

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

**Escargot** - Cremini mushroom caps, garlic, wine, butter, puff pastry buttons \$13.95

**Filet Mignon Potstickers** - Hand stuffed wontons, chopped filet mignon, Asian flavors \$13.95

**Sesame Calamari** - Sesame batter, trio of dipping sauces \$14.95

**Ahi Tuna Poke\*** - Diced raw tuna, avocado, sesame wonton chips \$15.95

**Beef Carpaccio\*** - Raw filet mignon slices, onion, cracked black pepper, balsamic glaze, watercress, olive oil, house-made potato chips \$14.95

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

**Maryland Crab Cake** - Jumbo lump crab, corn relish, Cajun remoulade \$17.95

**Barbecue Shrimp** - Cherrywood bacon, horseradish, Southern Comfort barbecue sauce \$22.95

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

**Rockefeller Style-** \$22.95

## 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

**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

**Classic Wedge** - Iceberg wedge, house-made blue cheese dressing, cherrywood bacon, Gorgonzola crumbles, vine ripe tomatoes \$9.95

### Signature

**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

**Baked Potato** - Sour cream, bacon, cheddar cheese \$6.95

**Eddie's Potatoes** - Au gratin, diced potatoes, jalapeño cheese sauce \$8.95

**Hash Browns** - Shredded potatoes, butter, seasoning \$10.95

**Loaded** - Bacon, cheddar, jalapeño, egg \$14.95

**Eddie's Scalloped Potatoes** - Thinly sliced potatoes, jalapeño cheese sauce \$11.95

**Parmesan Truffle Fries** - French fries, truffle oil, grated Parmesan cheese \$10.95

**Mashed Potatoes** - Roasted garlic, cream, butter \$8.95 **With Lobster** \$21.95

**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

**Eddie's Brussels Sprouts** - Caramelized onion, Parmesan, bacon \$12.95

**Wild Mushrooms** - Shiitake, cremini, oyster, garlic, butter \$14.95

**Macaroni and Cheese** - Creamy five cheese sauce \$8.95 **With Lobster** \$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

**Prime Ribeye\*** - 16 oz. \$49.95

**Bone-In Filet Mignon\*** - 12 oz. \$49.95

**Bone-in Ribeye\*** - Classic Cowboy Cut 22 oz. \$69.95

**Prime New York Strip\*** - 12 oz. \$42.95 16 oz. \$49.95

## Chef's Prime Steak Creations

**Filet del Mar\*** - 4 oz. filet mignon, lump crab, shrimp, Dijonnaise, fingerling potatoes \$32.95

**New Orleans Mixed Grill\*** - 4 oz. filet mignon, blackened grilled shrimp, andouille sausage, roasted garlic mashed potatoes \$32.95

**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

## Tarpoly Creek Ranch Wagyu

*Eddie Merlot's is the only restaurant in the United States to serve Wagyu beef from the award winning Tarpoly Creek Ranch in South Queensland Australia. Tarpoly Creek Wagyu is the perfect balance of marbling and tenderness, sired with 100% Wagyu cattle. This allows us to offer the finest steaks in the world, full of authentic beef flavor and tenderness, creating a unique and 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

+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

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

**Yellowfin Tuna Steak\*** - Wild caught, sesame seed crusted, seared rare, Asian rice, sautéed vegetables \$32.95

**Lobster Tail** - Cold water lobster tail Market

**Sweet and Spicy Shrimp** - Tempura shrimp, sweet and spicy sauce, Asian rice, sautéed vegetables \$24.95

**Alaskan Red King Crab Legs** - One pound, split for your convenience \$54.95

## Chef's Faves

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

**\$35**



## House Specialties

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

**Short Rib Stroganoff** - Slow roasted short rib meat, Papperdelle pasta, rosemary mushroom cream sauce, red wine sauce \$29.95

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

**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  
Diane Sauce \$2.95

### Toppings

Bacon Gorgonzola Cheese \$3.95  
Caramelized Onions & Mushrooms \$5.95  
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 \$17.95  
Crab & Shrimp Del Mar \$15.95