

# ELODY

**BEGINNINGS**



**soup du jour** cup 5 bowl 9

**french onion soup** 12

**small garden or ceasar salad** 7

**large garden, caesar, or wedge salad** 14

**make it special**

add panko fried or grilled chicken 8

add salmon 20

add steak, lobster meat, crab cake, scallops, or shrimp 25

**SHAREABLES**



**hot crab dip....** toasted bread rounds and tortilla chips 26

**lobster sliders....** butter poached lobster, shredded lettuce, scallions 25

**crab cake....** maryland crab, remoulade sauce 25

**seared scallops....** braised red cabbage, candied pork belly (GF) 25

**coconut shrimp....** shredded coconut, thai chili sauce 25

**fried zucchini....** marinara and ranch 14

**pork belly deviled eggs...** with candied pork belly 15

**fried mozzarella....** marinara or melba 18

**meatballs....** marinara, shaved parm 16

**shrimp cocktail....** cocktail sauce (GF) 24

**calamari....** traditional or fra diavolo 19

**clams....** traditional drawn butter 19

**sam adams boston lager clams....** bacon & garlic with grilled bread 21

**\* BUY THE KITCHEN A ROUND \$10 \*\*\***

◆ *Gratuity 20% may be added to parties of six (6) or more* ◆

◆ *Locally purchased cake plate fee \$3.50 per person* ◆

**\*\*\* IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US. \*\*\***

◆ *All food is seasoned, if you have special dietary needs please advise your server before ordering* ◆

**\*\*\* GLUTEN FREE (GF) ITEMS AVAILABLE \*\*\***

◆ *“(GF+)” denotes upcharge for GF items* ◆

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**served with veggie and starch**

**grill filet mignon** (10oz).... 62, **ny strip** (16oz).... 58, **ribeye** (16oz).... 58  
**premium bone-in cowboy steak for 2** (48 oz).... 125

**house made sauces**.... 5

au poivre, bacon onion jam, bleu cheese, garlic teriyaki, garlic cream, mushroom sherry

**make it special**

onion ribbons, mushrooms, peppers & onions, bleu cheese crumbles 4  
scallops, shrimp, lobster meat, crab cake 25

STEAKS



**chicken marsala**.... mushroom marsala sauce, angel hair (GF+) 29

**chicken francese**.... egg battered, white wine lemon sauce, angel hair with garlic oil (GF+) 29

**chicken stack**.... panko fried, mozzarella, spinach, tomato, vodka cream sauce, angel hair with garlic oil 29

**buttermilk fried chicken**.... boneless breast, veggie, mashed potato, gravy 28

**latza chicken parm**.... mozzarella, marinara, choice of penne, rigatoni, or angel hair 29

**seafood piccata** – lobster, shrimp, lemon white wine sauce, capers, angel hair 48

**lobster & shrimp fra diavolo**.... rigatoni pasta, fra diavolo sauce (GF+) 48

**lazy lobster** – butter poached lobster meat, baked potato, vegetable. \$56

**salmon**.... choice honey bourbon, teriyaki, or blackened, veggie, starch (GF) 39

**scallop alfredo**.... bacon, mushrooms, penne pasta (GF+) 42

**roasted turkey dinner**.... sausage stuffing, veggie, mashed potato, gravy, cranberry 29

**pork schnitzel**.... lemon caper sauce, braised red cabbage, potato pancakes, applesauce 34

**bone-in pork chop**.... prepared grilled, veggie, starch, choice of apple sauce or vinegar peppers or cherry port wine (GF) 36

**tomahawk porkchop**.... jerk spice, pork belly fried rice, vegetable 38

MAINS



**pasta**.... penne pasta, seasonal vegetables, garlic & olive oil 25

**stirfry**.... Yellow rice, teriyaki sauce, seasonal vegetables 25

VEGAN



STEAKS. Rare (125°F): Red cold center; Medium rare (135 °F): Red to pink warm center; Medium (145 °F): Pink warm center; Medium well (150 °F): Slightly pink to no pink - hot center;  
Well done (160 °F): Cook through - no pink, hot center

- ♦ *We cannot guarantee temps on To-Go orders because your beef will continue to cook once sealed in our microwavable to-go containers for pick-up. Recommend ordering your beef one temperature down* ♦
- ♦ *Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness* ♦