

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

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 Scalopini

Sautéed Cabbage, Bacon, Apples,
Dijon Mustard Aioli

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, Chimichurii,
Carmelized 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 Fettucini \$16.00

Country Ham, Garlic, Parsley Cream Sauce

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.