

# **ODYSSEY CHICAGO LUNCH 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.*