

# the original Worman House est. 1921

The Worman House at Big Cedar Lodge has a long fascinating history. Originally built in 1921 by Harry Worman, the president of the Frisco Railroad, it was a classically styled Tudor home to be used as a wilderness retreat for Harry and his young wife, Dorothy.

Later, in the 1940's, the home passed hands and became the caretaker's home for Devil's Pool Guest Ranch. After the ranch closed, the spectacular home stood empty for almost two decades until 1987. Johnny Morris, Founder of Bass Pro Shops, purchased the home as part of the property now known as Oakmont. He immediately recognized the beauty and historic quality of the Worman House and set out to restore the home to its original grandeur. Johnny renamed the resort Big Cedar Lodge after the hollow. Now known as The Worman House, a Missouri State Historic Site, it is restored with the original railroad tie beams and the handmade stain glass windows that honor its place in history.

We invite you to enjoy the casual atmosphere, one of the most beautiful views in the Ozarks, live entertainment, and menu featuring fresh local ingredients that await you at this legendary historic home in Big Cedar Hollow.

## Appetizers

**Grilled Artichokes \$7.00**  
Citrus Remoulade

**Potato Flatbread \$8.00**  
Arugula and Pecorino

**Deviled Egg and Prosciutto Bruschetta \$7.00**  
Balsamic Greens and Parmesan

**Tomato, Pine Nut Flatbread \$7.50**  
Roasted Garlic Olive Oil, Basil

**Hot Smoked Salmon \$8.00**  
Chopped Egg, Capers, Creme Fraiche,  
Grilled French Baguette

**Goat Cheese Ravioli \$7.50**  
Italian Bacon, Napa Cabbage, Sage Brown Butter

## Soup and Salads

**French Onion Ox Tail Soup \$6.00**  
Gruyere, Garlic Crouton

**Chopped Salad \$5.50**  
Bib Lettuce, Cucumber,  
Chopped Egg, Mustard Vinaigrette,  
Blue Cheese Crumbles

**Caesar Salad \$6.00**  
Romaine Hearts, Parmigiano Reggiano,  
Garlic Thyme Croutons, Black Pepper Caesar

**Iceberg Wedge \$5.00**  
Red Onions, Bacon,  
Blue Cheese Dressing

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## 1921 Favorites at the Worman House

*Your Choice Only \$19.21*

### **Genny Morris' Buttermilk Fried Chicken Breast**

All-Natural Chicken, Mashed Potatoes,  
Cream Gravy

### **Cabernet Braised Short Rib**

Cabernet Gravy, Thyme Polenta  
Caramelized Shallots

### **Grilled Rockbridge Trout**

Herb Salad, Lemon Arugula Vinaigrette, Spring Fed  
Trout from Rockbridge Trout Farm, Rockbridge, MO

### **Pan Roasted All-Natural Chicken**

Sweet Potato Hash with Figs and Green Onions,  
Tarragon Lemon Pan Sauce

### **Grilled Salmon**

Brown Sugar Glaze,  
Sautéed Fennel and Leeks

### **Pork Scaloppine**

Sautéed Cabbage, Bacon, Apples,  
Dijon Mustard Aioli

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## House Specialties

### **Fresh Fish of the Day *Market Price***

Flown in Daily from Maine, Florida, Alaska,  
Boston and California

### **Herb Encrusted Rack of American Lamb \$24.00**

Soft Polenta, Thyme Jus

### **Grilled Filet \$34.00**

Mashed Potatoes, Garlic, Brown Butter

### **Grilled Cheese Burger \$12.50**

Seasoned 100% Ground Chuck, Hard Wood Grilled,  
Aged Cheddar, Shoestring Fries

### **Grilled Skirt Steak \$16.00**

Red Wine Jus, Chimichurri,  
Caramelized Shallots

### **Wild Boar Spaghetti Bolognese \$17.00**

Slow Cooked Wild Boar with Red Wine and Tomatoes,  
Housemade Spaghetti, Parmigiano Reggiano

### **16oz. Grilled Prime Rib Eye \$42.00**

Blue Cheese Fondue, Onions, Mushrooms

### **Chicken and Mushroom Fettuccini \$16.00**

Country Ham, Garlic, Parsley Cream Sauce

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## Sides

All Entrees are served with your choice of one side (*excludes pasta dishes*). Additional sides are \$4.00.

**Mashed Potatoes** (with or without gravy)

**French Fries**

**Shoestring Fries**

**White Cabbage with Bacon and Onions**

**Baked Idaho Potato**

**Cauliflower Au Gratin**

**Sweet Potato Hash, Figs and Green Onions**

**Soft White Polenta**

**Roasted Beets with Goat Cheese and Thyme**

**Sautéed Fennel and Leeks**

**Creamed Spinach with Pernod**

Our nightly entertainment is provided to add to your dining experience. Gratuities for your performers are appreciated.