

Eddie Merlot's®

PRIME AGED BEEF AND SEAFOOD

\$55

Per Guest Plus Beverages,
Tax & Gratuity

BOSTON
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 JUMBO

CRAB & CORN BISQUE

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

Entrées

Vegetarian, vegan and gluten free options available by request

Choice of

LEMON-DIJON CHICKEN

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

6 OZ. FILET MIGNON*

with Roasted Garlic Mashed Potatoes & Chef's Fresh Vegetables

FAROE ISLANDS SALMON*

North Atlantic Salmon. Select preparation: Grilled, Cedar-Plank Roasted or Blackened; Served 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

CRÈME BRÛLÉE

Rich Vanilla Bean Custard, Caramelized Sugar Crust

TRIPLE CHOCOLATE CAKE

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

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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