

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.

Lunch Menu

Appetizers and Soups

Eddie's Smokin' Shrimp Cocktail

Spicy horseradish cocktail sauce 16

*Ahi Tuna Wontons**

Raw Ahi tuna, Asian flavors, wonton chips 13

Sesame Calamari

Sesame batter, ginger soy, spicy mustard, wasabi cream 14

*Barbeque Shrimp**

Bacon-wrapped, fresh horseradish, Southern Comfort barbeque sauce 17

Flatbreads

-Black and blue steak and caramelized onions 9

-Chicken, mushrooms and smoked Gouda 9

Barbeque Beef Wonton Nachos

Wonton chips topped with beef, rich five cheese sauce, pico di gallo 9

French Onion Soup

House favorite. Five types of onions caramelized in a rich Madeira beef broth, melted Gruyere and Parmesan cheeses 9

Chef's Featured Soup

Cup 5 Bowl 8

Salads

Soup and Salad

Cup of the Chef's featured soup and Merlot Iceberg salad 12

Substitute bowl of French Onion Soup add 4

The Merlot Iceberg

Iceberg lettuce, chopped eggs, bacon, red onion, tomatoes, kalamata olives 7

Shrimp and Crab Stack

Layers of fried green tomatoes, crab meat, chilled jumbo cocktail shrimp, creole remoulade and garlic aioli 15

Southwestern Chicken Caesar

Grilled chicken, black beans, roasted corn, jicama, pepper jack cheese, cilantro, chipotle Caesar dressing 15

Fried Egg Salad

Spinach, strawberries, goat cheese, candied bacon, red onion, hot bacon dressing topped with two over easy fried eggs 14

Blackened Prime Steak Salad

Blackened prime steak tips over iceberg lettuce wedges chopped eggs, bacon, red onion, tomatoes, kalamata olives 17

Sides

Asparagus Spears 10

Macaroni and Cheese 9

Fresh Cut Corn 9

Parmesan Truffle Fries 8

Eddie's Potatoes 8

Bleu Cheese Cole Slaw 4

Housemade Potato Chips 4

Sandwiches

Served with potato chips and bleu cheese cole slaw

Create Your Own Prime Burger

Fresh ground Prime beef trimmings 10.95

Cheese Board - 1.50

Cheddar • Gruyere • Gorgonzola
Pepperjack • Goat Cheese
Fresh Mozzarella • Gouda
Gorgonzola Bacon Crust • Boursin

From the Grill and Oven - 1.00

Charred Jalapeños • Grilled Onions
Pineapple • Red Peppers
Roasted Mushrooms • Onion Straws

Garden - .50

Tomato Basil Relish • Granny Smith
Apples • Pico Di Gallo • Avocado
Peppadew Peppers • Spinach
Roasted Olives

Napa Valley

Prime beef, red onion jam, tomato basil relish, Boursin 13

Peppadew Blue Cheese

Prime beef, onion straws, bacon gorgonzola crust, peppadew peppers 13

Devil In Blue Jeans

Prime beef, charred jalapeno pesto, barbeque sauce, smoked Gouda, onion straws 13

Eddie's Strip Burger

Prime Beef, shaved New York Strip, grilled onions, peppadew peppers, Gruyere 14

Natural New York Steak

Natural New York steak topped with a bacon, gorgonzola cheese crust, crispy onion straws 19

Nawlins Crab Cake Po'Boy

Sautéed crab cakes, Creole remoulade, lettuce, tomatoes, French bread 16

Grilled Chicken

Topped with ham and Gouda, sweet and spicy mustard 13

Eddie Merlot's Hot Brown Club

Classic turkey, ham, bacon, tomato, Mornay sauce on Texas toast. 13

Blackened Salmon BLT

Salmon fillet, applewood bacon, pesto mayonnaise, grilled potato bun 14

Entrees

Filet Mignon

6 oz. 26 8 oz. 32

New Orleans Mixed Grill

Filet Mignon, Grilled Shrimp, Andouille Sausage, Andouille gravy 24

Chicken Florentine

Pan-seared chicken breast on a bed of creamed spinach, parmesan sauce, tomato basil relish 17

Seared Ahi Tuna

Studded with sesame seeds, seared rare and served over chilled Asian noodles 18

Cedar-plank Salmon

Light BBQ glaze, spinach, fingerling potatoes 18

Shrimp and Scallop Scampi

Sautéed in garlic butter served over pasta 19

Chef's Seafood Creation

Market Price

A 20% gratuity will be added to parties of 8 or more.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

