

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 \$14.95
- 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 \$17.95
- 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 \$16.95
- 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 \$7.95
- House Salad** - Mixed greens, tomato, cucumber, red onion, croutons \$7.95
- 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 \$11.95
- 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 \$7.95
- Creamed Spinach** - Spinach, bacon, cream \$7.95
- 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 \$8.95
- Eddie's Potatoes** - Au gratin, diced potatoes, jalapeño cheese sauce \$8.95
- 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