

OSAGE

RESTAURANT

or AT

TOP OF THE ROCK

Breakfast

Seasonal Fruit
House-made Granola Parfait
Assorted Muffins & Breakfast Pastries
Eggs in Pastry
Buttermilk Biscuits & Sausage Gravy

Served between 11.00am – 3.00pm

Scrambled Eggs
Smokehouse Bacon & House-made Sausage
French Toast & Pure Maple Syrup
Omelets, Prepared to Order

Salads & Appetizers

Cold Smoked Salmon, Pickled Fennel
Peel & Eat Shrimp
Selection of East and West Coast Oysters Shucked to Order with Accompaniments
Local & Imported Cheese
Charred Beef Salad, Wood Oven Roasted Tomatoes, Shallot Vinaigrette
Rotisserie Chicken Salad, Toasted Walnuts, Celery, Grapes, Crème Fraiche
Shaved Carrot Salad, Orange, Cilantro, Pumpkin Seeds
Italian Sausage Soup with Kale & Potato
Fresh Garden Salad Bar

Entrees

Herb Roasted Turkey, Natural Roasting Juices
Circle B Ranch Pork Loin, White Bean Cassoulet
Pan Roasted Halibut, Butternut Squash, Baby Bok Choy, Herb Caper Sauce
Slow Braised Beef Short Rib, White Corn Polenta, Wilted Watercress & Green Onion
Ozark Cornbread Stuffing
Roasted Fall Vegetables with Caramelized Shallots
Glazed Sweet Potatoes, Honey Cinnamon Butter
Brussels Sprout Casserole, Thyme Breadcrumbs
Roasted Potatoes with Rosemary
Mashed Potato & Classic Giblet Gravy

*Served after 3.00pm

Seafood & Saffron Skillet Rice, White Wine Lobster Broth*
Spiced Lentil Ragout, Roasted Mushrooms*
Sage & Chestnut Stuffing*

Carving Station

Roasted Turkey
Maple Glazed Ham, House Pickled Mustard Seed
Rotisserie Leg of Lamb, Mint Vinegar*

Desserts

Pumpkin Pie
Pecan Pie
Chocolate Cake
Allspice Cake
Cranberry Nut Bread Pudding

Date & Pear Cake
White Chocolate Raspberry
Chocolate Caramel Truffle
Maple Flan
Baklava

Coconut & Tart Cherry Bar
Salted Caramel Brownie
Rhubarb & Custard Cream Puff
Chocolate Orange Petite Fours
Cinnamon Gooey Butter Cake