



Eddie Merlot's **HOLIDAY MENU**

STARTER

WAGYU MEATBALLS

*Hand-Ground & Rolled Wagyu Meatballs,
Stuffed with Gruyère Cheese & Topped
with Marinara \$20*

SALAD

WALDORF SALAD

*Romaine Lettuce, Red Grapes, Granny
Smith Apples, Spiced Pecans, Gorgonzola
Crumbles, Maple-Cider Vinaigrette \$13*

ENTRÉES

SURF & TURF

*6 oz. Filet Mignon & 6 oz. Cold Water
Lobster Tail \$79*

ELK CHOP

*Pan-Seared Double-Bone Elk Chop,
Sautéed Fennel, Cremini Mushrooms,
Rich Burgundy Wine Reduction \$56*

BONE-IN FILET MIGNON

14 oz. \$79

LAMB CHOPS

*Rosemary Marinated, Smoked Salt & Pepper
Crusted Lamb Chops, Herb Polenta Cake,
Baby Carrots, Gorgonzola Demi-Glace \$59*



Sommelier **HOLIDAY WINE FEATURES**

SEA SUN PINOT NOIR

\$12 glass / \$45 bottle

CAYMUS SUISUN "THE WALKING FOOL" RED BLEND

\$15 glass / \$55 bottle

CAYMUS SUISUN GRAND DURIF

\$20 glass / \$75 bottle

CAYMUS VINEYARDS CABERNET SAUVIGNON

\$30 glass / \$150 1 liter bottle

