

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.



CORDIALS, PORTS AND DESSERT WINES

Graham's 10 Year Tawny	12	Inniskillin Vidal Icewine	35/140
Graham's 20 Year Tawny	20	Dolce	35/140
Graham's 30 Year Tawny	30	Grand Marnier Cordon Rouge	12
Graham's 40 Year Tawny	40	Grand Marnier Cuvée du Centenaire	45
Warre's, Otima, 10 Year Tawny	14	Royal Tokaji, 5 Puttonyos, Hungary	20

FEATURED SCOTCH (2 oz.)

Glenmorangie 10 yr.	16	Lagavulin 16 yr.	26
Glenmorangie Lasanta 12 yr.	17	Balvenie 12 yr.	19
Glenmorangie Quinta Ruban 12 yr.	17	Johnnie Walker Blue	60
Cragganmore 12 yr.	18	Laphroaig 10 yr.	18
Dalwhinnie 15 yr.	18	Oban 14 yr.	22
Glenlivet 18 yr.	30	Talisker 10 yr.	18
Macallan 18 yr.	64		

FEATURED BOURBON & RYE (2 oz.)

Baker's	15	Bulleit Rye	13
Basil Hayden's	15	Bulleit Bourbon	12
Maker's 46	13	Jefferson's Reserve Very Old	14
Booker's	20	Knob Creek	13
1792 Small Batch	14	Knob Creek Eddie Merlot's Single Barrel	15
Larceny	14	Templeton Rye	14
Angel's Envy	18	Woodford Reserve	12

FEATURED COGNAC (2 oz.)

Hennessy VS	12	Martell Cordon Bleu	30
Hennessy VSOP	15	Courvoisier VSOP	14
Hennessy XO	40	Courvoisier XO	37
Hennessy Paradis	150	Remy Martin VSOP	22

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DESSERTS

Carrot Cake–The World's Best! Four layers of carrots, walnuts, pineapple, spices and cream cheese icing with a touch of caramel 9.95

Cinnamon Roll a la Mode – Granny Smith apples, butter, brown sugar, vanilla and cinnamon. Topped with a scoop of vanilla bean ice cream 8.95

Peanut Butter Cup – Peanut butter filling, graham cracker crust, chocolate ganache, caramel and chocolate sauces, peanut tuile 8.95

Triple Chocolate Cake – Chocolate, Chocolate, Chocolate! Four layer chocolate cake, chocolate butter cream icing, chocolate chips 9.95

Crème Brûlée – Rich vanilla bean custard, caramelized sugar crust 7.95

Premium Ice Cream – Ask your server for today's available flavors 6.95

Fresh Fruit Sorbet – Ask your server for today's available flavors 6.95

DESSERTS FOR TWO *Prepared tableside*

Vanilla Cognac Brownie – Double layer chocolate fudge brownie accompanied with vanilla bean ice cream flamed with vanilla-infused cognac and topped with hot fudge, crème anglaise, spiced pecans and raspberries 17.95

Bananas Foster – Myers's Jamaican dark rum, banana liqueur, brown sugar, butter and bananas over vanilla bean ice cream 16.95

Baked Alaska – Throwback dessert flamed table-side, made from sponge cake, Neapolitan ice cream and Italian meringue 14.95

SIGNATURE FRENCH PRESSED COFFEE DRINKS 12

Eddie Merlot's Coffee – Godiva Dark Chocolate, Baileys Irish Cream

Keoke Coffee – Kahlua, Dark Crème de Cacao, Brandy

Café L'Orange – Grand Marnier, Tuaca, Kahlua

Nuts and Berries – Frangelico, Chambord and Cream

Nutty Irishman – Baileys Irish Cream and Frangelico

Café Merlot – Frangelico and Kahlua