

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 14

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 16

SEAFOOD TOWER

½ Fresh North American Lobster, Oysters, New Zealand Green Lip Mussels, Jumbo Shrimp Cocktail, Tuna Poke, King Crab Legs, Ceviche 60

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 12

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

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

Lobster Cobb Mache lettuce, butter lettuce, fresh north american lobster, bacon, blue cheese, tomato, avocado, chives, egg and lemon-blue cheese vinaigrette, toast points 33

Odyssey Estate Portobello Carpaccio Fried capers, lemon aioli, arugula, truffle vinaigrette 12

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

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

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

SPECIALTY COCKTAILS

LOCAL FAVORITES

- Odyssey Michelada** Dos XX Lager, Worcestershire, Tapatio Hot, Lime 9
- Berry Cherry Spice** Cazadores Blanco, Angostura Bitters, Lime Juice, Jalapeño, muddled Raspberry, Simple Syrup 12
- Ginger Spear** Sailor Jerry Rum, Angostura Bitters, Ginger Syrup, Lime Juice, Pineapple Juice, Club Soda, Caramelized Ginger 12

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 | North Coast Scrimshaw |
| Chimay Red 12 | Pilsner 8 |
| Downtown Brown 8 | Coachella Valley Desert |
| Hefeweizen 8 | Swarm Honey Double Wit 9 |
| Sculpin IPA 9 | Wrought Iron IPA 9 |

DOMESTIC

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|---------------|---------------|
| Bud Light 7 | Miller Lite 7 |
| Budweiser 7 | Shock Top 7 |
| Coors Light 7 | |

IMPORT

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| Corona 8 | New Castle 8 |
| Dos Equis Lager 8 | Heineken 8 |
| Guinness 8 | Stella Artois 8 |
| Modelo Especial 8 | |

WINE

SPARKLING

- | | <i>gls</i> | <i>btl</i> |
|---|------------|------------|
| William Wycliff Brut, California | 9 | 34 |
| 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 | 34 |
| J Vineyards, California | 12 | 46 |
| Santa Margherita, Valdadige, Veneto, Italy | | 54 |

SAUVIGNON BLANC

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|--|----|----|
| Canyon Road, California | 9 | 34 |
| Oyster Bay, Marlborough New Zealand | 10 | 38 |
| Matanzas Creek, Sonoma | 12 | 46 |
| Squealing Pig, Marlborough New Zealand | | 58 |

CHARDONNAY

- | | | |
|---|----|----|
| Canyon Road, California | 9 | 34 |
| Kendall Jackson ‘Vintner’s Reserve’, California | 10 | 38 |
| La Crema, Monterey, California | 12 | 46 |
| Mer Soleil Reserve, Santa Lucia Highlands | 15 | 58 |
| Antica Chardonnay, Napa Valley | | 60 |
| Cakebread, Napa Valley | | 85 |

OTHER WHITE VARIETALS

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| Beringer White Zinfandel, California | 9 | 34 |
| Chateau Ste. Michelle Riesling, Washington | 9 | 34 |
| Mirassou Moscato, California | 9 | 34 |
| Conundrum White Blend, California | 12 | 46 |

ROSÉ

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|---|----|----|
| Sophia Coppola Rosé, Monterey | 10 | 38 |
| Gerard Bertand, Languedoc France | 12 | 46 |
| Whispering Angel, Cotes de Provence, France | | 56 |

PINOT NOIR

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|--|----|----|
| Francis Ford Coppola Votre Sante, Sonoma | 10 | 38 |
| MacMurray Ranch, Central Coast, California | 12 | 46 |
| Belle Glos, Las Alturas | 17 | 64 |
| Siduri, Willamette Valley, Oregon | | 52 |
| Copain Tous Ensemble, Mendocino | | 60 |

MERLOT

- | | | |
|-----------------------------------|----|----|
| Canyon Road, California | 9 | 34 |
| Silver Palm, Sonoma | 10 | 38 |
| Ghost Pines, Sonoma & Napa Valley | 12 | 46 |
| Napa Cellar 48, Napa Valley | | 50 |

CABERNET

- | | | |
|---------------------------------------|----|-----|
| Canyon Road, California | 9 | 34 |
| Louis Martini, California | 10 | 38 |
| Murphy-Goode, California | 11 | 42 |
| Avalon, Napa Valley | 13 | 50 |
| Justin, Paso Robles, California | 15 | 58 |
| Raymond Sommelier Series, Napa Valley | | 56 |
| Hess ‘Allomi Vineyard’, Napa Valley | | 68 |
| Silverado, Napa Valley | | 90 |
| Caymus, Napa Valley | | 145 |

OTHER RED VARIETALS

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|---|----|----|
| Apothic Wines ‘Winemaker’s Blend’, California | 9 | 34 |
| Gascon Malbec, Mendoza, Argentina | 9 | 34 |
| Edmeades Zinfandel, Mendocino | 11 | 42 |
| Coppola Claret ‘Black Label Diamond Collection’, California | 11 | 42 |
| Yangarra Shiraz, McLaren Vale Australia | 12 | 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 |