

ODYSSEY WASHINGTON 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^V

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^V

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^V

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.*