

Odyssey Chicago River Architecture

Dinner Cruise Menu



STARTER (CHOICE OF ONE)

Butternut Squash and Kale Salad (Red Oak Lettuce | Aged White Cheddar | Marcona Almonds | Maple Sherry Vinaigrette)

Cauliflower and Leek Chowder (Cream | Yukon Gold Potatoes | Smoked Chili Oil)

Italian Sausage Ravioli all'Amatriciana (Crispy Pancetta | Pecorino Romano Cheese | Shaved Fennel Gremolata)

DESSERT (CHOICE OF ONE)

Decadent Chocolate Flourless Cake (Banana Crème | Rum Caramel Drizzle)

Basque 'Spanish Style' Cheesecake (Mascarpone Whipped Cream | Pomegranate Fig Reduction)

Tiramisu (Mascarpone Whipped Cream | Espresso)

Mixed Berries and Pineapple (Fresh Mint | Lime Spritz)

MAIN (CHOICE OF ONE)

Atlantic Striped Bass (Castelvetrano Olives | Braised Cannellini | Fennel | Fines Herb Vinaigrette)

Buttermilk-Brined Chicken Breast (Mustard Glazed Marble Potatoes | Marinated Artichokes | Balsamic Brussel Sprouts | Apricot)

Cioppino (Green Lip Mussels | Scallops | Gulf Shrimp | Squid Ink Linguine | Seafood Tomato Broth)

Potato Gnocchi with Tomato Ragu (Rosemary Whipped Ricotta | Fresh Herbs | Shaved Parmesan Reggiano)

Gochujang Braised Bone-in Short Rib (Sweet Potato Noodles | Bok Choy | Bone Broth | Pickled Radishes)

ENHANCEMENTS (AVAILABLE FOR AN ADDITIONAL CHARGE)

18 OZ Bone-In Prime Ribeye (Marble Fingerling Potatoes | Shallot Herb Butter | Farm Fresh Vegetables)