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.

Spinach and Artichoke Dip - Artichoke, spinach, garlic, cream cheese, pita chips $13.95

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

Sweet and Spicy Shrimp - Tempura shrimp, sweet and spicy sauce, Sriracha $14.95

Calamari - Crispy fried, lemon vinaigrette, peppadew peppers, micro cilantro $14.95

Baked Potatoes - Sour cream, bacon, cheddar cheese $7.95

Parmesan Truffle Fries - French fries, truffle oil, grated Parmesan cheese $9.95

Eddie’s Potatoes - Au gratin, diced potatoes, jalapeño cheese sauce $8.95

Eddie's Scalloped Potatoes - Thinly sliced potatoes, jalapeño cheese sauce $12.95

Sweet Potato Casserole - Brown sugar-pecan topping $12.95

Loaded Potato Croquettes - bacon, cheddar, green onion, Parmesan fondue $10.95

Macaroni and Cheese - Five cheese sauce, Gruyère bread crumbs $8.95

Baked Potato - Sour cream, bacon, cheddar cheese $7.95

Broccoli - Steamed florets, butter $8.95

Asparagus Spears - Steamed, butter $11.95

Eddie’s Brussels Sprouts - Caramelized onion, Parmesan, bacon $13.95

Parmesan Truffle Fries - French fries, truffle oil, grated Parmesan cheese $9.95

Sautéed Spinach - garlic oil, salt, pepper $8.95

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

Macaroni and Cheese - Creamy five cheese sauce $8.95

Penne con Vodka - Vodka sauce, Pasta Primavera $12.95

Fine herb sauce, Gruyère $10.95

Creamed Spinach - Spinach, cream $8.95

Cauliflower Au Gratin - Five cheese sauce, Gruyère bread crumbs $8.95

Chips with Guacamole - Guacamole, tortilla chips $6.95

Avocado Toast - Smoked salmon, avocado, egg, capers, chive crema, fennel $15.95

Maryland Crab Cake - Jumbo lump crab, king crab, corn relish, Cajun remoulade $18.95

Eddie’s Shrimp Cocktail - Four jumbo shrimp, fresh horseradish cocktail sauce $21.95

Ahi Tuna Poke - Diced raw tuna, avocado, sesame won ton chips $15.95

Lobster "Escargot" - Lobster, spinach, grape tomatoes, garlic, white wine, puff pastry $16.95

Charcuterie and Cheese Board - Choose three cured meats and three assorted cheeses $19.95

Cheese Board - Choose four assorted cheeses $13.95

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

Cheeses: Gorgonzola, Sharp White Cheddar, Gruyère, Smoked Gouda, Parmesan, Chèvre

Eddie’s Brussels Sprouts - Caramelized onion, Parmesan, bacon $13.95

Sautéed Spinach - garlic oil, salt, pepper $8.95

Broccoli - Steamed florets, butter $8.95

Asparagus Spears - Steamed, butter $11.95

Eddie’s Brussels Sprouts - Caramelized onion, Parmesan, bacon $13.95

Tomato Soup - Creamy, rich tomato soup, parmesan $9.95

French Onion Soup - Caramelized five onion mix, rich broth, croutons, Gruyère $9.95

Caesar - Chopped romaine, croutons, Parmesan, Caesar dressing $8.95

House Salad - Mixed greens, tomato, cucumber, red onion, croutons $8.95

Spinach - Fresh spinach, eggs, red onion, candied bacon, strawberries, goat cheese, hot bacon dressing $9.95

Classic Wedge - Iceberg wedge, house-made blue cheese dressing, cherrywood bacon, Gorgonzola crumbles, tomatoes $8.95

Baby Kale - Fresh kale, dried cranberries, spiced candied pecans, goat cheese, lemon vinaigrette $8.95

Romaine “Waldorf” - Chopped romaine, Granny Smith apples, red grapes, Gorgonzola cheese, candied spiced pecans, maple apple cider vinaigrette $9.95

Eddie’s Favorite Chopped Salad - Crisp lettuce, prosciutto, Gruyère cheese, red onion, celery, tomatoes, artichoke hearts, seasoned almonds, creamy herb dressing $11.95

Warm Almond Chicken Salad - Roasted chicken, mixed greens, tomato, cucumber, red onion, gorgonzola, bacon, sliced almonds, dressing $12.95

Salads
USDA Prime Beef

Filet Mignon* - 7 oz. $37.95  10 oz. $47.95
Bone-In Filet Mignon* - 16 oz. $69.95
Prime New York Strip* - 12 oz. $42.95  16 oz. $49.95
Prime Ribeye* - 16 oz. $49.95
Prime Bourbon Ribeye* - Bourbon, brown sugar, spices, onion straws 16 oz. $52.95
Bone-in Ribeye* - Classic Cowboy Cut 22 oz. $69.95

Chef’s 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 sauce, bacon Gorgonzola crust $49.95

Tableside for Two

Chateaubriand* - 20 oz. center cut tenderloin served with choice of one non-lobster side $95.95

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, stired 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/+ Ribeye* - 16 oz. $99.95
+ 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

Shrimp & Grits - Blackened shrimp, sharp white cheddar grits, andouille gravy, green onions $32.95
Cedar Plank Roasted Salmon* - Barbecue glaze, roasted garlic aioli, sautéed spinach, fingerling potatoes $32.95
Yellowfin Tuna Steak* - Wild caught, sesame seed crusted, seared rare, Asian rice, sautéed vegetables $32.95

Pan Seared Sea Scallops* - Carrot-cumin purée, ‘shiiitake bacon’, sweet peas, peppadew peppers $37.95
Sea Bass - Pan-roasted, julienne vegetables, maple apple cider vinaigrette, balsamic glaze $45.95
Alaskan Red King Crab Legs - One pound, split for your convenience $54.95

Lobster Tail - Cold water lobster tail Market

$36

Chef’s Faves

Guest choice of one of the following entrées accompanied with a House or Caesar salad: Filet del Mar, Shrimp & Grits, Cedar Salmon, Yellowfin Tuna, Pork Chops, or New Orleans Mixed Grill.

Enhancements

Sauces
Peppercorn Sauce $2.95
Béarnaise Sauce $2.95
Hollandaise Sauce $2.95
Horseradish 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 $29.95
Bacon Wrapped Shrimp Skewer $7.95
6 oz. Lobster Tail $24.95
Maryland Crab Cake $18.95
Crab & Shrimp Del Mar $15.95

Dependantes a new menu item

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.