



## APPETIZERS

### HOT

● **Maryland Crab Cake** – Jumbo lump crab, corn relish, Cajun remoulade 15.95

● **Candied Cherrywood Bacon** – Eight strips of cherrywood bacon, brown sugar, spice, Sriracha Gorgonzola sauce 12.95

**Filet Mignon Potstickers** – Hand-chopped filet, Asian flavors, wonton 13.95

**Sweet and Spicy Shrimp** – Tempura shrimp, sweet and spicy sauce 14.95

● **Sesame Calamari** – Sesame batter, trio of dipping sauces 14.95

**Barbecue Shrimp** – Cherrywood smoked bacon, horseradish, Southern Comfort barbecue sauce 22.95

**Oysters Rockefeller** – Six East coast oysters, creamed spinach, Parmesan, bacon, Pernod and hollandaise 22.95

### Spinach and Artichoke Dip

Artichoke, spinach, garlic, cream cheese, pita chips 12.95 ● add crab claw meat 16.95

### FROM THE COLD BAR

**Eddie's Smokin Shrimp Cocktail** – Four jumbo shrimp, fresh horseradish cocktail sauce 21.95

● **Yellowfin Sesame Tuna Sashimi** – Wild caught, seared rare, seaweed salad, gari ginger, soy 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 15.95

● **Crab Martini Cocktail** – Lump crab meat, cucumber, spicy sauce 17.95

● **Ahi Tuna Poke** – Diced raw tuna, avocado, sesame wonton chips 16.95

● **Steak Tartare** – Hand-chopped, marinated raw filet, cured egg yolk, garlic and Parmesan crostinis 15.95

**Oysters on the Half Shell** – Six East coast oysters, fresh horseradish cocktail sauce, mignonette, crackers 22.95

**Chilled Alaskan King Crab Legs** – Split and served with fresh horseradish cocktail and spicy mustard sauces  
1/2 Pound Market 1 Pound Market

### ● Chilled Seafood Tower

Combination of oysters, crab legs, and shrimp cocktail Small 74.95 Large 119.95

## SOUPS

### French Onion Soup

Caramelized five onion mix, rich broth, croutons, Gruyère Bowl 10.95

### ● King Crab and Corn Bisque

King crab, corn, cream Bowl 11.95

## SALADS

### CLASSIC

● **The Merlot Iceberg** – Iceberg lettuce, chopped eggs, cherrywood bacon, Gorgonzola crumbles, tomato, red onion 9.95

**Romaine "Waldorf"** – Chopped romaine, Granny Smith apples, red grapes, Gorgonzola cheese, candied spiced pecans, maple apple cider vinaigrette 10.95

**Caesar** – Chopped romaine, croutons, Parmesan, Caesar dressing 9.95

**Spinach** – Fresh spinach, eggs, red onion, candied bacon, strawberries, goat cheese, hot bacon dressing 9.95

### SIGNATURE

● **Heirloom Tomato and Burrata Salad** – Heirloom tomatoes, burrata, basil, balsamic glaze, apple cider and roasted garlic vinaigrette  
Individual 16.95 For the Table 33.95

● **Crab and Avocado Salad** – Sliced avocado, jumbo lump crab, Sriracha aioli 18.95

**Eddie's Favorite Chopped Salad** – Crisp lettuce, prosciutto, Gruyère cheese, red onion, celery, tomatoes, artichoke hearts, seasoned almonds, creamy herb dressing 12.95

## SIDES

### SIGNATURE SIDES

● **Eddie's Gourmet Black Truffle Tater Tots** – Black truffle, tater tots, chive sour cream 18.95

**Eddie's Brussels Sprouts** – Caramelized onion, parmesan, bacon 12.95

● **Eddie's Scalloped Potatoes** – Thinly sliced potatoes, jalapeño cheese sauce 13.95

**Cauliflower Gratin** – Mornay sauce, gratinée 12.95

● **Wild Mushrooms** – Shiitake, cremini, oyster, garlic, butter 17.95

**Sweet Potato Casserole** – Brown sugar-pecan topping 11.95

● **Loaded Hash Browns** – Topped with bacon, cheddar, jalapeño and a fried egg 15.95

**Mashed Potatoes with Lobster** – Roasted garlic with lobster meat 22.95

**Macaroni and Cheese with Lobster** – Five cheese sauce, lobster meat 23.95

**Parmesan Truffle Fries** – French fries, truffle oil, Parmesan 9.95

### CLASSIC SIDES

**Baked Potato** – Sour cream, bacon, cheddar cheese 8.95

● **Creamed Corn** – Fresh corn, cream, butter, bourbon, jalapeño 9.95

**Mashed Potatoes** – Roasted garlic, cream, butter 9.95

**Broccoli** – Steamed crowns, butter 9.95

**Creamed Spinach** – Spinach, bacon, cream 9.95

**Asparagus Spears** – Steamed, butter 11.95

**Macaroni and Cheese** – Five cheese sauce 10.95

**Hash Browns** – Shredded potatoes, butter, seasoning 9.95

● **Roasted Root Vegetables** – Parsnips, turnips, sweet potatoes, caramelized onions, harissa 9.95

**Eddie's Potatoes** – Au gratin, diced potatoes, jalapeño cheese sauce 9.95

● Designates new or revised menu item.

We are proud to offer all natural menu items, house-made in our from scratch kitchen

## USDA PRIME BEEF

<b>Filet Mignon</b> – 7 oz. 37.95	10 oz. 47.95	<b>Prime New York Strip</b> – 12 oz. 44.95	16 oz. 54.95
<b>Bone-In Filet Mignon</b> – 16 oz. 69.95		<b>Prime Ribeye</b> – 16 oz. 52.95	
<b>Trio of Filet Mignon Medallions</b> – Three 4 oz. Filet Mignon Medallions, Oscar-style, peppercorn, bacon Gorgonzola cheese 49.95		<b>Bourbon Ribeye</b> – Bourbon, brown sugar, spices, onion straws 52.95	

## PLATINUM CUTS

Eddie Merlot's is proud to offer some of the finest steaks and chops in the world. We are the only steakhouse in the United States to offer Wylarah Wagyu and the only steakhouse to offer the Greg Norman 20 oz Bone-in Strip. These are truly unique steaks.

<b>Wylarah MS9+ Filet Mignon</b> – 7 oz. 99.95	5 oz. 72.95	<b>35 Day Dry Aged Tomahawk Ribeye</b> – 32 oz. 102.95
<b>Greg Norman Wagyu MS7+ New York Strip</b> – 20 oz. 92.95		<b>Superior Farms Prime Lamb Chops</b> – Two double bone chops, Diane sauce 51.95

## LEAN AND HEALTHY CUTS

<b>Bison Filet Mignon</b> – 6 oz. lean and nutrient dense 48.95 195 cal. 36 g protein 4.5 fat	<b>Bison Bone-In Ribeye</b> – 18 oz. lean and nutrient dense 59.95 585 cal. 117 g protein 13.5 fat
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## STEAK CONNOISSEUR SELECTIONS FOR THE TABLE

*Please allow an additional 15-20 minutes for temperatures above medium.*

### USDA Prime Beef Sampler

<b>For Two</b> – 10 oz. Filet Mignon, 16 oz. NY Strip 99.95
<b>For Four</b> – 10 oz. Filet Mignon, 16 oz. NY Strip, 16 oz. Ribeye 149.95

### Platinum Cuts Sampler

<b>For Four</b> – 7 oz. Wylarah Filet Mignon, 20 oz. Wagyu NY Strip, 32 oz. Tomahawk Ribeye 279.95
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## EDDIE'S CLASSIC TABLESIDE FOR TWO

*Includes choice of two Classic side dishes. Signature sides may be substituted for an additional charge.*

<b>Chateaubriand</b> 105.95 20 oz. center cut tenderloin, carved table-side	<b>Steak Diane</b> 99.95 Four Filet Mignon Medallions, cremini mushrooms, Diane sauce
<b>Steak Au Poivre</b> 85.95 Two – 8 oz. NY Strip steaks, peppercorn crusted, brandy, cream	

## HOUSE SPECIALTIES

- **Veal Franciscan Style** – Pan-fried veal in lemon-butter sauce 26.95
- **Gerber Farms Chicken Breast** – Pan-seared airline chicken breast, Dijon, harissa roasted root vegetables 23.95
- **Vegetarian Bucatini** – Bucatini pasta, butternut squash puree, garden-fresh vegetables 19.95
- **Creekstone Farms Pork Chops** – Two grilled 10 oz. chops, peaches, roasted garlic mashed potatoes, side Southern Comfort barbecue sauce 29.95
- **New Orleans Mixed Grill** – 4 oz. Filet Mignon, blackened grilled shrimp, andouille sausage, roasted garlic mashed potatoes 36.95

## SEAFOOD CREATIONS

- **Cedar Plank Roasted Salmon** – Barbecue glaze, roasted garlic aioli, sautéed spinach, fingerling potatoes 31.95
- **Grilled Shrimp** – Chimichurri marinated shrimp, wild rice, zucchini, tomatoes, tomato jam 29.95
- **Yellowfin Tuna Steak** – Wild caught, sesame seed crusted, seared rare, Asian rice, sautéed vegetables 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 King Crab Legs** – Split for your convenience  
1/2 Pound Market    Pound Market

## PRIME STEAK AND SEAFOOD ENHANCEMENTS

### Sauces

Peppercorn Sauce 2.95
Béarnaise Sauce 2.95
Hollandaise Sauce 2.95
● Horseradish Cream 2.95

### Toppings

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

### Combinations

1/2 Pound Crab Legs Market
Bacon Wrapped Shrimp 5.95
6 oz. Lobster Tail 24.95
● Maryland Crab Cake 15.95

†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.

\*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.