.