

# 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



#### 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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