

OSAGE

RESTAURANT

AT

TOP OF THE ROCK

Sunday December 23rd, 2018

Breakfast

Fresh Fruit
Organic Yogurt Parfait & Assorted Toppings
Fresh Baked Pastries
Fresh Baked Biscuits & Gravy
Breakfast Sausage
Smokehouse Bacon
Scrambled Eggs
French Toast & Pure Maple Syrup
Omelets made to order

Seafood

House Smoked Salmon with Capers
Wine Poached Shrimp & Charred Lemon
Fresh Shucked Oysters

Salads & Appetizers

Selection of Charcuterie & Artisanal Cheeses
Garden Salad Bar with Assorted Dressings
Brussel Sprout, Craisin, Pecan, & Quinoa Salad with Orange & Apple Cider Vinaigrette (GF)
Roasted Apple & Prosciutto Salad with Goat Cheese & Creamy Thyme Dressing (GF)
Curried Chicken & Cauliflower Salad (GF)
Beef & Winter Vegetable Soup (GF)

Entrees

Roasted Game Hens with Whipped Mashed Potatoes & Chicken Thyme Gravy
Blackened Salmon with Crawfish Cream & Roasted Garlic Spinach (GF)
Braised Beef Brisket with Whole Grain Mustard Demi & Sautéed Red Cabbage (GF)
Creamy Butternut Squash & Kale (GF)
Roasted Sweet Potatoes with Maple & Pecan (GF)
Oak Roasted Prime Rib

Desserts

Cranberry, Orange, & Walnut Cheesecake
Peanut Brittle (GF)
Salted Caramel Cake Pops
Banana Cupcakes with Nutella Frosting
Pineapple & Rum Flambé with White Chocolate Pound Cake & Toasted Coconut
Strawberry Macaroons (GF)
Dark Chocolate & Pecan Cookies
Raspberry Éclair with Vanilla Frosting
Apple Tart with Caramel Drizzle
Mixed Berry Cobbler