

OSAGE RESTAURANT

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.

Appetizers

Seared Scallops \$14.00

*Creamed Corn, Oregano,
Charred Corn*

Heirloom Tomato Bruschetta \$10.00

*Local Heirloom Tomatoes, Basil,
Extra Virgin Olive Oil*

Ozark Tomatoes \$12.00

*Mozzarella, Basil, Extra Virgin Olive Oil,
Basil Pesto*

Spinach Dip \$14.00

Marinated Artichokes

Soup & Salads

Caesar Salad \$9.00

*Romaine Lettuce, House-made Caesar
Dressing, Parmesan Garlic Croutons*

House Salad \$8.00

*Mixed Greens, Olives, Marinated Feta
Cheese, Sugared Almonds,
Oregano Thyme Dressing*

Wedge Salad \$9.00

*Grape Tomatoes, Bacon, Edgewood
Creamery's Blue Cheese, Onion, Chives*

Locally Grown Tomato Salad \$10.00

Baby Arugula, Basil, Charred Corn

Elk Sausage, Potato & Kale Soup \$10.00

Topped with Pecorino, Grilled Bread

Entrées

Rotisserie Roasted All Natural Chicken \$27.00

Buttered Fingerling Potatoes, Creamy Savoy Cabbage

Grilled 8oz Filet & Garlic Shrimp \$52.00

Asparagus & Gratin Potatoes

Summer Vegetables with Parmesan Cream \$22.00

*Bok Choy, Peas, Asparagus, Green Beans, Zucchini & Wilted Arugula,
Roasted Fingerling Potatoes*

Grilled Circle B Ranch Pork Chop \$35.00

Dijon Herb Dumplings & Spring Vegetables in Caramelized Onion Cream

Pan Seared Scallops \$38.00

Mashed Potatoes, Wilted Spinach & Peas, Roasted Lemon Chive Pan Sauce

Brown Sugar Glazed Salmon \$34.00

Wilted Spinach, Creamed Baby Potatoes with Chives

Genny Morris' Buttermilk Fried Chicken Breast \$24.00

Mashed Potatoes, Thyme Cream Gravy, Broccolini with Roasted Garlic

Pan Seared Halibut \$38.00

Asparagus with Leeks, Basil Butter Pan Sauce, Mashed Potatoes

Charred Rack of Lamb \$38.00

*Parmesan Polenta, Buttered Peas & Spinach with Mint,
Caper & Mint Vinegar*

28 Day Aged 8oz Filet \$46.00

Roasted Grape Tomatoes, Shaved Zucchini, Gratin Potatoes, Brandy Peppercorn Cream

Grilled 16oz Prime Grade Ribeye \$48.00

Braised Onions, Creamed Corn

Add two Pan Seared Scallops to your Entrée \$14.00

Add three Garlic Shrimp to your Entrée \$15.00

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