

Welcome to Eddie Merlot's, where we want you, our guests, to have nothing but the best — which is why we go to such great lengths to serve you the exceptional prime-aged steaks upon which our restaurant has built its reputation.

Who is Eddie?

Bill Humphries, the founder of Eddie Merlot's, is a well-known wine connoisseur. In fact, Bill's talent for choosing appropriate dinner wines was one of his responsibilities as a board member for a worldwide corporation. At one such dinner, Ed, a new member, asked Bill to surprise him with a great wine. When the wine — a Merlot — was poured and tasted, Ed was exceedingly impressed, and told Bill, "From now on, always order the Merlot." "And from now on," Bill replied, "you're Eddie Merlot." To this day, that's what Ed's fellow board members call him. We named our restaurant Eddie Merlot's in homage to the man and his love of a great steak, a great glass of wine, and a good story.



APPETIZERS

-  **Sesame Calamari**
Sesame batter, garlic/ginger soy, hot mustard, wasabi sauces - \$12.95
- Eddie's Artichoke Dip**
Garlic bread crisps - \$8.95
-  **Blue Cheese Potato Chips**
Blue cheese sauce, crumbled blue cheese - \$8.95
- Baked Brie**
Pastry crust, cherry jam - \$10.95
- Duck Tart**
Shaved Indiana duck breast, goat cheese, fruit glaze - \$11.95

EDDIE'S SUSHI

- 8 piece Maki Rolls**
Spicy Tuna - \$10.95
Seared Salmon - \$10.95
Alaskan King Crab - \$12.95

-  **Steamed Mussels**
Vodka broth, fennel, tomatoes - \$13.95

-  **Barbeque Shrimp**
Bacon-wrapped, horseradish, Southern Comfort barbeque sauce - \$15.95

- Beef Carpaccio**
Raw filet, capers, onion, greens, polenta cake- \$14.95

- Crab Cakes**
Lump crabmeat, bourbon/jalapeño corn, sweet potato straws - \$14.95

-  **Ahi Tuna Wontons**
Raw Ahi tuna, Asian flavors, wonton "chips"- \$12.95

COMBINATIONS

-  **The Merlot Hot Seafood Medley**
Crab Cakes, Barbeque Shrimp, Sesame Calamari - \$39.95

-  **Far East Platter**
Three varieties of Maki Rolls, Ahi Tuna Wontons - \$38.95

CHILLED FRESH SHELLFISH

Eddie's Smokin' Shrimp Cocktail

Fresh horseradish cocktail sauce - \$15.95

Alaskan King Crab Legs

One half pound chilled, fresh horseradish cocktail sauce, wasabi cream - \$18.95

Oysters on the Half-Shell

Mignonette and cocktail sauces - \$14.95

Fresh Oyster Shooters

Oysters, cocktail sauce, horseradish vodka - \$13.95

PLATTERS

Our platters are prepared for a minimum of two guests and filled with hand-picked selections presented on crushed ice, "Eddie's style" with all of the accoutrements

Atlantic

Shrimp, oysters, mussels, seared sea scallop ceviche - \$18.95 per person

Pacific

Shrimp, oysters, mussels, seared sea scallop ceviche, Alaskan king crab legs - \$23.95 per person

Arctic

Lobster, Alaskan king crab legs, shrimp - \$34.95 per person

*Consuming raw or undercooked food can be harmful to your health



SOUPS

French Onion Soup

Simmered in rich broth with five types of onions, croutons, gruyère and parmesan cheeses. - \$7.95


Soup du Jour

Our soups are created daily by our skilled culinary team using only the freshest ingredients - \$7.95

SALADS

All of our dressings are Eddie's exclusive originals. Balsamic Vinaigrette, Blue Cheese, Ranch, French, Creamy Herb, Hot Bacon

Eddie Merlot's Favorite - Fresh crisp spring greens, tomatoes, cucumber, red onion, black olive slices, fresh bacon bits and croutons - Half \$5.50 Full \$7.95

 **Caesar** - Chopped romaine leaves and hearts, parmesan cheese, croutons, creamy Caesar dressing - Half \$5.50 Full \$7.95

 **Chopped** - Crisp lettuce, gruyere cheese, red onion, celery, tomatoes, hearts of palm, prosciutto ham, and seasoned almonds tossed in a creamy herb dressing - Half \$5.95 Full \$9.50

Spinach - Fresh spinach leaves, onions, crisp bacon, chopped eggs, mushrooms with hot bacon dressing - Half \$5.50 Full \$7.95

Iceberg Lettuce Wedge - Crisp wedges of lettuce garnished with tomato and red onions - \$7.95

Tomato and Onion - Thick tomato slices layered with red onion slices topped with blue cheese crumbles - \$7.95

SIDES

- 🍷 ***Eddie's Potatoes - \$7.95***
House favorite. Served in a rich, creamy sauce with cheddar cheese and jalapeño peppers.
- Mashed Potatoes with Roasted Garlic - \$7.95***
- Pan-Fried Lyonnaise Potatoes - \$7.95***
- Hash Brown Potatoes - \$7.95***
- Seasoned Fries - \$5.95***
- 🍷 ***Parmesan Truffle Fries - \$7.95***
- Baked Potato - \$6.95***
- 🍷 ***Lobster Mashed Potatoes - \$18.95***
Creamy mashed potatoes topped with sautéed lobster meat and lobster butter.
- Creamed Corn - \$7.95***
- Broccoli - \$7.95***
- 🍷 ***Tempura Green Beans - \$7.95***
Sesame batter, wasabi cream
- Asparagus Spears - \$8.95***
- Sautéed Mushrooms - \$7.95***
- Sautéed Spinach - \$7.95***
- Creamed Spinach - \$7.95***
- 🍷 ***Cippollini Onions and Charred Jalapeño Peppers - \$7.95***
- 🍷 ***Macaroni and Cheese - \$8.95***
Irresistible blend of five cheeses, cream and crumb topping.
with Lobster \$18.95



*Rare — red, cool center; Medium Rare — red, warm center; Medium — pink center;
Medium Well — slightly pink center; Well — cooked throughout.*

BEEF

USDA Prime-aged a minimum of 21 days

Prime Filet Mignon - 6 oz. \$24.95 8 oz. \$29.95 12 oz. \$35.95

 *Prime Ribeye Steak* - 16 oz. \$35.95 22 oz. Bone-in Cowboy Cut \$41.95

Prime New York Strip - 12 oz. \$33.95 16 oz. \$38.95

Prime T-Bone - 20 oz. \$49.95

Steak Enhancements

Peppercorn Style - Encrusted with crushed black pepper and served with brandy demi-glace - \$3.95

Bacon Blue Cheese Crust - Irresistible blend melted over the top of your steak - \$3.95

Oscar Style - Fresh lump crab meat, asparagus spears, béarnaise sauce - \$10.95

Pair With Your Prime Steaks

Eddie's Famous Stuffed Shrimp - Crabmeat stuffing, bacon blue cheese crust - \$8.95 each

Alaskan King Crab Legs - \$19.95 per half pound

Australian Cold Water Lobster Tail - Market Price

Black and Blue Jumbo Sea Scallops (2) - \$10.95

Eddie's Specialty Steaks

Trio of Medallions - Three 4 ounce filets, peppercorn, oscar, bacon blue cheese crust - \$39.95

Stilton-stuffed Filet Mignon - 8 ounce bacon-wrapped filet, port wine reduction - \$33.95

Coffee-encrusted New York Strip Steak - 16 ounces, Tuscan white beans - \$44.95

Bourbon-marinated Ribeye Steak - 16 ounces, crispy fried onions - \$38.95

30 day dry-aged bone-in Ribeye Steak - 22 ounces, parmesan truffle fries, worcestershire - \$54.95

COMBINATIONS

Traditional Surf and Turf

6 ounce Filet Mignon and Australian Lobster Tail - \$69.95

Crab and Turf

6 ounce Filet Mignon and Alaskan king crab legs - \$42.95

Sushi Roll and Turf

6 ounce Filet Mignon and Maki Roll - \$34.95

EDDIE'S PRIME TIME FOR TWO - \$84.95

Accompanied with vegetables and Eddie's potatoes or roasted garlic mashed potatoes

Chateaubriand - Tenderloin carved tableside

 ***38 oz. Bone-in Ribeye*** - Carved tableside, trio of sauces

Steak Diane - Tenderloin medallions flamed tableside with brandy, mushrooms and herbed demi-glace



SEAFOOD

Grilled Fresh Salmon - Mushrooms, béarnaise sauce - \$26.95

Sesame Ahi Tuna - Encrusted with sesame seeds, seared rare, wasabi, soy sauce, gari ginger and seaweed salad - \$27.95

 **Black and Blue Sea Scallops** - Lightly blackened, blue cheese butter, caramelized red onion jam, green beans - \$28.95

Sea Bass - Pan roasted, green beans, maple vinaigrette - \$31.95

 **Eddie's Famous Stuffed Shrimp** - Broiled with crabmeat and bacon blue cheese stuffing - \$32.95

Australian Cold-Water Lobster Tail - Market Price

Alaskan King Crab Legs - One pound steamed and split for your dining pleasure - \$39.95

POULTRY

Stuffed Chicken Breast - \$21.95
Fresh goat cheese, sun-dried tomatoes and basil

Pan-seared Duck Breast - \$24.95
Served medium with sweet potato, dried cherry hash

CHOPS

 **Double-cut Pork Chop** - \$21.95
16 ounces, slowly grilled, peaches, Southern Comfort barbeque sauce

Colorado Lamb Chops - \$42.95
Three rib chops, balsamic drizzle

DESSERTS

- 🌀 ***Crème Brulee French Toast - \$7.95***
Baked with cinnamon and vanilla, sugar crust, cinnamon ice cream.
- 🌀 ***S'mores - \$7.95***
Graham cracker crust, decadent chocolate, caramelized marshmallows, hot chocolate.
- 🌀 ***Apple and Peach Crisp - \$7.95***
Warm, traditional oatmeal crust, cinnamon ice cream
- Fresh Seasonal Berries - \$7.95***
Vanilla Anglaise, vanilla bean ice cream
- Carrot Cake - The World's best! - \$8.95***
- Eddie's Favorite Cheese Cake - Fresh Berries - \$7.95***
- Sorbet - Seasonal flavors - \$5.95***
- Three Layer Chocolate Cake - \$8.95***
- Crème Brulee - \$6.95***
- Ice Cream - \$4.95***

DESSERTS FOR TWO

Prepared tableside in spectacular fashion

- 🌀 ***Bananas Foster - \$14.95***
Myers's Jamaican dark rum, brown sugar, butter and vanilla bean ice cream.
- 🌀 ***Vanilla Cognac Brownie - \$14.95***
Layered in hot fudge, pecans, vanilla bean ice cream and flamed with Navan vanilla cognac. Simply decadent!

Discover the Platinum Club

Introducing the Platinum Club – the members-only dining club at Eddie Merlot's, where exclusivity and exceptional dining go hand-in-hand to create a very special dining experience. When you join the Platinum Club, you can earn Platinum Club Points that entitle you to rewards and special members-only benefits courtesy of Eddie Merlot's. The Platinum Club is designed for our most valued guests – like you. Whether our prime aged beef or great seafood is your passion, it's one more reason to visit Eddie Merlot's. Ask your server for an application.

Wines by the Glass

Our progressive wine list is designed to make selecting wines easy for the casual wine drinker and connoisseurs alike. Unlike a traditional list, a well-crafted progressive wine list allows you, as our guest, to easily navigate your way through flavor types and features to find the most appropriate choice for you and your guests. It also allows our service team to help select the perfect wine for your occasion and full enjoyment.