

*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, a 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 15.95

*Eddie's Artichoke Dip*  
Garlic bread crisps 9.95

*Bleu Cheese Potato Chips*  
Bleu cheese sauce, crumbled bleu cheese 8.95

**E** *Sesame Calamari*  
Sesame batter, garlic/ginger soy, hot mustard, wasabi sauces 13.95

*Ahi Tuna Wontons\**  
Raw Ahi tuna, Asian flavors, wonton "chips" 13.95

*Sweet and Spicy Shrimp*  
Battered shrimp tossed with spicy Asian sauce 12.95

*Beef Carpaccio\**  
Raw filet, capers, onion, greens, polenta cake 14.95

*Oysters on the Half-Shell\**  
Cocktail and mignonette sauces 16.95

**m** *Crab Cakes*  
Lump and colossal crabmeat, Creole remoulade, cilantro microgreens 16.95

**E** *Barbeque Shrimp\**  
Bacon-wrapped, horseradish, Southern Comfort barbeque sauce 16.95

## **PLATTERS**

*The Merlot Hot Seafood Medley\**  
Crab Cakes, Barbeque Shrimp, Sesame Calamari 44.95

**E** *Iced Shellfish\**  
Shrimp, oysters, colossal crabmeat cocktail, Alaskan king crab legs 59.95

## **SOUPS**

**E** *French Onion Soup*  
Simmered in rich broth with five types of onions, croutons, Gruyère and parmesan cheeses 8.95

*Soup du Jour*  
Our soups are created daily by our skilled culinary team using only the freshest ingredients 7.95

**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 6.95

*The Merlot Iceberg*  
Iceberg lettuce wedges, chopped eggs, bacon, red onion, tomatoes, olives 6.95

*Spinach*  
Fresh spinach, eggs, red onion, candied bacon, strawberries, goat cheese, hot bacon dressing 6.95

**E** *Romaine "Waldorf"*  
Granny Smith apples, red grapes, gorgonzola cheese, candied pecans, maple apple cider vinaigrette 6.95

**E** *Chopped*  
Crisp lettuce, Gruyère cheese, red onion, celery, tomatoes, artichoke hearts, crispy prosciutto, seasoned almonds, creamy herb dressing 7.95

*Tomato and Onion*  
Thick tomato slices, red onion slices, gorgonzola cheese 7.95

## **SIDES**

*Baked Potato* 6.95

*Eddie's Potatoes* 7.95

*Lyonnaise Potatoes* 7.95

*Parmesan Truffle Fries*  
7.95

*Lobster Mashed Potatoes* 17.95

*Mashed Potatoes with Roasted Garlic* 7.95

*Hash Browns* 8.95

*Macaroni and Cheese with Lobster* 18.95

*Fresh-Cut Sweet Corn*  
8.95

*Broccoli* 7.95

*Tempura Beans* 7.95

*Creamed Spinach* 7.95

*Onions and Charred Jalapeños* 7.95

*Roasted Mushrooms* 8.95

*Sautéed Spinach* 8.95

*Brussels Sprouts* 9.95

*Asparagus Spears* 9.95

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

**E Prime Filet Mignon**  
6 oz. 26.95 8 oz. 31.95 12 oz. 41.95

**Prime Ribeye Steak**  
16 oz. 36.95 22 oz. Bone-in 48.95  
16 oz. Bourbon-marinated 39.95

**Prime New York Strip**  
18 oz. Bone-in 48.95

## EDDIE'S RESERVE CUTS

**E Bone-in Filet**  
16 oz. full flavor 59.95

**Natural New York Strip**  
14 oz. all natural 38.95

**m 30 Day Dry-aged Ribeye Steak**  
22 oz., parmesan truffle fries 64.95

## STEAK ENHANCEMENTS

**Bearnaise** 3 **Hollandaise** 3 **Truffle Butter** 3  
**Peppercorn** 4 **Bacon Gorgonzola Cheese Crust** 4  
**Eddie's Stuffed Shrimp** 9  
**Alaskan King Crab Legs** Market Price  
**Oscar Style** 12 **Black & Bleu Scallops** 11  
**Coldwater Lobster Tail** Market Price

## EDDIE'S CREATIONS

**Triple Prime Meatloaf**  
Sautéed green beans, truffled potatoes 22.95

**Trio of Medallions**  
Three 4 oz. filets, peppercorn, oscar, bacon gorgonzola  
cheese crust 39.95

## SEAFOOD

**E Sesame Abi Tuna**  
Encrusted with sesame seeds, seared rare, wasabi, soy,  
ginger, seaweed salad 28.95

**Black and Bleu Sea Scallops**  
Lightly blackened, gorgonzola cheese sauce, caramelized  
red onion jam, green beans 28.95

**Sea Bass**  
Pan roasted, green beans, maple vinaigrette 33.95

**E Eddie's Famous Stuffed Shrimp**  
Broiled with crabmeat and bacon gorgonzola cheese  
stuffing 32.95

**Cold Water Lobster Tails** - Market Price

**Alaskan King Crab Legs** - Market Price  
One pound steamed, served with drawn butter

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

**m** New item.

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

## Eddie's Classics - 28.95

Includes Caesar salad, Mashed Potatoes with Roasted  
Garlic and Chef's Fresh Vegetables.

**New Orleans Mixed Grill**  
Filet Mignon, Grilled Shrimp, Andouille Sausage

**Almond Crusted Walleye**  
Pan fried with House Tartare sauce

**Cedar Plank Salmon**  
Light BBQ glaze, roasted garlic aioli

**Chicken Florentine**  
Pan-roasted chicken breasts on a bed of creamed  
spinach, parmesan cream sauce, tomato basil relish

**Double Cut Pork Chop**  
16 oz. slowly grilled, with Southern Comfort  
peach barbeque sauce

**Slow-roasted Prime Rib**  
14 oz. with natural juices

## EDDIE'S PRIME TIME FOR TWO

Accompanied by your choice of two side items.  
Does not include lobster sides.

**E Chateaubriand**  
Tenderloin carved tableside 84.95

**Steak Diane**  
Tenderloin medallions flamed tableside with brandy,  
mushrooms and herbed demi-glacé 84.95

## DESSERTS FOR TWO

Prepared tableside in spectacular fashion

**E Bananas Foster** 14.95

**m Eddie's Mixed Berries** 14.95

**Vanilla Cognac Brownie** 16.95

## DESSERTS

**Red Velvet Cake** 8.95

**Cheese Cake** 8.95

**E Carrot Cake** 8.95

**Crème Brûlée** 6.95

**m Double Chocolate  
Cake** 8.95

**Premium Ice  
Cream** 6.95

**m Berry Cobbler** 8.95

**Sorbet** 6.95

## 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.