

Odyssey DC Dinner Menu

First Course

Choice of one

Caesar Salad

Buttermilk Caesar Dressing | Shaved Parmigiano-Reggiano Cheese | Herb Croutons | Italian Parsley

Lobster Bisque

Brioche Croutons | Scallions

Jumbo Shrimp Cocktail

Bourbon Cocktail Sauce

available for an additional charge

Seafood Tower

Maine Lobster | Alaskan King Crab | Jumbo Shrimp | Bay Scallop Ceviche | Bourbon Cocktail Sauce
| Parsley Aioli

available for an additional charge

2.5oz or 1/2 Lobster Tail

available for an additional charge

Entrées

Choice of one

Jumbo Forrest Mushroom Ravioli

Spanish Red Lentils & Sage | Arugula | Shallots | Toasted Walnuts | Basil Pesto

Maple & Mustard Glazed Chicken Breast

Fingerling Potatoes & Chives | Haricot Verts | Dijon Mustard Cream Sauce

Oven Baked Atlantic Salmon Filet

Lemon Orzo with Red Onions & Sun-Dried Tomatoes | Citrus Dill Sauce

Braised Beef Short Rib

Idaho Potato & Horseradish Mash | Baby Carrots | Pearl Onions & English Peas | Cabernet Sauvignon Sauce

Jumbo Lump Crab Cakes

Sweet Corn, Red Bell Pepper & Thyme Succotash | Cajun Cream Sauce

8oz USDA Choice Filet Mignon

Truffle Potatoes | Glazed Baby Carrots | Haricot Verts | Cabernet Sauvignon Sauce
available for an additional charge

Two 5oz Broiled Maine Lobster Tails

Truffle Potatoes | Glazed Baby Carrots | Corn on the Cob | Herb Butter
available for an additional charge

Desserts

Choice of one

New York Style Cheesecake

Duo of Sorbet

Seasonal Sorbet | Fresh Cut Fruit

Freshly Cut Fruit and Fresh Strawberries

Madagascar Vanilla & Orange Sauce | Fresh Mint

Chocolate Decadent Cake

Mixed Berries | Raspberry Sauce

Odyssey Signature Warm Butter Cake

Vanilla Bean Ice Cream | Blackberry Sauce

Coffee & Tea Included

**Menu subject to change. Please inform your server if anyone in your party has a food allergy.*