

Lunch Menu

FIRST COURSE

Classic Caesar

Crisp Romaine Lettuce tossed with Classic Caesar Dressing, Herb Croutons and Parmesan Cheese

Lobster Bisque

Rich Lobster simmered in Butter and Cream, blended with a touch of Sherry

Dried Cherries and Candied Pecan Duck en Croute

Savory blend of Duck Confit, Mushrooms, Cinnamon and Cheeses in a Puff Pastry served on a bed of Spaghetti Squash and garnished with a sweet Marsala Demi Glace

MAIN COURSE

Roasted Chicken Santa Cruz

Roasted smoked Chicken Breast served atop sautéed Vegetables and Chicken Chorizo, finished with a Chipotle Tomato Cream Sauce

Asian Grilled Salmon

Sesame-grilled Salmon roasted with Soy and Ginger served atop Crisp Romaine Hearts with Cilantro Rice Wine Vinaigrette and a Sesame Ginger Rice Salad

Seafood Cannelloni Gratinee

Seafood-filled Cannelloni au gratin with a creamy Alfredo and Pomodoro Ragu duo, drizzled with Pesto

Beef Short Ribs

Syrah-braised beef Short Ribs with Red-Skinned Smashed Potatoes, seasonal Vegetables and Gremolata

Roasted Vegetable Napoleon

Freshly-prepared Vegetable Ragout generously layered with crispy Lavash and garlic basil White Beans, drizzled with a light Vegetable Sauce

DESSERT

NY Style Cheesecake

Golden brown, rich and creamy Cheesecake with a Graham Crust

Odyssey's Signature Decadent Chocolate Truffle Torte

Rich two-layer moist Cake filled with a delicate Chocolate Mousse, fully enrobed in a smooth Dark Chocolate Ganache

Raspberry Mousse Cup

Rich Raspberry Mousse served in a Dark Chocolate cup finished with homemade Whipped Cream and Raspberries

Chef's Selection of Fresh Fruit