

STARTERS

Spinach Artichoke Dip With warm pita bread 14

Calamari Crispy calamari, green onion, fresno peppers, and pickled ginger sauce 16

Odyssey Estate Cheese Platter Dried fruit, grilled baguette, toasted marcona almonds with spanish smoked paprika, membrillo paste, manchego, mahon and cabrales cheese 12

Odyssey Sampler Prime rib tacos, calamari, mango habanero shrimp 29

Ahi Tuna Poke Bowl Ahi-tuna poke, avocado, cucumber, wakame salad, daikon sprouts, wasabi peas, sriracha aioli, shaved sweet onions, crispy wontons 15

Mango Habanero Shrimp Jumbo shrimp, mango habanero sauce, bleu cheese dressing, cilantro, celery 16

Prime Rib Tacos Three grilled marinated prime rib tacos with warm corn tortillas, Odyssey Estate roasted tomato salsa, avocado 12

Crab Cakes Maryland style crab cakes, orange segments, chives, shaved fennel, pickled shallots, frisee, arugula, remoulade 17

SEAFOOD TOWER

½ Fresh North American Lobster, Oysters, New Zealand Green Lip Mussels, Jumbo Shrimp Cocktail, Tuna Poke, King Crab Legs, Ceviche 65

SOUPS & SALADS

New England Clam Chowder 8

Odyssey French Onion Soup 8

Add to Salads: *Chicken Breast 9 | Salmon 12 | Jumbo Shrimp 12 | Seared Ahi Tuna 14*

Baby Beet Roasted red and yellow baby beets, frisee, radicchio, romaine lettuce, baby arugula, goat cheese, candied walnuts, orange segments, orange thyme vinaigrette 14

House Mixed greens, bleu cheese, candied walnuts, white balsamic vinaigrette half 8 | entrée 11

Caesar Romaine lettuce, parmigiano reggiano, crostini half 8 | entrée 11

The Wedge Iceberg lettuce, cherry tomatoes, chives, bacon 9

Tropical Shrimp Salad Jicama, cucumber, watermelon, mango, opal basil vinaigrette, micro greens, sweet and spicy jumbo shrimp 22

Odyssey Estate Panzanella Salad Heirloom tomatoes, burrata cheese, grilled baguette bread, basil, extra virgin olive oil, balsamic 13

3-COURSE PRIX FIXE MENU

FIRST COURSE

Choose one

Caesar Salad
Clam Chowder

ENTRÉE

Choose one

Herb Roasted Prime Rib (10 oz) 46
Bone in New York (14 oz) 53
Cedar Plank Salmon 43

DESSERT

Choose one

Cheesecake
Apple Tart Tatin
Flourless Chocolate Cake

ENTRÉES

STEAKS & CHOPS

All of our steaks are corn fed and aged up to 28 days. All Steak & Chop entrées include fresh local market vegetables.

Bone-In New York (14oz) Fingerling potatoes 42

Herb Roasted Prime Rib Mashed potatoes, creamy horseradish *queen cut (12oz)* 35 | *king cut (16oz)* 42

Center Cut Filet Mignon (8oz) Fingerling potatoes 39

Cowboy Steak (18oz) USDA prime bone-in rib-eye, madeira sauce, compound butter, twice baked potato 46

Dijon-Herb Crusted Rack of Lamb Au gratin potato, port wine reduction 39

Churrasco Style Grilled Steak (10oz) Skirt steak, chimichurri sauce, yucca fries al mojo de ajo, grilled vegetables 31

Add Lobster Tail 30 | Add Oscar Style, Lump Crab Meat and Béarnaise 8

SPECIALTIES

24-hour Braised Short Ribs Braised red wine short ribs, horseradish cream, mashed potatoes 30

Cedar Plank Salmon Sweet soy glaze, seasonal vegetables, spicy cabbage salad 32

Mediterranean Grilled Swordfish Wild caught swordfish, artichoke hearts, heirloom tomato confit, olive tapenade, saffron broth 33

Polynesian Shrimp Herb grilled marinated shrimp, lemon grass coconut scented jasmine rice, bananas, grilled maui onions, sweet curry sauce 29

Mushroom Ravioli White truffle cheddar cheese sauce, shaved parmesan, arugula, oven burnt tomatoes 21

Fettuccine Lobster Bolognese Lobster ragout, half lobster tail, fettuccine pasta, grilled baguette 34

Jidori Chicken Breast (10oz) Organic airline breast, pan roasted, free range, caramelized onions, au gratin potatoes, seasonal vegetables, chicken jus 25

Odyssey Burger (8oz) Brisket, short rib and chuck beef patty, butter lettuce, tomato, white vermont cheddar, grilled sweet onion, garlic fries 17

SIDES

Mac & Cheese 7
Garlic Fries 7
Brussels Sprouts 7
Sautéed Mushrooms 7
Sea Salt Baked Potato 7
Au Gratin Potato 7
Mashed Potatoes 7
Grilled Asparagus 7

The Odyssey is home to the Odyssey Estate Farm where we grow a wide variety of hand-picked vegetables, fruits and herbs. Our culinary team is committed to featuring fresh, seasonal, locally-sourced ingredients from the farm in their creative seasonal menus.

Due to the California drought and to protect our planet, we serve water only upon request.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



SPECIALTY COCKTAILS

LOCAL FAVORITES

- Odyssey Michelada** Dos XX Lager, Worcestershire, Tapatio Hot, Lime 9
- Walking Stick** (drink it slowly!) Primario Mezcal, Blue Curacao, Ancho Reyes, Campari, Orange Juice, Lemon Juice 14
- Raspberry Smash** Myers’s Platinum Rum, Honey Syrup, Passion Fruit Juice, Muddled Raspberries, Odyssey Mint, Hibiscus, Lemon Juice, Sparkling Wine 10

OLD FLAMES

- Smoke and Honey** Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12
- Penicillin** Monkey Shoulder Scotch, Ardbeg 10 Scotch, Ginger, Honey, fresh Lemon Juice, Lemon Peel 13
- South Side** New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11
- Lemon Drop Martini** Absolut Citron Vodka, Lemon, Triple Sec, chilled 12
- Classic Daiquiri** Fresh Lime Juice, Myers’s Platinum Rum, Simple Syrup 11

MARGARITAS

- Dave’s** Our founder’s signature Margarita made with Camarena Reposado, Grand Marnier, Cointreau, Lime 13
- Prickly Pear Paloma** Camarena Silver, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11
- Margarita Fresca** Milagro Silver, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10
- Piña Picante Margarita** Cazadores Blanco Tequila, Ancho Reyes Chile, Lime, Pineapple, Serrano, Tajin Spice rim 10

TROPICAL & FRUITY

- Pineapple Express** New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11
- Strawberry Mule** Tito’s Handmade Vodka, muddled Strawberries, Lime, Ginger Beer 11
- Wild Berry Mojito** Bacardi, Agave, Mint, Seasonal Berries 11
- 1944 Mai Tai** Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Zaya Gran Reserva 11
- Jala’piña’ Colada** RumHaven Coconut Rum, Ancho Reyes Verde, muddled Jalapeño, Pineapple Juice, fresh Lime Juice, Angostura Bitters, on the rocks 11
- Sunset Cooler** Hangar One Vodka, Lemonade, muddled Strawberry, Cucumber and Basil 11

SANGRIA

- Sangria Roja or Blanca** Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10
- Sparkling Sangria Flora** Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

BEER

CRAFT

- 805 Blonde Ale 8

Chimay Red 12

Downtown Brown 8

Golden Road IPA 9

Hefeweizen 8
- Sculpin IPA 9

North Coast Scrimshaw Pilsner 8

Coachella Valley Desert Swarm Honey Double Wit 9

Wrought Iron IPA 9

DOMESTIC

- Bud Light 7

Budweiser 7

Coors Light 7
- Miller Lite 7

Shock Top 7

IMPORT

- Corona 8

Dos Equis Lager 8

Guinness 8

Modelo Especial 8
- New Castle 8

Heineken 8

Stella Artois 8

WINE

SPARKLING

- William Wycliff Brut, California 9

Zonin Split, Prosecco Brut, Veneto, Italy 10

Korbel Split, Brut, California 11

Domaine Chandon Brut Rosé Split, California 12

La Marca Prosecco, Italy 32

Chandon Brut ‘Classic’, California 54

Veuve Clicquot ‘Yellow Label’, France 95

Dom Perignon Brut, France 265

PINOT GRIGIO

- Ecco Domani, delle Venezie, Italy 9

J Vineyards, California 12

Santa Margherita, Valdadige, Veneto, Italy 54

SAUVIGNON BLANC

- Canyon Road, California 9

Oyster Bay, Marlborough New Zealand 10

Matanzas Creek, Sonoma 46

Squealing Pig, Marlborough New Zealand 58

CHARDONNAY

- Canyon Road, California 9

Kendall Jackson ‘Vintner’s Reserve’, California 10

La Crema, Monterey, California 12

Mer Soleil Reserve, Santa Lucia Highlands 58

Antica Chardonnay, Napa Valley 60

Cakebread, Napa Valley 85

OTHER WHITE VARIETALS

- Canyon Road, White Zinfandel, California 9

Chateau Ste. Michelle Riesling, Washington 9

Mirassou Moscato, California 9

Conundrum White Blend, California 12
- 34

34

34

46

ROSÉ

- Sophia Coppola Rosé, Monterey 10

Gerard Bertand, Languedoc France 12

Whispering Angel, Cotes de Provence, France 56

PINOT NOIR

- Francis Ford Coppola Votre Sante, Sonoma 10

MacMurray Ranch, Central Coast, California 12

Siduri, Willamette Valley, Oregon 13

Copain Tous Ensemble, Mendocino 60

Belle Glos, Las Alturas 64

MERLOT

- Canyon Road, California 9

Silver Palm, Sonoma 10

Ghost Pines, Sonoma & Napa Valley 46

Napa Cellar 48, Napa Valley 50

CABERNET

- Canyon Road, California 9

Louis Martini, California 10

Arrowood, Sonoma 13

Justin, Paso Robles, California 15

Murphy-Goode, California 42

Raymond Sommelier Series, Napa Valley 56

Hess ‘Allomi Vineyard’, Napa Valley 68

Silverado, Napa Valley 90

Caymus, Napa Valley 145

OTHER RED VARIETALS

- Apothic Wines ‘Winemaker’s Blend’, California 9

Gascon Malbec, Mendoza, Argentina 9

Edmeades Zinfandel, Mendocino 11

Coppola Claret ‘Black Label Diamond Collection’, California 42

Yangarra Shiraz, McLaren Vale Australia 46

Stag’s Leap Wine Cellars ‘Hands of Time’ Red Blend, Napa Valley 62

Ridge Three Valleys Zinfandel, Sonoma 64

Stag’s Leap Winery Petite Syrah, Napa Valley 72