

*Welcome to Eddie Merlot's, where we want you, our guests, to have nothing but the best which is why we go to such great lengths to serve you the exceptional prime-aged steaks upon which our restaurant has built its reputation.*

## **Who is Eddie?**

*Bill Humphries, the founder of Eddie Merlot's, is a well-known wine connoisseur. In fact, Bill's talent for choosing appropriate dinner wine was one of his responsibilities as a board member for a worldwide corporation. At one such dinner, Ed, a new member, asked Bill to surprise him with a great wine. When the wine Merlot was poured and tasted, Ed was exceedingly impressed, and told Bill, From now on, always order the Merlot. And from now on, Bill replied, you're Eddie Merlot. To this day, that's what Ed's fellow board members call him. We named our restaurant Eddie Merlot's in homage to the man and his love of a great steak, a great glass of wine, and a good story.*

## **APPETIZERS**

**E** *Eddie's Smokin' Shrimp Cocktail*  
Spicy horseradish cocktail sauce 16

*Eddie's Artichoke Dip*  
Garlic bread crisps 10

*Bleu Cheese Potato Chips*  
Bleu cheese sauce, crumbled bleu cheese 9

**E** *Sesame Calamari*  
Sesame batter, garlic/ginger soy, hot mustard, wasabi sauces 14

*Ahi Tuna Wontons\**  
Raw Ahi tuna, Asian flavors, wonton "chips" 14

*Sweet and Spicy Shrimp*  
Battered shrimp tossed with spicy Asian sauce 13

*Beef Carpaccio\**  
Raw filet, capers, onion, greens, polenta cake 15

*Oysters on the Half-Shell\**  
Cocktail and mignonette sauces 17

**m** *Crab Cakes*  
Lump and colossal crabmeat, Creole remoulade, cilantro microgreens 17

**E** *Barbeque Shrimp*  
Bacon-wrapped, horseradish, Southern Comfort barbeque sauce 17

## **PLATTERS**

*The Merlot Hot Seafood Medley*  
Crab Cakes, Barbeque Shrimp, Sesame Calamari 45

**m** *Iced Shellfish\**  
Shrimp, oysters, colossal crabmeat cocktail, Alaskan king crab legs Small 59 Large 119

## **SOUPS**

**E** *French Onion Soup*  
Simmered in rich broth with five types of onions, croutons, Gruyère and parmesan cheeses 9

*Soup du Jour*  
Our soups are created daily by our skilled culinary team using only the freshest ingredients 8

**E** Eddie Merlot's special recommendations.

**m** New item.

## **SALADS**

*Balsamic Vinaigrette, Bleu Cheese, Ranch, French, Creamy Herb, Hot Bacon, Maple Apple Cider Vinaigrette*

*Caesar*  
Chopped romaine leaves and hearts, parmesan cheese, croutons, creamy Caesar dressing 7

*The Merlot Iceberg*  
Baby iceberg lettuce heads, chopped eggs, bacon, red onion, tomatoes, olives 7

*Spinach*  
Fresh spinach, eggs, red onion, candied bacon, strawberries, goat cheese, hot bacon dressing 7

**E** *Romaine "Waldorf"*  
Granny Smith apples, red grapes, gorgonzola cheese, candied pecans with maple apple cider vinaigrette 7

**E** *Chopped*  
Crisp lettuce, Gruyère cheese, red onion, celery, tomatoes, artichoke hearts, crispy prosciutto, seasoned almonds, creamy herb dressing 8

*Tomato and Onion*  
Thick tomato slices, red onion slices, gorgonzola cheese 8

## **SIDES**

*Baked Potato* 7

*Eddie's Potatoes* 8

*Lyonnais Potatoes* 8

*Parmesan Truffle Fries* 8

*Lobster Mashed Potatoes* 18

*Mashed Potatoes with Roasted Garlic* 8

*Hash Browns* 9

*Macaroni and Cheese with Lobster* 19

*Fresh-Cut Sweet Corn* 9

*Broccoli* 8

*Tempura Beans* 8

*Creamed Spinach* 8

*Onions and Charred Jalapeños* 8

*Roasted Mushrooms* 9

*Sautéed Spinach* 9

*Brussels Sprouts* 10

*Asparagus Spears* 10

20% Gratuity will be added to parties of eight or more. \*Consuming raw or undercooked food can be harmful to your health.

## USDA PRIME BEEF

Aged a minimum of 21 days

### *Prime Filet Mignon*

6 oz. 26 8 oz. 32 12 oz. 42

### *Prime New York Strip*

12 oz. 36 18 oz. Bone-in 49

### *Prime Ribeye Steak*

16 oz. 37 22 oz. Bone-in 49

16 oz. Bourbon-marinated 41

## EDDIE'S RESERVE CUTS

### *Natural New York Strip*

14 oz. center cut 39

### *Bone-in Filet*

16 oz. full flavor 59

### *Strube Ranch Wagyu Ribeye*

16 oz. Gold Level 64

### *30 Day Dry-aged Ribeye Steak*

22 oz., bone-in, parmesan truffle fries 65

## STEAK ENHANCEMENTS

*Bearnaise* 3 *Hollandaise* 3 *Truffle Butter* 3

*Peppercorn* 4 *Bacon Gorgonzola Cheese* 4

*Oscar Style* 12 *Foie Gras Slices* 18

*Eddie's Stuffed Shrimp* 9

*Black and Blue Scallops* 11

*Alaska King Crab Legs* Market Price

*Coldwater Lobster Tail* Market Price

## EDDIE'S CREATIONS

### *Triple Prime Meatloaf*

Sautéed green beans, roasted garlic mashed potatoes 23

### *Chicken Florentine*

Pan-roasted chicken breasts on a bed of creamed spinach, parmesan sauce, tomato basil relish 24

### *Double Cut Pork Chop*

Slowly grilled, Southern Comfort barbeque sauce, roasted garlic mashed potatoes, sauteed green beans 24

### *Trio of Medallions*

Three 4 oz. filets, peppercorn, oscar, bacon gorgonzola cheese crust 41

## EDDIE'S PRIME TIME FOR TWO

Accompanied with your choice of two side items, excludes lobster sides

### *Chateaubriand*

Tenderloin carved tableside 85

### *Steak Diane*

Tenderloin medallions flamed tableside with brandy, mushrooms and herbed demi-glace 85

### *Rack of Lamb*

Full rack roasted with herb crust 85

Half Rack for One with one side item 44

 Eddie Merlot's special recommendations.

 New item.

## SEAFOOD

### *Chef's Seafood Creation*

Market Price

### *Cedar-Plank Salmon*

Light BBQ glaze, roasted garlic aioli, sautéed spinach, fingerling potatoes 28

### *Sesame Ahi Tuna*

Encrusted with sesame seeds, seared rare, wasabi, soy sauce, gari ginger and seaweed salad 29

### *Black and Blue Sea Scallops*

Lightly blackened, gorgonzola cheese sauce, caramelized red onion jam, green beans 29

### *Sea Bass*

Pan roasted, green beans, maple vinaigrette 35

### *Eddie's Famous Stuffed Shrimp*

Broiled with crabmeat and bacon gorgonzola cheese stuffing 33

### *Twin Lobster Tails*

Twin Canadian 6 oz. tails. Market Price

### *Whole Live Lobster*

3.0 lbs. steamed, cracked and split 79

### *Alaskan King Crab Legs*

Market Price

## DESSERTS FOR TWO

*Prepared tableside in spectacular fashion*

### *Bananas Foster* 15

### *Eddie's Mixed Berries* 15

*Vanilla Cognac Brownie* 17

## DESSERTS

*Red Velvet Cake* 9

*Cheese Cake* 9

*Carrot Cake* 9

*Crème Brûlée* 7

*Double Chocolate  
Cake* 9

*Sorbet* 7

*Fresh Berry Cobbler* 9

*Premium Ice Cream* 7

## Discover the Platinum Club

Introducing the Platinum Club the members-only dining club at Eddie Merlot's, where exclusivity and exceptional dining go hand-in-hand to create a very special dining experience. When you join the Platinum Club, you can earn Platinum Club Points that entitle you to awards and special members-only benefits courtesy of Eddie Merlot's. The Platinum Club is designed for our most valued guests like you. Whether our prime aged beef or great seafood is your passion, it's one more reason to visit Eddie Merlot's. Ask your Server for an application.