Eddie Merlofs.

PRIME AGED BEEF AND SEAFOOD

\$50

Per Guest Plus Beverages, Tax & Gratuity

COLUMBUS

RESTAURANT WEEK

Starters

Choice of

CAESAR SALAD

Romaine Lettuce, Croutons, Parmesan, Caesar Dressing

EDDIE'S HOUSE SALAD

Arcadian Mix, Heirloom Cherry Tomatoes, Cucumber, Red Onion, Croutons, Choice of Dressing

Q CUP OF KING CRAB & CORN BISQUE

King Crab, Sweet Corn, Rich Cream, Topped with Lump King Crab

Entrées

Choice of

LEMON-DIJON CHICKEN

Two Herb-Marinated Chicken Breasts, Roasted Garlic Mashed Potatoes, Chef's Fresh Vegetables, Lemon-Dijon Pan Sauce, Charred Lemon

♠ FAROE ISLANDS SALMON*

North Atlantic Salmon. Select preparation: Grilled, Cedar-Plank Roasted or Blackened; Served with Roasted Garlic Mashed Potatoes & Chef's Fresh Vegetables

6 OZ. FILET MIGNON*

with Roasted Garlic Mashed Potatoes & Chef's Fresh Vegetables



8 oz. Filet Mignon* +\$12

ENHANCEMENTSBacon Gorgonzola

Topping +\$4

Béarnaise Sauce +\$3

Oscar Style +\$15

Desserts

Choice of

CARROT CAKE

Four Layers, Carrots, Walnuts, Pineapple, Spices & Cream Cheese Icing with a Touch of Caramel Sauce

TRIPLE CHOCOLATE CAKE

Four Layer Chocolate Cake, Chocolate Butter Cream Icing & Chocolate Chips

CRÈME BRÛLÉE

Rich Vanilla Bean Custard, Caramelized Sugar Crust

Signature item

* Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.