

Welcome to Eddie Merlot's Prime Aged Beef and Seafood, 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.



## Appetizers

### Hot

- Spinach and Artichoke Dip** - Artichoke, spinach, garlic, cream cheese, pita chips \$12.95
- Filet Mignon Potstickers** - Hand stuffed wontons, chopped filet mignon, Asian flavors \$13.95
- Sweet and Spicy Shrimp** - Tempura shrimp, sweet and spicy sauce \$13.95
- Candied Cherrywood Bacon** - Eight strips of cherrywood bacon, brown sugar, spice, Sriracha Gorgonzola sauce \$12.95

- Sesame Calamari** - Sesame batter, trio of dipping sauces \$14.95
- Maryland Crab Cake** - Jumbo lump crab, corn relish, Cajun remoulade \$16.95
- Oysters Rockefeller** - Six East Coast oysters, creamed spinach, Parmesan, bacon, Pernod, hollandaise \$22.95
- Barbecue Shrimp** - Cherrywood bacon, horseradish, Southern Comfort barbecue sauce \$22.95

### Cold

- Himalayan Pink Salt Block Ahi Tuna\*** - Wild caught, seared rare, gari ginger, unagi sauce, wasabi cream \$14.95
- Beef Carpaccio\*** - Raw filet mignon slices, capers, onion, cracked black pepper, balsamic glaze, watercress, olive oil, house-made potato chips \$14.95
- Ahi Tuna Poke\*** - Diced raw tuna, avocado, sesame wonton chips \$15.95
- Chilled Seafood Tower\*** - Combination of oysters, crab legs, and shrimp cocktail \$28.95/person
- Eddie's Smokin Shrimp Cocktail** - Four jumbo shrimp, fresh horseradish cocktail sauce \$21.95
- Oysters on the Half Shell\*** - Six East coast oysters, fresh horseradish cocktail sauce, mignonette, crackers \$22.95
- Chilled Red King Crab Legs** - Split for your convenience, fresh cocktail sauce, hot mustard 1/2 lb. \$26.95

## Soups & Salads

- French Onion Soup**  
Caramelized five onion mix, rich broth, croutons, Gruyère  
Cup \$5.95 Bowl \$9.95

- King Crab and Corn Bisque**  
King crab, fresh sweet corn, rich cream, king crab garnish  
Cup \$5.95 Bowl \$9.95

### Classic Salads

- Caesar** - Chopped romaine, croutons, Parmesan, Caesar dressing \$6.95
- House Salad** - Mixed greens, tomato, cucumber, red onion, croutons \$6.95
- Spinach** - Fresh spinach, eggs, red onion, candied bacon, strawberries, goat cheese, hot bacon dressing \$8.95
- Romaine "Waldorf"** - Chopped romaine, Granny Smith apples, red grapes, Gorgonzola cheese, candied spiced pecans, maple apple cider vinaigrette \$9.95
- Classic Wedge** - Iceberg wedge, house-made blue cheese dressing, cherrywood bacon, Gorgonzola crumbles, heirloom tomatoes \$9.95

### Signature Salads

- Heirloom Tomato and Burrata Salad** - Heirloom tomatoes, burrata, basil, balsamic glaze, apple cider and roasted garlic vinaigrette  
Individual \$14.95  
For the Table \$32.95
- Eddie's Favorite Chopped Salad** - Crisp lettuce, prosciutto, Gruyère cheese, red onion, celery, tomatoes, artichoke hearts, seasoned almonds, creamy herb dressing \$10.95
- Crab and Avocado Salad** - Sliced avocado, jumbo lump crab, Sriracha aioli \$18.95

## Sides

### Classic Sides

*Serves 1 to 2 people*

- Baked Potato** - Sour cream, bacon, cheddar cheese \$6.95
- Mashed Potatoes** - Roasted garlic, cream, butter \$7.95
- Macaroni and Cheese** - Creamy five cheese sauce \$8.95
- Parmesan Truffle Fries** - French fries, truffle oil, grated Parmesan cheese \$9.95
- Creamed Corn** - Fresh corn, cream, bourbon, jalapeño \$6.95
- Creamed Spinach** - Spinach, bacon, cream \$6.95
- Broccoli** - Steamed florets, butter \$7.95
- Asparagus Spears** - Steamed, butter \$11.95

### Signature Sides

*Serves 1 to 2 people*

- Roasted Cauliflower** - Roasted cauliflower, pepperoncini peppers, red pepper, candied walnuts, goat cheese \$7.95
- Eddie's Potatoes** - Au gratin, diced potatoes, jalapeño cheese sauce \$7.95
- Hash Browns** - Shredded potatoes, butter, seasoning \$10.95
- Eddie's Scalloped Potatoes** - Thinly sliced potatoes, jalapeño cheese sauce \$12.95
- Eddie's Brussels Sprouts** - Caramelized onion, Parmesan, bacon \$12.95
- Wild Mushrooms** - Shiitake, cremini, oyster, garlic, butter \$17.95

### Sides to Share

*Serves 3 to 4 people*

- Sweet Potato Casserole** - Brown sugar-pecan topping \$11.95
- Loaded Hash Browns** - Topped with bacon, cheddar, jalapeño, fried egg \$15.95
- Mashed Potatoes with Lobster** - Roasted garlic with lobster meat \$21.95
- Macaroni and Cheese with Lobster** - Five cheese sauce, lobster meat \$21.95

Eddie Merlot's is proud to offer all natural menu items prepared in our from scratch kitchen

\*Ask your server about menu items that are cooked or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# USDA Prime Beef

## Classic Prime Steaks

- Filet Mignon\* - 7 oz. \$37.95 10 oz. \$47.95
- Bone-In Filet Mignon\* - 16 oz. \$69.95
- Prime New York Strip\* - 12 oz. \$42.95 16 oz. \$49.95
- Prime Ribeye\* - 16 oz. \$49.95
- Bone-in Ribeye\* - Classic Cowboy Cut 22 oz. \$69.95

## Tableside for Two

Served with choice of one Classic side dish \$95.95

- Chateaubriand\* - 20 oz. center cut tenderloin
- Steak Diane\* - Four filet mignon medallions, cremini mushrooms, brandy, Diane sauce
- USDA Prime Beef Sampler\* - 10 oz. filet mignon and 12 oz. NY strip, carved tableside

## Chef's Steak & Chop Creations

- Filet del Mar\* - 4 oz. filet mignon, lump crab, shrimp, Dijonnaise, fingerling potatoes \$31.95
- New Orleans Mixed Grill\* - 4 oz. filet mignon, blackened grilled shrimp, andouille sausage, roasted garlic mashed potatoes \$31.95
- Trio of Filet Mignon Medallions\* - Three 4 oz. filet mignon medallions, Oscar-style, peppercorn, bacon Gorgonzola crust \$49.95
- Prime Bourbon Ribeye\* - Bourbon, brown sugar, spices, onion straws 16 oz. \$49.95
- Superior Farms Prime Colorado Lamb Chops\* - Two double bone chops, Diane sauce \$49.95

## Platinum Steaks

Eddie Merlot's is proud to offer the finest Wagyu steaks in the world. Sired with 100% Wagyu cattle, Rangers Valley Wagyu is the perfect balance of marbling and tenderness. Marbling contributes to the texture and authentic beef flavor, creating an unforgettable dining experience.

MS9+ Filet Mignon\* - 5 oz. \$69.95 7 oz. \$89.95

MS7/8+ Bone-in New York Strip\* - 20 oz. \$94.95

- MS7/8+ Ribeye\* - 16 oz. \$99.95

+Australian Marble Score equivalents: USDA Choice = MS 1-2; USDA Prime = MS 3-4; Marble Scores 5 and above do not have an equivalent USDA grade, scoring so much higher than domestic cattle, creating richness and flavor not present in domestic cattle.

## Lean and Healthy

Bison Filet Mignon\* - 6 oz. lean and nutrient rich 195 cal. 36 g. protein 4.5 g. fat \$48.95

Bison Bone-In Ribeye\* - 18 oz. lean and nutrient rich 585 cal. 117 g. protein 13.5 g. fat \$59.95

## Fresh Fish & Seafood

Cedar Plank Roasted Salmon\* - Barbecue glaze, roasted garlic aioli, sautéed spinach, fingerling potatoes \$31.95

Yellowfin Tuna Steak\* - Wild caught, sesame seed crusted, seared rare, Asian rice, sautéed vegetables \$31.95

Grilled Shrimp - Chimichurri marinated shrimp, wild rice, zucchini, tomatoes, tomato jam \$32.95

Blackened Sea Scallops\* - Pan seared, bourbon jalapeño creamed corn, truffle potato cake \$39.95

Sea Bass - Pan-roasted, julienne vegetables, maple and apple cider vinaigrette, balsamic glaze \$44.95

Lobster Tail - Cold water lobster tail Market

Alaskan Red King Crab Legs - One pound, split for your convenience \$52.95

## Chef's Faves

Guest choice of one of the following entrées accompanied with an individual house or Caesar salad: Filet del Mar, Grilled Shrimp, Cedar Salmon, Yellowfin Tuna, Creekstone Farms Pork Chops, or New Orleans Mixed Grill.

# \$35



## House Specialties

Veal Francese - Pan-fried veal, lemon-butter sauce \$26.95

- Chicken Florentine - Two chicken breasts, creamed spinach, Parmesan cream sauce, tomato relish \$24.95

Creekstone Farms Pork Chops\* - Two grilled 10 oz. chops, peaches, roasted garlic mashed potatoes, side Southern Comfort barbecue sauce \$32.95

Vegetarian Bucatini - Bucatini pasta, butternut squash puree, garden-fresh vegetables \$19.95

- Chef's Vegan Grilled Vegetables - Zucchini, yellow squash, roasted red pepper, Asian rice, unagi sauce \$19.95
- Triple Prime Meatloaf - Red wine sauce, crispy onion straws, roasted garlic mashed potatoes \$24.95

## Enhance your Steak

### Sauces

- Peppercorn Sauce \$2.95
- Béarnaise Sauce \$2.95
- Hollandaise Sauce \$2.95
- Horseradish Cream \$2.95
- Diane Sauce \$2.95

### Toppings

- Bacon Gorgonzola Cheese \$3.95
- Caramelized Onions & Mushrooms \$5.95
- Fried Egg \$2.95
- Maxwell Style \$15.95
- Oscar Style \$12.95

### Combinations

- 1/2 Pound Crab Legs \$26.95
- Bacon Wrapped Shrimp \$5.95
- 6 oz. Lobster Tail \$24.95
- Maryland Crab Cake \$16.95
- Crab & Shrimp Del Mar \$15.95

● Designates a new menu item