Eddie Merlot's®

PRIME AGED BEEF AND SEAFOOD

$55.27
Per Guest Plus Beverages, Tax & Gratuity

PITTSBURGH
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

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
12 oz. Filet Mignon* +$16

ENHANCEMENTS
Bacon Gorgonzola Topping +$4
Béarnaise Sauce +$4
Oscar Style +$15
6 oz. Cold Water Lobster Tail +$39

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

Wine Pairings

Hartford Court
Russian River Valley Chardonnay — Bottle $35

Carmel Road
Cabernet Sauvignon — Bottle $35

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.*