

DINNER

Executive Chef *Marcos Arana*

SEAFOOD TOWER

Half Lobster, 4 Oysters, 3 New Zealand Green Lip Mussels, 4 Jumbo Shrimp, Tuna Poke, Snow Crab, Ceviche 69

3-COURSE PRIX FIXE MENU

FIRST COURSE

Choose one

Caesar Salad

Clam Chowder

ENTRÉE

Choose one

Herb Roasted Prime Rib (12 oz) 48

New York Steak (12 oz) 55

Cedar Plank Salmon 45

DESSERT

Choose one

Cheesecake

Lemon Meringue Tart

Flourless Chocolate Cake

SIDES

Lobster Bacon Mac n Cheese 15

Truffle Fries 9

Sautéed Mushrooms 9

Sea Salt Baked Potato 8

Grilled Asparagus 9

Creamed Spinach 9



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.

STARTERS

Oysters on a Half Shell 3 per Oyster

Spinach Artichoke Dip Oven Dried Tomatoes, Warm Pita Bread, Lavash 15

Crispy Calamari Green Onion, Fresno Peppers, Pickled Ginger Sauce 16

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

Crab Cakes Maryland Crab Cakes, Orange Segments, Chives, Shaved Fennel, Pickled Shallots, Frisée, Arugula, Remoulade 17

Shrimp Cocktail Jumbo Shrimp, Lime Cocktail Sauce, Lemon Wedge 16

Prime Rib Tacos (3) Marinated and Grilled, served with warm Corn Tortillas, Odyssey Estate Roasted Tomato Salsa, Avocado 14

Charcuterie Prosciutto, Salami, Manchego Cheese, White Vermont Cheddar, Membrillo, Toasted Marcona Almonds, Grilled Baguette, Spicy Olives, Whole Grain Mustard, Cornichons 16

Odyssey Sampler Prime Rib Tacos, Calamari, Mango Habanero Shrimp 29

SOUPS & SALADS

New England Clam Chowder 9

Odyssey Estate Heirloom Tomato Soup 9

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

Baby Beet Roasted Red and Yellow Baby Beets, Frisée, 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* 9 | *entrée* 12

The Wedge Iceberg Lettuce, Cherry Tomatoes, Chives, Bacon 12

Odyssey Estate Heirloom Tomato Salad Tomato Concassé, Heirloom Tomato, Burrata, Basil Oil, Shaved Fennel, Asparagus, Frisée, Balsamic Glaze, Fresh Herbs 14

ENTRÉES

STEAKS & CHOPS

All of our steaks are corn fed and are served with fresh local market vegetables

Prime New York Strip Steak (12oz) Fingerling Potatoes, Herb Butter 42

Center Cut Filet Mignon (8oz) Fingerling Potatoes, Truffle Madeira Sauce 39

Cowboy Steak (18oz) USDA Prime Bone-in Rib-Eye, Madeira Sauce, Twice Baked Potato 46

Herb Roasted Prime Rib Mashed Potatoes, Creamy Horseradish *queen cut* (12oz) 35 | *king cut* (16oz) 43

Dijon-Herb Crusted Rack of Lamb Au Gratin Potato, Port Wine Reduction 39

Add Lobster Tail 30 | Add Shrimp to any Steak to make it a Surf n' Turf 12

SPECIALTIES

24-hour Braised Short Ribs Horseradish Cream, Mashed Potatoes 32

Cedar Plank Salmon Sweet Soy Glaze, Seasonal Vegetables, Spicy Cabbage Salad 33

Grilled Swordfish Pequillo Sauce, Basil Oil, Roasted Baby Vegetables, Kalamata Tapenade 34

English Pea Lobster Risotto Arborio Rice, Half Lobster, Tomato, Chive Oil 36

Polynesian Shrimp Grilled Shrimp, Thai Jasmine Rice, Bananas, Grilled Maui Onions, Sweet Curry Sauce 30

Organic Jidori Chicken Pan Roasted, Caramelized Onions, Au Gratin Potatoes, Seasonal Vegetables, Chicken Jus 28

Odyssey Burger Niman Ranch Signature Blend, Butter Lettuce, Tomato, White Vermont Cheddar, Grilled Sweet Onion, Milk Bun, French Fries 18

Mushroom Ravioli White Truffle Cheddar Cheese, Shaved Parmesan, Arugula, Blistered Tomatoes 25

Odyssey Estate Primavera (*Vegan & Gluten-Friendly*) Zucchini Noodles, Oyster Mushrooms, Portobello Mushrooms, Fresh Odyssey Estate Herbs, Heirloom Tomato Sauce 19

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 Sauce, Lime 9

Lavender Fields Hendrick's Gin, Beet, Lavender, Blueberry Syrup, Lavender Bitters, Egg Whites, Balsamic Glace, Hibiscus Crystals 12

Chupacabra Bulleit Bourbon, Chambord Liqueur, Bitters, house-made Sour Mix, Club Soda, Sage, float of Jägermeister 13

The Contortionist New Amsterdam Gin, Rosemary Syrup, Lemon Juice, Limoncello, Black Pepper, Rosemary Sprig 12

Mango Michelada Mango Cart Beer, Lime Juice, Tapatio Hot Sauce, Bloody Mary Mix, Tajin Chilli Powder, Chamoy Sauce 11

TRIED & TRUE

Ginny Hendricks Hendrick's Gin, Fever Tree Elderflower Tonic, Orange and Sage 12

PLC "Pretty Little Cocktail" (*not ordering this will give you FOMO*) Grey Goose Vodka, Cointreau, Pama, fresh Lime Juice, dash of Rose Water, Baby's Breath 13

Monkey Business Monkey Shoulder Whisky, Orange Curacao, Maple, Orange Peel, torched Rosemary 13

MARGARITAS

Dave's Our founder's signature Margarita made with Milagro Reposado, Grand Marnier, Cointreau, Lime 13

Some Like It Hot Illegal Mezcal, Luxardo, Ancho Reyes Chile, Strawberry, fresh Lime Juice, Tajin rim, Lime Wedge, Mint 14

Margarita Fresca Milagro Silver, Organic Agave Nectar, Lime, on the rocks 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

Seasonal Mule Tito's Handmade Vodka, Muddled Seasonal Fruit, 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 Flor de Caña Dark Rum 11

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

Pink Sparkling Sangria La Marca Prosecco, Pama, Chambord, Raspberry, Orange Juice, Pineapple Juice 11

HOLD THE ALCOHOL

Strawberry Dreamin' Lemonade with Candied Strawberries and Mint Aroma 8

BEER

CRAFT

Mango Cart 7

805 Blonde Ale 8

Downtown Brown 8

Hefeweizen 8

Vanilla Porter Stout 8

Space Dust IPA Half Barrel 9

Sculpin IPA 9

Coachella Valley Desert Swarm

Honey Double Wit 9

Wrought Iron IPA 9

Chimay Red 12

DOMESTIC

Bud Light 7

Budweiser 7

Coors Light 7

Miller Lite 7

IMPORT

Corona 8

Guinness 8

Modelo Especial 8

Heineken 8

Stella Artois 8

WINE

gls btl

SPARKLING

William Wycliff Brut, California 9 34

Zonin Split, Prosecco Brut, Veneto, Italy 10

Korbel Split, Brut, California 11

Ruffino Split, Prosecco Rosé, Italy 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

Canyon Road, California 9 34

Oyster Bay, Marlborough New Zealand 10 38

Matanzas Creek, Sonoma 46

Squealing Pig, Marlborough New Zealand 58

CHARDONNAY

Canyon Road, California 9 34

Kendall-Jackson 'Vintners Reserve', California 11 42

Cambria Clone 4, Santa Maria Valley 12 46

Mer Soleil Reserve, Santa Lucia Highlands 58

Cakebread, Napa Valley 85

OTHER WHITE VARIETALS

Canyon Road, White Zinfandel, California 9 34

Mirassou, Moscato, California 9 34

Kung Fu Girl, Riesling, Washington 10 38

Conundrum, White Blend, California 12 46

ROSÉ

Sunseeker, California 11 42

Whispering Angel, Cotes de Provence, France 56

PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma 10 38

MacMurray Ranch, Central Coast, California 12 46

La Crema, Monterey 14 54

Siduri, Willamette Valley, Oregon 58

Belle Glos, Las Alturas 64

MERLOT

Canyon Road, California 9 34

'Olelo, California 11 42

Napa Cellar 48, Napa Valley 50

CABERNET

Canyon Road, California 9 34

Louis Martini, California 11 42

Arrowood, Sonoma 14 54

Justin, Paso Robles, California 16 60

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 34

Gascon Malbec, Mendoza, Argentina 10 38

Edmeades Zinfandel, Mendocino 11 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