

ODA Restaurant

Restaurant Week - Lunch Menu

Starters

House Salad

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

Caprese

Fresh mozzarella, heirloom tomatoes, organic mesclun greens.

Fried Calamari

Served with cracked pepper aioli or marinara sauce.

French Onion Soup

Beef consommé and onions gratineed with crostini, provolone cheese and grated parmesan

Shrimp Cocktail

Jumbo shrimp served with brandied cocktail.

Meatballs

Homemade Neapolitan style, with provolone cheese, served with tomato pesto

Main Course

Mushroom Ravioli

Porcini stuffed, brandy cream, shaved parm, wild mushrooms, white truffle oil.

Chicken ODA

Gorgonzola cream, mushrooms, sundried tomatoes, rosemary.

Country Ribs

Semi boneless, Texas dry-rubbed, tangy BBQ

Chicken Panini

Breaded chicken cutlet, arugula, sundried tomato spread, provolone, roasted red peppers, balsamic.

Pear Panini

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

Seabass

Egg battered, seared, tomato-scampi sauce.

Dessert

NY Style Cheesecake

Chocolate Cake

ODA Restaurant

Restaurant Week - Dinner Menu

Starters

House Salad

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

ODA's Caesar Salad

Romaine wedge, shaved parm, parmesan mousse on crostini topped with roasted peppers, classic Caesar dressing.

Fried Calamari

Served with cracked pepper aioli or marinara sauce.

French Onion Soup

Beef consommé and onions gratineed with crostini, provolone cheese and grated parmesan

Shrimp Cocktail

Jumbo shrimp served with brandied cocktail.

Pork Belly

Crispy rice cake, BBQ Jerk, pickled onions, pepper coulis, apricot chutney.

Main Course

Mushroom Ravioli

Porcini stuffed, brandy cream, shaved parm, wild mushrooms, white truffle oil.

Zucchini Linguine

White wine, cherry tomato, garlic, sage.

Flank Steak

Tender, marinated, grilled with herb butter.

Country Ribs

Succulent, Texas dry-rubbed, tangy BBQ.

Chicken ODA

Gorgonzola cream, mushrooms, sundried tomatoes, rosemary.

Angus Beef Short Ribs

4-hour red wine braised, gremolata, apricot chutney.

Shrimp Scampi

Jumbo Shrimp in a garlic butter sauce over linguine.

Seabass

Egg battered, seared, tomato-scampi sauce.

Dessert

NY Style Cheesecake

Chocolate Cake