

the original Worman House est. 1921

The Worman House at Big Cedar Lodge has a long and 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 \$5.00

Citrus Remoulade, Roasted Garlic Butter

Medjool Dates \$5.50

Goat Cheese stuffed Dates wrapped in Bacon,
with Pear Chutney, Sherry Vinegar Reduction

Islamorada Smoked Fish Dip \$7.00

A blend of Cream Cheese and Lightly Smoked Wahoo,
Housemade Saltines

Ham and Aged Cheddar Ravioli \$8.50

Napa Cabbage, Sage Brown Butter

Pistachio Crusted Baked Brie \$7.00

Cherry Balsamic Compote, Grilled Bread

Pan Seared Diver Scallops \$9.00

Braised Short Rib Ragù

Fresh Gulf Shrimp Cocktail \$7.00

Hardwood Grilled, Wasabi Cocktail Sauce,
Citrus Rémoulade

Flatbreads

Sundried Tomato and Pine Nut Flatbread \$5.00

with Garlic, Olive Oil, Mozzarella Cheese, Fresh Basil

Steak and Shiitake Mushroom Flatbread \$5.50

with Classic Pesto, Maytag Blue Cheese

Goat Cheese and Caramelized Onion Flatbread \$5.50

with Fennel, Olive Oil, Oregano

Garlic and Pancetta Flatbread \$6.00

with Spinach and Mozzarella Cheese

Soup and Salads

Apple Salad \$6.50

Baby Spinach, Roquefort Cheese, Pearl Onions,
Roasted Walnuts, Honey Dijon Vinaigrette

Field Green Salad \$5.00

Tender Greens, Spiced Pecans, Goat Cheese,
Roasted Beets, Rosemary Sorghum Dressing

Italian Sausage Soup \$5.00

Tomatoes with Italian Sausage and
Housemade Pasta

Caesar Salad \$6.00

Romaine Hearts, Parmesan Crisp,
Garlic Thyme Croutons, Caesar Dressing

Iceberg Wedge \$4.00

Red Onions, Crisp Bacon,
Blue Cheese Dressing

Chicken Tortilla Soup \$5.00

Spicy Chicken Soup with Avocado, Jack Cheese
and Fried Tortilla Chips

1921 Favorites at the Worman House

Your Choice Only \$19.21

Genny Morris' Buttermilk Fried Chicken Breast

Mashed Potatoes with Creamed Spinach,
Creamy Chicken Gravy

Braised Beef Short Ribs

Cauliflower Mashed Potatoes, Cabernet Reduction

Grilled Rockbridge Trout

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

All-Natural Pan Roasted Chicken

Sweet Potato Hash, Spiced Pecan Pan Sauce

Grilled Salmon

Brown Sugar Glaze,
Sautéed Fennel and Leeks

Fresh Gulf Shrimp and Pancetta Pasta

Mushrooms, Roasted Garlic Cream,
House Made Fettucini

House Specialties

Grilled Cheese Burger \$12.50

100% Ground Chuck, Hardwood Grilled,
Aged Cheddar, Shoestring Fries

Herb-Crusted Rack of Lamb \$22.00

Soft Polenta, Thyme Jus

16oz. Grilled Prime Rib Eye \$42.00

Blue Cheese Fondue, Sautéed Onions, Mushrooms

28 Day Aged Grilled Filet \$34.00

Mashed Potatoes, Garlic, Brown Butter

Grilled Skirt Steak \$18.00

Red Wine Jus, Chimichurri,
Shoestring Fries

Fresh Fish of the Day *Market Price*

Prepared daily from fish flown in from
Maine, Florida, Alaska, Boston and California

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

Baked Idaho Potato

Sweet Potato Hash, Figs and Green Onions

Brown Rice

Soft White Polenta

White Cabbage with Bacon and Onions

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.