

Eddie Merlot's HOLIDAY MENU

Tomahawk TRIO FOR TWO*

SERVES TWO

32 oz. Australian Wagyu Tomahawk Ribeye,
Two North Atlantic Cold Water Lobster Tails,
& Bottle of Daou Pessimist Red Blend \$199

STARTER

WAGYU MEATBALLS

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

ENTRÉES

SURF & TURF*

6 oz. Australian Filet Mignon &
6 oz. North Atlantic Cold Water Lobster Tail \$79

PAN-ROASTED SALMON WITH CRISPY LOBSTER RISOTTO CAKE

Passion Fruit Beurre Blanc, Grilled Asparagus \$49

BRAISED SHORT RIB

Short Rib, Heirloom Carrots,
Roasted Garlic Mashed Potatoes,
Cipollini Onions, Red Wine Demi-Glace \$59

ELK CHOP*

Pan Seared Double-Bone Elk Chop,
Sautéed Fennel, Cremini Mushrooms,
Red Wine Reduction \$59

Sommelier HOLIDAY WINE FEATURES

Caymus Suisun "The Walking Fool" Red Blend
\$55 Bottle

Caymus Suisun "Grand Durif"
\$75 Bottle

Caymus Vineyards Cabernet Sauvignon
\$180 Bottle

*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.