

Dobyns Dining Room



1930s label from The S of O Cannery

For over 100 years work and agriculture, as well as education, have been important at College of the Ozarks®. From its humble farm beginnings and early canning operations to today's student-run farms and student-produced smoked hams, "Hard Work U," as the College is known, continues to serve the Ozarks in many ways.

Keeping with tradition, Dobyns serves only the finest, freshest ingredients available, many of which are grown locally. Dobyns students and chefs prepare and serve each dish with pride.

Every part of your Dobyns dining experience includes work done by students.

SOUPS

Signature Smoked Tomato Soup	4.95
Vine-ripened tomatoes lightly smoked, with basil cream	
Soup of the Day	4.95
Hand-made daily	

SMALL PLATES

House-Made Ricotta cheese with roasted garlic and herbs	5.95
Baked in a casserole of zesty marinara sauce with grilled pita chips for dipping	
Smoked Trout Cakes	6.95
House-smoked trout with capers, bell peppers, remoulade and marinated slaw	
Stuffed Mushrooms	5.95
Mushrooms stuffed with C of O Italian sausage topped with smoked Munster cheese	
Spinach and Artichoke Dip	5.95
Creamy spinach and artichokes with toasted house-made foccacia	

SALADS

Add to Any Salad: Shrimp: \$3.95 Salmon cakes: \$3.95 Chicken: \$3.75

House Harvest Salad	3.95
Mixed greens, dried cranberries, feta cheese and toasted almonds	
Side Caesar	3.95
Crisp Romaine lettuce, classic Caesar dressing, parmesan cheese and toasted croutons	
Spinach with Salmon Cakes	9.50
Tender spinach leaves topped with two mini salmon cakes, roasted yellow and red peppers, Kalamata olives, red onion	

Dressing Choices

Campus Specialities:

Pear Honey
Roasted Red Pepper (fat free)

Raspberry Shallot
Balsamic Herb

Traditional:

Buttermilk Ranch
Blue Cheese
1000 Island





ENTRÉES

Top Sirloin Steak	19.95
Angus steak, hand-cut and grilled with caramelized onions and mushrooms with blue cheese demi-glace Choice of 2 side dishes	
Ribeye Steak	21.95
Hand-cut aged, Angus ribeye topped with Chimichurri sauce, parsley, cilantro, garlic, olive oil, crushed red pepper, and aged vinegar Choice of 2 side dishes	
Grilled Pork Mignon Normandy	16.95
Bacon wrapped campus-raised Hampshire pork Served on top of a C of O cornmeal griddle cake with roasted tart apples and onion cream	
Classic Dobyns Pot Roast	14.95
Traditional pot roast slowly roasted with mashed potatoes, root vegetables, fresh herbs and hearty brown sauce	
Local Trout	19.95
Taney County trout, seared in an iron skillet, served with a rich cream cheese Florentine with garlic, herbs and spinach Choice of 2 side dishes	
Grilled Salmon	20.95
Atlantic salmon, served on a bed of seasoned spinach with melted Brie and tomato butter Choice of starch	
Chicken Keeter	16.95
Boneless chicken breast topped with goat cheese and hickory-smoked ham on braised greens with natural jus	
Signature Meatloaf	15.95
Blend of ground sirloin, fresh ham, wild boar, smoked chicken, wild mushrooms, roasted garlic, onion and tomatoes with a rich tomato rosemary and C of O Ham gravy Choice of 2 side dishes	
Tuscan Chicken Pasta	15.95
Pulled roasted chicken, grilled portabella mushrooms, zucchini, yellow squash, red onion, red bell peppers, Kalamata olives, garlic, tomatoes, and braised spinach with penne pasta	
Sweet Italian Sausage Pasta	14.95
Campus-made Italian sausage with roasted red and green peppers and onions simmered in creamy red sauce and Orecchiette pasta	
Chicken and Smoked Mushroom Alfredo	15.95
Tender pieces of sautéed chicken with roasted garlic and hickory smoked mushrooms, bacon, in a cream sauce with Fettuccini pasta	

SIDES 2.25

French Green Beans
Succotash
Braised Spinach
Fresh Steamed Broccoli
Okra "Fries"

Bacon & Cheddar Grits
Roasted Garlic Mashed Potatoes
Baked Potato
Roasted Root Vegetables
with meat glaze

