

# **OSAGE**

**RESTAURANT**

**AT**

# **TOP OF THE ROCK**

## **Appetizers**

**Wood Baked Spinach Dip \$11.00**

*Marinated Artichokes, Grilled Flatbread*

**Pan Seared Scallops \$14.00**

*Roasted Onion Puree, Caramelized Cauliflower,  
Caper Berries, Golden Raisins, Chives*

**Wood Roasted Ozark Tomato Bruschetta \$9.00**

*Basil, Extra Virgin Olive Oil*

**Grilled Fresh Gulf Shrimp \$13.00**

*Roasted Lemon Garlic Butter, Charred Bread*

## **Wood Fired Flatbreads for the Table**

**Roasted Persimmon Hill Farm Mushrooms \$11.00**

*Garlic Herb Cheese, Aged Balsamic, Green Onion, Thyme, Pine Nuts*

**Oak Grilled Peach & Prosciutto \$11.00**

*Maytag Blue Cheese, Rosemary Oil, Locally Grown Watercress*

**Fire Pit Salmon \$12.00**

*Horseradish Cream, Capers, Fennel & Onion Salad*

**Slow Roasted Pork \$10.00**

*Gruyere, Braised Mustard Seeds, Poached Grapes, Chives*

## **Soups & Salads**

**Caesar Salad \$7.00**

*Five Oak Farms Romaine Lettuce, House-made Caesar Dressing,  
Parmesan Garlic Crostini*

**Locally Grown Bibb Lettuce & Frisee \$7.00**

*Toasted Walnuts, Chives, Maple Thyme Glazed Bacon,  
Grape Tomatoes, Buttermilk Blue Cheese*

**Watercress & Baby Kale Salad \$7.00**

*Toasted Hazelnuts, Shaved Manchego Cheese,  
Fire Roasted Sweet Peppers, Aged Balsamic Vinegar*

**Soup of the Day \$6.00**

*Made Freshly Daily*

# Entrees

## **Our Signature Rotisserie Roasted All Natural Chicken \$26.00**

*Buttermilk Mashed Potatoes, Sautéed Green Beans  
with Shallots & Almonds, Light Thyme Cream Gravy*

## **Pan Roasted**

### **Rockbridge Trout Amandine \$26.00**

*Steamed Basmati Rice, Roasted Almond Pan Sauce,  
Garlic Creamed Spinach*

*Our trout is from the beautiful fresh spring water at  
Rockbridge Trout and Game Ranch in Rockbridge, MO.*

## **Slow Roasted**

### **Missouri Raised Pork Belly \$28.00**

*Grilled Green Onion Grits, Spinach with Peas & Mint*

## **Brown Sugar Glazed**

### **Cedar Plank Salmon \$32.00**

*Garlic Spinach Orzo, Missouri Grown Heirloom Tomato & Olives*

## **Pan Seared**

### **Scallop & Shrimp Linguine \$32.00**

*Heirloom Tomatoes, Basil, Roasted Pepper Vinaigrette,  
Watercress Salad*

## **Genny Morris'**

### **Buttermilk Fried Chicken Breast \$21.00**

*Mashed Potatoes, Thyme Cream Gravy,  
Vegetable of the Day from our Local Growers*

### **Twin 4oz Filet of Beef Tenderloin \$44.00**

*Buttermilk Mashed Potatoes, Asparagus & Summer Vegetables,  
Local Shiitake Mushrooms & Cabernet Sauce*

### **Braised Short Rib \$28.00**

*Buttermilk Mashed Potatoes with Sharp Cheddar Gratin,  
Vegetable of the Day from our Local Growers*

### **Wood Roasted Vegetable Risotto \$21.00**

*Marinated Ozark Tomatoes, Arugula,  
Organic California Olive Oil, Parmigiano Reggiano*

### **Rotisserie Roasted Chicken Ravioli \$22.00**

*Boursin Cheese, Garlic Creamed Spinach,  
Roasted Persimmon Hill Farm Mushrooms, Crispy Bacon*

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

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