

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 Scallop \$15.00

*Roasted Butternut Squash, Pine Nuts,
Bacon, & Crème Fraiche*

Garlic Herb Shrimp \$15.00

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

Braised Short Rib Fondue \$15.00

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

Organic Mushrooms \$10.00

Garlic Herb Cream, Charred Bread

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*

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

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

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 Broccoli, & 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, & Broccoli 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 Onions, 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 to your Entrée \$14.00

Add three Garlic Shrimp to your Entrée \$14.00

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

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