

# Eddie's Lounge Menu

**Happy Hour**  
Monday through Friday enjoy  
**\$3 off all lounge menu food**  
4:00 - 6:30 PM

## ● **Charcuterie and Cheese Board**

Choose three cured meats and three assorted cheeses 19.95

● **Cheese Board** - Choose four assorted cheeses 13.95

*Charcuterie choices: Prosciutto, Hot Soppressata, Coppa Secca, Dry Chorizo*

*Assorted Cheese choices: Gorgonzola, Sharp White Cheddar, Gruyère, Smoked Gouda, Parmesan, Chèvre*

## **Appetizers**

### **House-made Potato Chips**

Thinly sliced, fried and crispy 6.95

### **Tempura Green Beans**

Wasabi cream dipping sauce 8.95

### **Southwestern Fried Artichokes**

Southwestern flavors, fried artichoke hearts, remoulade 10.95

### **Asian Tenderloin Lettuce Wraps**

Chopped filet mignon, ginger chili sauce, peanuts, Sriracha, romaine lettuce, Asian slaw 12.95

### ● **Avocado Toast**

Smoked salmon, avocado, egg, capers, chive crema, fennel 16.95

## **Flatbreads**

### ● **Black and Blue**

Blackened filet mignon tips, red wine demi, Gorgonzola, caramelized onions 13.95

### ● **King Crab**

King Crab, Parmesan, Alfredo sauce, tomatoes 17.95

### ● **Shrimp and Andouille**

Blackened shrimp, rustic tomato sauce, andouille sausage, pepper jack, scallions 12.95

## **Burgers and Sliders**

Prime Beef ground from our Filet Mignon, NY Strip, and Ribeye Steaks. Served with choice of Chips or Fries. Sub Parmesan Truffle Fries for 2.00

### **Prime Cheeseburger\***

Gruyère, Gorgonzola, cheddar or pepper jack 14.95

### **Wagyu Cheeseburger\***

Gruyère, Gorgonzola, cheddar or pepper jack 17.95

### **Peppadew Burger\***

Gorgonzola bacon crust, peppadew peppers, onion straws 15.95

### ● **The Big "E" Burger\***

Two "smashed" prime burger patties, cheddar cheese, lettuce, tomato, onion, Louie sauce 15.95

### ● **Salmon Burger**

Tzatziki sauce, fennel-cucumber salad, fennel fronds 15.95

### **Three Prime Beef Sliders\***

Gruyère, Gorgonzola, cheddar or pepper jack, seasoned onions, roasted garlic aioli 12.95

### **Two Filet Mignon Sliders\***

Grilled onions and mushrooms, roasted garlic aioli, Gruyère cheese 15.95

● Designates New Menu Item

\*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 food-borne illness.

# Eddie's Specialty Cocktails

## **Burnt Orange Manhattan**

Eddie Merlot's Single Barrel Bourbon by Knob Creek, Noilly Prat Sweet Vermouth, flamed orange zest, Bordeaux cherry 15

## **Berry White Martini**

Svedka Raspberry Vodka, Strawberry Vodka, Triple Sec, sweet & sour mix, fresh berries 11

## **Spiced Cherry Mule**

Absolut Lime, Domaine de Canton, black cherry purée, cranberry juice, ginger beer 13

## **Summer Ruby Spritz**

Deep Eddy Ruby Red Vodka, Prosecco, lemon juice, simple syrup, fresh raspberries 12

## **Derby Mule**

Old Forester Bourbon, fresh grapefruit juice, fresh lime juice, vanilla, ginger beer 13

## **G.T.P. Collins**

Sipsmith Gin, fresh lime juice, tonic, Prosecco, basil 15

## **Irish Maid**

Jameson Irish Whiskey, St~Germain, fresh lemon juice, cucumber 15

## **Sunset in Jalisco**

Espolon Reposado Tequila, Aperol, fresh grapefruit juice, fresh lime juice 13

## **Eddie's Paradise Infusion**

Svedka Vodka infused with fresh pineapple 11

## **Woodford Reserve Old Fashioned**

Woodford Reserve Bourbon, Aperol, orange, Bordeaux cherry 15

## **Tea Thyme**

Cruzan Single Barrel Rum, iced tea, fresh lemon juice, thyme 12

## **The Miranda Negroni**

Aviation American Gin, Campari, Noilly Prat Sweet Vermouth, orange bitters 14

## **Parisian Lemon Drop**

Grey Goose Le Citron Vodka, St~Germain Elderflower, lemon juice, simple syrup

**4:00 - 6:00 PM**

**Enjoy \$3.00 off all Wines by the Glass and all Specialty Cocktails**