



Lunch Menu

Monday-Friday 11am – 3pm

FIRST COURSE

A choice of one

Odyssey Estate Cheese Platter

Dried fruit, grilled baguette, toasted marcona almonds with spanish smoked paprika, membrillo paste, manchego, mahon and cabrales cheese

Votre Sante, Pinot Noir, Sonoma

Odyssey French Onion Soup

St. Francis, Merlot, Sonoma

House Salad

Mixed greens, bleu cheese, candied walnuts, white balsamic vinaigrette

Gerard Bertrand, Rosé, Languedoc France

SECOND COURSE

A choice of one

Grilled Chicken Paillard

Shaved artichokes, kalamata olives, cherry tomatoes, goat cheese, wild arugula, extra virgin olive oil, balsamic reduction

J Vineyards, Pinot Grigio, California

Prime Rib French Dip

Roast beef, creamy horseradish, french fried onions, mayonnaise, toasted baguette, au jus

Louis Martini, Cabernet Sauvignon, California

Shrimp Capellini al Olio e Aglio

Shrimp angel hair pasta, garlic, olive oil, italian parsley, capers, fresh spinach

Conundrum, White Blend, California

BEVERAGES

A choice of one

Iced Tea or Soft Drink

\$25 PER PERSON

WINE PAIRING | \$15 PER PERSON

not including tax and gratuity



Dinner Menu

Monday-Thursday 4pm-10pm | Friday & Saturday 4pm-11pm | Sunday 4pm-10pm

FIRST COURSE

A choice of one

Odyssey Estate Cheese Platter Dried fruit, grilled baguette, toasted marcona almonds with spanish smoked paprika, membrillo paste, manchego, mahon and cabrales cheese

Votre Sante, Pinot Noir, Sonoma

Odyssey French Onion Soup

St. Francis, Merlot, Sonoma

Odyssey Estate Panzanella Salad Heirloom tomatoes, burrata cheese, grilled baguette bread, basil, extra virgin olive oil, balsamic

Ecco Domani, Pinot Grigio, delle Venezie, Italy

SECOND COURSE

A choice of one

Cedar Plank Salmon Sweet soy glaze, seasonal vegetables, spicy cabbage salad

Mer Soleil Reserve, Chardonnay, Santa Lucia Highlands

Churrasco Style Grilled Steak 10 oz Skirt steak, chimichurri sauce, yucca fries al mojo de ajo, grilled vegetables

Gascon, Malbec, Mendoza, Argentina

Jidori Chicken Breast 10 oz Organic airline breast, pan roasted, free range, caramelized onions, au gratin potatoes, seasonal vegetables, chicken jus

La Crema, Chardonnay, Monterey

Fettucine Lobster Bolognese Lobster ragout, half lobster tail, fettuccine pasta, grilled baguette

J Vineyards, Pinot Grigio, Sonoma

SUPPLEMENTAL ENTRÉE

Cowboy Steak 18 oz USDA prime bone-in rib-eye, madeira sauce, compound butter, twice baked potato +10

Justin, Cabernet Sauvignon, Paso Robles

THIRD COURSE

A choice of one

Apple Tart Tatin Warm apple tart, caramel sauce and vanilla bean ice cream

Seasonal Chef's Special Dessert

Flourless Chocolate Cake Chantilly cream and brandied black cherries

Sparkling Wine

\$39 PER PERSON

WINE PAIRING | \$15 PER PERSON

not including tax and gratuity