

# **ODYSSEY CHICAGO DINNER MENU**

*Appetizers (Optional - for additional charge)*

**Shrimp Cocktail**

*Sriracha Cocktail Sauce*

**Seafood Tower**

*Alaskan King Crab | Jumbo Shrimp | Bay Scallop Ceviche | Prince Edward Island Mussels | Seared Ahi Tuna | Sriracha Cocktail Sauce | Lemon Aioli*

*Tasting Trio*

**Roasted Summer Vegetable Salad<sup>V</sup>**

*Asparagus | Zucchini | Caramelized Onion | Corn | Tomatoes | Arugula | Herb Vinaigrette*

**Rock Shrimp Spheres**

*Rock Shrimp | Blue Crab | Lime Zest | Thai Sweet Chili Sauce*

**Whipped Goat Cheese**

*Candied Pecan Herb Crust | Balsamic Strawberries | Crostini*

*Entrées*

**Crab and Mussel Gratin**

*Lump Crab | Macaroni | Gouda | Fontina | Monterey Jack | Asparagus*

**Romesco Crusted Salmon**

*White Bean, Carrots, Artichoke & Parsley Stew*

**Maple and Mustard Glazed Chicken**

*Roasted Red Potatoes | Scallions | Summer Squash | Rosemary Vinaigrette*

**Braised Short Rib**

*Chimichurri Sauce | Queso Fresco | Roasted Corn | Zucchini | Blistered Grape Tomatoes*

**Cauliflower Steak<sup>V</sup>**

*Israeli Couscous | Red Currants | Crispy Capers | Parsley Vinaigrette*

**Steak and Lobster Tail** *(for additional charge)*

*Beef Filet | Twice Baked Truffle Potato | Asparagus | Herb Butter*

*Desserts*

**Duo of Sorbet<sup>V</sup>**

*Seasonal Sorbet | Fresh Fruit*

**Odyssey Signature Bread Pudding**

*Callebaut Chocolate | Salted Caramel Sauce | Vanilla Bean Ice Cream*

**Mountain Berry Shortcake**

*Fresh Berries | Lemon Sponge Cake | Vanilla Cream*

**Chocolate Decadent Cake**

*Raspberry Sauce | Mixed Berries*

*V = Vegetarian*

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