

BUFFALO BAR AT TOP OF THE ROCK



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

Spinach Dip \$13.00

Marinated Artichokes

Wood Baked Rosemary Parmesan Bread \$10.00

Garlic Herb Buttermilk Dipping Sauce

Meat & Cheese Board \$24.00

Two Edgewood Creamery Cheeses & Two Handcrafted Meats,

Served with Mustard, Charred Onion Jam & Grilled Bread,

Roasted Almonds with Smoked Paprika, Marinated Olives & Feta Cheese

Soup & Salads

Caesar Salad \$8.00

Chopped Romaine,

House-made Caesar Dressing,

Parmesan Garlic Croutons

House Salad \$8.00

Mixed Greens, Crushed Olives,

Marinated Feta Cheese, Sugared Almonds,

Oregano Thyme Dressing

Wedge Salad \$8.00

Grape Tomatoes, Bacon, Blue Cheese, Chives

Elk Sausage, Potato & Kale Soup \$8.00

Topped with Pecorino, Grilled Bread

Top your Salad

Garlic Shrimp \$15.00, Brown Sugar Glazed Salmon \$15.00, Grilled All Natural Chicken \$10.00

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

🌀 Wood-Fired Pizzas 🌀

Vegetable \$18.00

Tomato Ragu, Onion, Peppers, Olives, Zucchini & Grape Tomatoes

Tomato & Mozzarella \$18.00

Tomato Ragu, Basil, Extra Virgin Olive Oil

Overnight Roasted Circle B Ranch Pork \$18.00

Sorghum BBQ Sauce, Pickled Corn, Onion, Pepperjack Cheese, Cilantro

Fennel Sausage & Salami \$18.00

Tomato Ragu, Roasted Peppers & Caramelized Onion

🌀 Entrées 🌀

Rotisserie Roasted All Natural Chicken \$27.00

Buttered Fingerling Potatoes, Creamy Savoy Cabbage

Brown Sugar Glazed Salmon \$34.00

Steamed Greens, Creamed Baby Potatoes with Chives

Genny Morris' Buttermilk Fried Chicken Breast \$24.00

Mashed Potatoes, Thyme Cream Gravy, Broccolini with Roasted Garlic

Slow Cooked Chicken Pot Pie \$22.00

Tender Chicken & Vegetables in a Creamy Chicken Gravy, Served with Roasted Fingerling Potatoes

28 Day Aged 8oz Filet \$46.00

*Roasted Organic Mushrooms & Celeriac, Celeriac Puree, Organic Carrots,
Brandy Peppercorn Cream*

Grilled 16oz Prime Grade Ribeye \$48.00

Roasted Potatoes with Thyme, Creamed Brussel Sprouts with Horseradish

Braised Short Rib Pot Roast \$30.00

*Onions & Organic Carrots with
Mashed Potatoes, Roasted Acorn Squash*

Pan Roasted Monkfish \$36.00

Sautéed Savoy Cabbage & Leeks, Buttered Potatoes, Chive Butter

There will be a \$5.00 charge for entrées split from the kitchen.

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