



Lunch Menu

Starters, Salads and Soups

Sesame Calamari – Sesame batter, trio of dipping sauces 14.95
Sweet and Spicy Shrimp – Tempura battered shrimp tossed in a sweet and spicy Asian sauce 14.95
Filet Mignon Potstickers – Asian flavors in wonton wrappers, lightly browned 13.95
Eddie's Smokin' Shrimp Cocktail – Fresh horseradish cocktail sauce 19.95

Caesar – Romaine leaves, Parmesan, croutons, house-made dressing 6.95
Eddie's House Salad – Mixed greens, tomato, cucumbers, red onion, croutons 6.95
Romaine Waldorf – Apples, grapes, Gorgonzola crumbles, candied pecans, maple vinaigrette 9.95
Classic Wedge – Iceberg wedge, house-made blue cheese dressing, cherrywood bacon, Gorgonzola crumbles, heirloom tomatoes 9.95

Chef's Soup of the Day – Cup 4.95 Bowl 8.95
Prepared in house daily from only the freshest ingredients

French Onion – Cup 5.95 Bowl 9.95
Caramelized five onion mix, rich broth, croutons, Gruyère

King Crab & Corn Bisque – Cup 5.95 Bowl 9.95
Rich and creamy with king crab and fresh corn

Signature Entrée Salads

Southwest Chicken Caesar – Romaine, grilled chicken, red onion, tortilla strips, black beans, roasted corn, tomatoes, pepperjack cheese, Southwestern Caesar dressing 16.95
Cajun Marinated Steak Salad* – Sliced blackened NY strip, sliced iceberg lettuce, chopped eggs, bacon, tomato, red onion 21.95
Grilled Chicken Chopped Salad – Seasoned grilled chicken, mixed greens, prosciutto, Gruyère cheese, red onion, celery, tomatoes, artichoke hearts, seasoned almonds, creamy herb dressing 17.95

Ocean Cobb – Mixed greens, lobster, shrimp and crab mix, tomato, crispy bacon, egg, avocado, Gorgonzola crumbles, chives 19.95

Grilled Shrimp Fajita Salad – Seasoned grilled shrimp, mixed greens, black beans, roasted corn, red pepper, red onion, pepper jack cheese, chipotle honey lime vinaigrette 18.95

Yellowfin Tuna Salad* – Seared rare with sesame seed crust served over chilled Asian noodles 19.95

Sandwiches

*Prime Beef Burgers ground from our Filet Mignon, NY Strip, and Ribeye steaks
All sandwiches served on a toasted bun with lettuce, tomato, onion, pickle spear
and fresh chips or fries. Substitute truffle fries, fresh fruit or side salad add 2*

Prime Cheeseburger* 14.95 • **Wagyu Cheeseburger*** 16.95
Choose from: Cheddar, Gruyère, Gorgonzola or pepperjack.
Peppadew Burger* – Gorgonzola bacon crust, peppadew peppers, onion straws 15.95
Steak Diane Burger* – Prime burger, filet mignon tips, mushrooms, Diane sauce 17.95
Mushroom and Swiss Burger* – Sautéed mushrooms, Gruyère cheese 15.95
Green Chile Burger* – Poblano cream cheese, roasted poblano, guacamole, chipotle aioli 15.95

French Dip – Shaved prime beef, caramelized onions, creamy horseradish, Gruyère cheese 18.95
Salmon BLTA* – Bacon, lettuce, tomato, avocado, garlic aioli 16.95
Shrimp Po Boy – Tempura fried shrimp, Old Bay seasoning, Cajun remoulade 14.95
Blackened Chicken Sandwich – Blackened chicken breast, pepperjack cheese, avocado, chipotle aioli 15.95

Luncheon Entrées

Chicken Florentine – Pan seared chicken breast, creamed spinach, Parmesan cream sauce 19.95
Creekstone Farms Pork Chop* – Grilled 10 oz. chop, peaches, roasted garlic mashed potatoes, side Southern Comfort barbecue sauce 22.95

Cedar Roasted Salmon* – 6 oz. salmon fillet, BBQ glaze, garlic aioli, sautéed spinach, fingerling potatoes 23.95
Maryland Crab Cake – Corn relish, Cajun remoulade, roasted garlic mashed potatoes 21.95

Signature Prime Steaks

Enjoy any of our Prime or Platinum cut steaks from our dinner menu, hand cut in house daily! Ask your server for a dinner menu or recommendations.

Filet Mignon* – Roasted garlic mashed potatoes, green beans 7 oz. 37.95 10 oz. 47.95
Prime New York Strip* – Roasted garlic mashed potatoes, green beans 12 oz. 42.95 16 oz. 49.95

Filet del Mar* – 4 oz. filet mignon, crab, shrimp, Dijonnaise, fingerling potatoes 31.95
New Orleans Mixed Grill* – Filet mignon, grilled shrimp, andouille sausage, roasted garlic mashed potatoes 31.95