

EASTER SUNDAY BRUNCH APRIL 4TH 2021

THE ODYSSEY'S PRIME RIB BRUNCH

Seating offered 10am-3pm

Adults: \$49.95 Plus Sales Tax
 Children (3 to 12): \$17.95 Plus Sales tax
 Children 2 and under NO Charge

Farm Fresh Breakfast

Scrambled Eggs, Turkey Sausage, Hickory Bacon, Skillet Potatoes
 Neopolitan Waffles
 Caramel Apple Pancakes
 Mixed Berry French Toast with Maple Glaze
 Fresh Seasonal Fruit
 Assorted Breakfast Pastries
 Chef Crafted Omelet Station

From the Soul

Cabernet Braised Beef Short Rib with Maple Braised Carrots
 Mediterranean Baked Sole
 Seared Free Range Chicken with Lemon-Tarragon Cream
 Broccoli-Cheddar Rice
 Green Beans with Crispy Shallots
 Garlic Whipped Potatoes
 Rigatoni Bolognese with Herb Parmesan
 Caprese Gnocchi

Local, Sustainable, Seasonal

Chilled Mussels, Virginia Oysters, Peel and Eat Shrimp
 Citrus Cured Salmon
 Spring Harvest Crudité and Garden Salad Station
 Local Charcuterie Board

The Carvery.

Slow Roasted Midwest Prime Rib with Au Jus and Horseradish Cream
 New Zealand Leg of Lamb with Natural Pan Jus
 Pineapple Roasted Ham

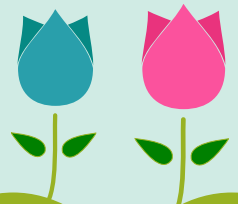
Invigorating Beverages

Pepsi, Diet Pepsi, Sierra Mist, Iced Tea
 Orange Juice, Cranberry Juice, Pineapple Juice
 Bloody Mary
 Mimosa
 Coffee



Delectable Desserts

Assorted Sweets and Confections



** A 20% service charge is added for groups of eight or more. **

Reservation seating is limited to 1.5 hours.

Max reservation size is 10 guests .

Visit us for an unforgettable Easter Brunch.

Reservations required.

To Make Reservations Please Visit

Opentable.com (The Odyssey)

If you have any questions or need assistance,

Please Call (708)429-7400 ext. 203