

Eddie Merlot's®

PRIME AGED BEEF AND SEAFOOD

\$50

Per Guest Plus Beverages,
Tax & Gratuity



DEVOUR INDY 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

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.

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