# Eddie Merlofs.

# PRIME AGED BEEF AND SEAFOOD

\$55.25

Per Guest Plus Beverages, Tax & Gratuity



# **PITTSBURGH**

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

# © 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

## UPGRADE

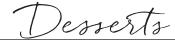
8 oz. Filet Mignon\* +\$12

# **ENHANCEMENTS**

Bacon Gorgonzola Topping +\$4

Béarnaise Sauce +\$3

Oscar Style +\$15



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.

\*\*PB-RW-0625\*\*
\*\*PB-RW