

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 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 and designated by the Historic Hotels of America, 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 our menu featuring fresh local ingredients that await you at this legendary historic home in Big Cedar Hollow.

Appetizers

Skillet Glazed Scallops \$15.00

Cauliflower Puree, Pork Belly, Golden Raisin Vinaigrette

Whipped Goat Cheese \$9.00

Grapes, Almonds, House-made Crackers

Zucchini Fritters \$8.00

Goat Cheese, Peas, Mint

Locally Raised Wagyu Beef Sliders \$12.00

Grafton Cheddar, Onion Jam, Heirloom Tomatoes

Smoked Fish Dip \$10.00

Pumpkin Seed Lavosh, Shaved Fennel & Onion

Crab Hushpuppies \$9.00

Celery Slaw, Shallot Chili Vinegar

Soup & Salad

French Onion Soup \$7.00

Grafton Cheddar Crouton, Thyme

Classic Caesar \$7.00

*Romaine, Black Pepper Caesar Dressing,
Shaved Parmigiano Reggiano, Torn Olive Oil Croutons*

Iceberg Wedge \$7.00

*Grape Tomatoes, Red Onion, Bacon,
Blue Cheese Dressing, Herbs*

Heirloom Tomato Salad \$8.00

Mozzarella, Basil, Extra Virgin Olive Oil

Fish & Seafood

Pan Seared Striped Bass \$38.00

Garlic Spinach & Broccolini, Baked Potato

Cedar Plank Salmon \$32.00

Glazed Vegetables, Pecan & Herb Rice

Seafood & Grits \$48.00

*Seared Scallop & Shrimp,
Half Lobster with Brown Butter Crab
Smokey Onion Broth, Sweet Cayenne Butter, Organic Grits*

Pan Roasted Scallops \$34.00

*Peas & Garlic Greens, Chive Butter,
Yukon Gold Mashed Potato*

Meat & Game

Grilled 14oz Prime Grade KC Strip \$46.00

*House-made Onion Rings, Creamed Spinach,
Roasted Tomato*

Grilled 14oz Veal Chop \$48.00

*Yukon Gold Mashed Potato, Creamed Spinach,
Roasted Shallot Sauce*

Steak & Fries \$28.00

*Grilled Flat Iron Steak, Thick Cut Fries with
Peppercorn Gravy & Cheese Curds, Watercress*

Grilled 28 Day Aged 8oz Filet \$45.00

*Topped with Shiitake Mushroom Cream, Baked Potato,
Steamed Asparagus with Shallots*

Genny Morris' Buttermilk Fried Chicken \$23.00

*Mashed Potatoes, Thyme Cream Gravy,
Glazed Vegetables*

Vegetables & Grains

Soft Organic Grits \$21.00

*Boursin Cheese, Peas & Garlic Greens,
Balsamic Reduction*

Vegetable Plate \$19.00

*Preserved Lemon & Herb Quinoa,
Wilted Bok Choy, Garlic Spinach &
Broccolini, Steamed Asparagus with
Shallots*

Vendors

Whenever available The Worman House strives to use the freshest

Ozark ingredients and produce to support local farmers.

Much of our produce comes from farms in the Branson, Springfield and Arkansas regional areas.

Following are a few of our preferred local producers:

Persimmon Hill Farm, Lampe, MO

Rockbridge Trout and Game Ranch, Inc, Rockbridge, MO

Circle B Ranch, Seymour, MO

Our entertainment is provided to add to your dining experience.