

DINNER

RAW BAR

Chilled Oysters Half Dozen, East and West Coast, Ancho Chili Cocktail Sauce, Pink Peppercorn & Champagne Mignonette 24

Blue Points - East Coast Fresh, Crisp, Firm Texture, with Sweet Notes and a Salty Finish

Malpeque - East Coast Light-bodied with Crisp Flavor, High Brininess, and a Sweet, Clean Finish

Kumamoto - West Coast Creamy, Subtle Brine, Notes of Cucumber with a Sweet and Salty Finish

Shrimp Cocktail Citrus Poached, Ancho Chili Cocktail Sauce 18

Ahi Tuna Poke Wakame, Cucumber, Avocado, Wonton Crisps 17

STARTERS

Roasted Brussels Sprouts ✓ Thai Chili Glaze, Young Coconut, Basil, Mint 14

Mango Habanero Shrimp Jumbo Shrimp, Mango Habanero Sauce, Bleu Cheese Dressing, Cilantro, Celery 16

Calamari Citrus "Buffalo" Sauce, Tempura Peppers and Onions 17

Crab Cake Grilled Sweet Corn, Fresh Chives, Bell Pepper, Chipotle Aioli 17

Grass Fed Beef Sliders Truffle and Roasted Garlic Aioli, Bacon Jam, Moody Blue Cheese 18

Spinach Dip Mozzarella, Parmesan, Roasted Artichoke, Warm Pita 15

GREENS

Little Gem Caesar Shaved Parmesan, Roasted Garlic Croutons, Crisp Capers 14

Organic Greens ✓ Avocado, Tomatoes, Toasted Quinoa, Smoked Tomato Vinaigrette 15

The Wedge Iceberg Babies, Ranch, Blue Cheese, Radish, Cherry Tomato, Applewood Bacon 15

SPECIALTIES

Roasted Spring Vegetables ✓ Rosemary Polenta, Vegan American Cheese, Fava Beans, Lemon Pickled Carrots 28

Roasted Chicken Blackened Organic Chicken, 50/50 Mashed, Roasted Spring Vegetables 34

Faroe Island Salmon 50/50 Mashed, Garlic Caper Butter Sauce, Seasonal Vegetables 38

Miso Marinated Ahi Tuna Black Thai Rice, Grilled Broccolini, Sweet Chili Sauce 35

Signature Burger Double Patty Smash Burger, Lettuce, Tomato, Cheddar Cheese, Secret Sauce, Caramelized Onions, Brioche Bun, Shoestring Fries 22

CHARCUTERIE

Curated by the Beverly Hills Cheese Shop. Available as Petite (22) or Grand (36) Charcuterie Boards.

PETITE

Bresaola Cured And Air-Dried Beef Tenderloin from Italy

Salametto Piccante Aged 30-day and Seasoned with Pimenton de la Vera

St. Andre Cow's Milk Triple Cream from France

Moliterno al Tartufo Aged Pecorino Cheese, Filled with Black Truffles, Italy

GRAND

Everything in the Petite selection plus:

Prosciutto De Parma 18-Month Aged Ham from Italy

Midnight Moon Hard and Nutty Goat's Milk Cheese from Holland

Ewephoria Sheep's Milk Gouda from The Netherlands



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.

BUTCHER CUTS

Steaks are served with 50/50 Mash and Broccolini.

Filet Mignon 8oz 42

New York Strip Reserve 12oz 46

Bone-In Ribeye 18oz 60

STEAK ENHANCEMENTS

Truffle Butter 6 **Grilled Shrimp** 12

Lobster Tail 8oz 38

*Myth or fact?
Only flip your steak once.*

FACT. Now this is something that has been fought over for years, and is still being discussed. We believe this to be a fact. Flipping your steak once, allows for each side to sear and develop a "crust." This crust essentially works to lock in the juices and keep your steak juicy and flavorful.