

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 \$14.00

Marinated Artichokes

Organic Mushrooms \$10.00

Garlic Herb Cream, Charred Bread

Garlic Herb Shrimp \$15.00

Caramelized Onions & Peppers, Pepper Puree, Pan Seared Grit Cake

Bison Sliders \$12.00

Sharp Cheddar, Caramelized Shallots & Pickled Vegetables, Herb Aioli

Braised Short Rib Fondue \$15.00

Aged Cheddar, Arugula, Grape Tomatoes, Onions, & Charred Bread

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 Blue Cheese, Onion, Chives

Red Wine Poached Pear & Walnut Salad \$11.00

Arugula, Roasted Apples, Figs, & Honey Vinaigrette

Elk Sausage, Potato & Kale Soup \$11.00

Topped with Pecorino, Grilled Bread

Roasted Fall Vegetable Soup with Shrimp \$15.00

Crème Fraiche & Charred Baguette

Top your Salad

*Garlic Shrimp \$14.00, **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

Cheese Pizza \$18.00

Tomato Sauce, Fresh Basil

Poached Fig & Prosciutto \$19.00

Goats Cheese, Fresh Arugula, & Red Wine Reduction

Overnight Roasted Pork \$19.00

Sorghum BBQ Sauce, Pickled Corn, Onions, Pepper Jack Cheese, & Cilantro

Roasted Ribeye \$19.00

Roasted Tomato Cream, Arugula, & Roasted Peppers

Mushroom & Asparagus \$19.00

Garlic Herb Cream, Asparagus, Spinach, Balsamic Reduction, Pine Nuts, & Green Onion

Entrées

Rotisserie Roasted All Natural Chicken \$28.00

Pan Roasted Cauliflower Mash, Green Bean & Organic Mushroom Casserole, Garlic Herb Cream

Roasted Half Acorn Squash with Red Quinoa \$24.00

Chestnut Leek & Apple Stuffing, Herb Cream, Red Quinoa, & Sautéed Kale

Karl's Special Ozark Surf & Turf \$49.00

Grilled Atlantic Salmon, Buttermilk Fried Chicken Breast, Creamed Baby Potatoes, Roasted Garlic Broccolini, & Thyme Gravy

Braised Short Ribs \$29.00

Mashed Potatoes, Fall Vegetables with Parsley

****Dry Aged Grilled Pork Chop \$37.00**

Braised Red Cabbage, Creamed Baby Potatoes with Chives, Caramelized Onion Cream

Pan Seared Scallops \$39.00

Cauliflower Puree, Roasted Cauliflower & Grit Cake, White Wine Herb 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

Crushed Potatoes with Leeks, Roasted Greens, Sundried Tomato & White Wine Butter Sauce

****Charred Rack of Lamb \$39.00**

Parmesan Topped Gratin Potatoes, Pan Roasted Carrots, Mint Vinegar

****28 Day Aged 8oz Filet \$47.00**

Glazed Sweet Potato with Bacon, Pecans & Green Onion, Crispy Brussels Sprouts, Peppercorn Cream

****Grilled 16oz Prime Grade Ribeye \$48.00**

Roasted Fingerling Potatoes, Creamy Organic Mushrooms with Garlic & Herbs

Add two Pan Seared Scallops or three Garlic Shrimp to your Entrée \$14.00

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

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