

Eddie's Lounge Menu

● **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 13

Happy Hour
Monday - Friday from
4:00-6:00 PM

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