



PRIME AGED BEEF AND SEAFOOD

The following information was designed to assist our guests who have food allergies. Because of our reliance on suppliers for accurate information, the shared cooking and preparation areas in our kitchens, and the fact that our food is prepared to order we cannot fully eliminate the risk of cross-contamination or guarantee that any item is free of any allergen. The information below details common allergens and in which menu items they may be present. Neither Eddie Merlot's, nor its affiliated entities, warrant or guarantee that the following guide will eliminate or prevent allergic reactions.

If a menu item can be modified to be allergen-free by removing one ingredient, that ingredient is listed in the appropriate box in parenthesis. Please let us know that you have an allergy so we can make sure to eliminate risk of cross-contamination.

STARTERS	EGGS***	FISH	DAIRY	PEANUTS	SOY**	TREE NUTS	SHELL- FISH	WHEAT	FRIED***	GLUTE FREE
Signature Beef Carpaccio			•					•		
Sweet & Spicy Shrimp	*						*	*	•	
Calamari			•				*	•	•	
Crab Cakes	•						*	*		
Filet Mignon Potstickers	•				*			•		
Barbecue Shrimp					•		•			♦
Shrimp Cocktail							•			•
Ahi Tuna Wontons	•	•	*		*			•		
Spinach & Artichoke Dip			•					•	•	
Oysters on the Half Shell							•			
Oysters Rockefeller	•		•				•			
Oysters Charbroiled			•				•	•		
Oysters & Caviar		•					•			•
Hot Appetizer Platter	•				•		•	•		
Seafood Tower	•	•	•		*		•	•		
SALADS	EGGS***	FISH	DAIRY	PEANUTS	SOY**	TREE NUTS	SHELL- FISH	WHEAT	FRIED***	GLUTE FREE
Caesar	•	•	*					•		
Grilled Romaine	*		•					•	•	
Classic Wedge			•							•
Eddie's House	•							•		
Chopped	*		•			•				*
Cajun-Marinated Steak			•					•		
SOUPS	EGGS***	FISH	DAIRY	PEANUTS	SOY**	TREE NUTS	SHELL- FISH	WHEAT	FRIED***	GLUTE FREE
French Onion			*					•		
King Crab & Corn Bisque			•				•			•
LAND & SEA	EGGS***	FISH	DAIRY	PEANUTS	SOY**	TREE NUTS	SHELL- FISH	WHEAT	FRIED***	GLUTE FREE
Chilean Sea Bass		•								♦
Faroe Islands Salmon - Grilled		•	•							•
Faroe Islands Salmon - Cedar-Plank Roasted		•	•							•
Faroe Islands Salmon - Blackened		•	•							•
Ahi Tuna Steak		•	•		•					·
Mojo Shrimp & Scallops		•	•		•		•			•
			•				,			•
Lemon-Dijon Chicken										
Lemon-Dijon Chicken Cold Water Twin Lobster Tails			•				•			•

EDDIES SIGNATURE STEAKS****	EGGS***	FISH	DAIRY	PEANUTS	SOY**	TREE NUTS	SHELL- FISH	WHEAT	FRIED***	GLUTEN FREE
Filet Mignon			*					•		
Trio of Medallions	•		•				•	•		
New Orleans Mixed Grill			•				•	*		
Filet Del Mar	•		•				•	*		
Prime New York Strip			•					•		
Prime Ribeye			•					•		
Prime Bourbon Ribeye			•		•			•	•	
Prime Bone-In Ribeye			*					*		
Bison Filet			•					•		
Rack of Lamb			•							
WAGYU****	EGGS***	FISH	DAIRY	PEANUTS	SOY**	TREE NUTS	SHELL- FISH	WHEAT	FRIED***	GLUTEN FREE
MS9 + Filet Mignon****			•					*		
MS7/8 + Ribeye****			•					•		
ENHANCEMENTS	EGGS***	FISH	DAIRY	PEANUTS	SOY**	TREE NUTS	SHELL- FISH	WHEAT	FRIED***	GLUTEN FREE
SAUCES:										
Hollandaise	•		•							*
Béarnaise	•		•							•
Peppercorn			*					*		
Creamy Horseradish			•							•
TOPPINGS:										
Royal Osetra Caviar		•								*
Bacon Gorgonzola			•					*		
Maxwell Style	•		•				•			•
Oscar Style	*		•				•			•
COMBINATIONS:										
Bacon-Wrapped Shrimp					•		•			•
Del Mar Style	•		•				•			•
Mixed Grill Style			•				•			•
Crab Cake	•						•	•		
King Crab Legs			•				•			•
Cold Water Lobster Tail			•				•			•
SIDES	EGGS***	FISH	DAIRY	PEANUTS	SOY**	TREE NUTS	SHELL- FISH	WHEAT	FRIED***	GLUTEN FREE
Baked Potato										•
Baked Potato Loaded			•							*
Roasted Garlic Mashed Potatoes			•							•
Roasted Garlic Mashed Potatoes with Lobster			•				•			•
Parmesan Truffle Fries			•						•	
Jalapeño Au Gratin Potatoes			*							•
Sweet Potato Casserole			•			•		•		
Macaroni & Cheese			•					*		

Macaroni & Cheese with Lobster			•				•	•		
SIDES - Continued	EGGS***	FISH	DAIRY	PEANUTS	SOY**	TREE NUTS	SHELL- FISH	WHEAT	FRIED***	GLUTEN FREE
Tempura Green Beans	•		*			11010	11011	+	•	
Creamed Spinach with Bacon			•					•		
Broccoli			•							•
Asparagus			•							•
Wild Mushrooms			•							•
Eddie's Brussels Sprouts										
with Bacon			•							•
DESSERTS	EGGS***	FISH	DAIRY	PEANUTS	SOY**	TREE NUTS	SHELL- FISH	WHEAT	FRIED***	GLUTEN FREE
Carrot Cake	•		•			*		*		
Peanut Butter Cup			•	•				*		
Crème Brûlée	•		•							•
Triple Chocolate Cake	•		•					•		
New York-Style Cheesecake	•		•					•		
Turtle Cheesecake	•		•	•		•		•		
Vanilla Cognac Brownie	•		•	•		•		•		
Bananas Foster	•		•					•		•
			<u> </u>			TREE	SHELL-			GLUTEN
LOUNGE MENU	EGGS***	FISH	DAIRY	PEANUTS	SOY**	NUTS	FISH	WHEAT	FRIED***	FREE
Ahi Tuna Wontons	•	•	•		•			•	•	
Loaded Potato Chips			•						•	
House Fries	•								•	
Prime French Dip Sliders	•		*					•	•	
Filet Mignon Sliders	•		*					*	•	
Eddie's Prime Cheeseburger & Fries	•		•					•	•	
Lamb Lollipops			•							
Crab & Avocado Cocktail	•		•				•	•		
Onion Ring Tower	•							•	•	
Lobster Roll			•				•	•	•	
House Fries	•		•						•	
LUNCH MENU	EGGS***	FISH	DAIRY	PEANUTS	SOY**	TREE NUTS	SHELL- FISH	WHEAT	FRIED***	GLUTEN FREE
APPETIZERS						NOTS	11311			INCL
Sweet & Spicy Shrimp	•						•	•	•	
Filet Mignon Potstickers	•				•			*		
Calamari			•				•	*	•	
Shrimp Cocktail							•			•
SALADS			<u> </u>						<u> </u>	
Caesar	•	•	•					•		
Eddie's House	•							•		
Grilled Romaine	•		•					•	•	
Classic Wedge	•		•					•	•	•
Grilled Chicken Chopped	•		•			•				•
Grilled Shrimp Fajita	•		•			V		•	•	•
Chicken Cobb	•		•					•	*	•
	·						_			
Ocean Cobb	•		•				•			•

Cajun-Marinated Steak			•					•		
LUNCH MENU - Continued	EGGS***	FISH	DAIRY	PEANUTS	SOY**	TREE NUTS	SHELL- FISH	WHEAT	FRIED***	GLUTE! FREE
SOUPS						'				
French Onion			•					*		
King Crab & Corn Bisque			•				•			•
LUNCH ENTRÉES										
Filet Mignon w/ Mashed Potatoes & Green Beans			•							•
Steak Frites			•						•	♦
Prime New York Strip w/ Mashed Potatoes & Green Beans			•							•
New Orleans Mixed Grill			•				•	*		
BURGERS & SANDWICHES										
Eddie's Prime Cheeseburger & Fries	•		•					•	•	
Steak Diane Burger			•					*	•	
BBQ Applewood Bacon Burger			•					•	•	
French Dip			•					*	•	
Salmon BLTA	•	*						•	*	
Chicken BLTA	•							*	•	
MERLOT'S MIDDAY MENU										
Steak Diane			•					•		
Lemon-Dijon Chicken			•							*
Faroe Islands Salmon - Grilled		•	•							•
Faroe Islands Salmon - Cedar-Plank Roasted		•	•							•
Faroe Islands Salmon - Blackened		*	•							•
Ahi Tuna Steak		•			•					
Manhattan Cut New York Strip			•							•



^{*}Peanuts and/or Treenuts are not a direct ingredient in this product however the product is manufactured in a facility that handles these allergens.

^{**}Many of our items include soybean oil, which the FDA recognizes as safe to eat for those with a soy allergy. For this reason, menu items containing soybean oil are listed as containing soy.

^{***}We cook our fried menu items in the same fryer oil that contains products coated with gluten/flours. For this reason, those with hypersensitive gluten or shellfish allergies should avoid all fried menu items.

^{****}All Steaks can be prepared Dairy and Gluten Free by request..