

ODA Restaurant

Restaurant Week - Lunch Menu \$29.95

Starters

House Salad

Organic mesclun greens, tomato, radish, red onion, house red-wine-Dijon vinaigrette.

Burrata

Creamy mozzarella roasted red peppers, heirloom tomatoes.

Soup

Chef's choice of the day

Normandy Steamed Clams

Garlic, lemon, white wine, touch of cream.

Main Course

Chicken Caesar Wrap

Grilled chicken, romaine, tomatoes, red onion, shaved parmesan, Caesar dressing

Mushroom Ravioli

Stuffed with porcini, brown cognac, shaved parm, wild mushrooms, truffle oil.

Steak Sandwich

Marinated, grilled steak, caramelized onions, provolone, horse radish sauce, garlic bread.

Pear and Gorgonzola Panini

Prosciutto, poached pear, gorgonzola, arugula, walnuts, honey.

Shrimp Scampi

Jumbo shrimp in a garlic butter sauce over linguine

Seabass

Egg battered, seared, tomato-scampi sauce.

Dessert

NY Style Cheesecake

Chocolate Cake

ODA Restaurant

Restaurant Week - Dinner Menu \$44.95

Starters

ODA Salad

Organic mesclun greens, tomato, radish, red onion, house red-wine-Dijon vinaigrette.

Bresaola

Thin-sliced cured air-dried filet mignon served with baby arugula, shaved parmesan, truffle oil.

Burrata

Creamy mozzarella roasted red peppers, heirloom tomatoes.

Portuguese – Style PEI Mussels

Chorizo, roasted peppers, smoked paprika, cilantro, light tomato – saffron broth.

Soup

Chef's choice of the day

Main Course

Mushroom Ravioli

Stuffed with porcini, brown cognac, shaved parm, wild mushrooms, truffle oil.

Rigatoni ODA

Spicy Italian sausage, sundried tomatoes, roasted shallots, garlic confit, arugula, cognac rose sauce.

New York Strip

8oz Grilled Angus Beef.

Country Ribs

Succulent, Texas dry-rubbed, tangy BBQ.

Chicken ODA

Gorgonzola cream, mushrooms, sundried tomatoes, rosemary.

Pacific Seabass en papillote

Steamed in parchment paper over julienne vegetables.

Dessert

NY Style Cheesecake

Chocolate Cake