

*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 wine 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

- E** **Eddie's Smokin' Shrimp Cocktail**  
Fresh horseradish cocktail sauce 19.5
- Oysters on the Half-Shell\***  
East and West coast varieties sold by the piece  
Raw, on the half-shell 4 Rockefeller Style 5
- m** **Short Ribs and Sea Scallops\***  
Mashed potatoes, Bordelaise sauce, truffle oil 18
- Beef Carpaccio\***  
Raw Filet Mignon slices, capers, truffle aioli, balsamic glaze, watercress, olive oil Individual 9.5 Shared 17.5
- E** **Escargot Bourguignon**  
Escargot baked in gorgonzola garlic butter with mushrooms and puff pastry 11
- Filet Mignon Potstickers**  
Prime beef blended with Asian flavors in wonton wrappers, lightly browned 12.5
- Tempura Green Beans**  
served with wasabi cream sauce 8.5
- Sweet and Spicy Rock Shrimp**  
Battered rock shrimp with spicy Asian sauce 13.5
- E** **Sesame Calamari**  
Sesame batter, garlic/ginger soy, hot mustard, wasabi sauces 14
- Ahi Tuna Wontons\***  
Raw Ahi tuna, Asian flavors, wonton "chips" 16
- Crab Cakes**  
Lump and colossal crabmeat, creole remoulade, cilantro microgreens 18
- E** **Barbeque Shrimp**  
Bacon-wrapped, horseradish, Southern Comfort barbeque sauce 22.5

## PLATTERS FOR THE TABLE

### Charcuterie & Artisan Cheeses

Charcuterie is handcrafted and procured from The Smoking Goose Meatery, Indianapolis, IN.

**Four items 14, Six items 21, Eight items 28**

Ask your server for tonight's selections.

### Merlot's Iced Seafood Platter\*

Shrimp Cocktail, Oysters on the Half Shell and Alaskan King Crab Legs

For Two **48** For Four **95**

## SALADS

*We source the highest quality and freshest ingredients to provide the best for you, our Guest*

### Caesar

Chopped romaine leaves and hearts, parmesan cheese, croutons, creamy Caesar dressing 8.5

### The Merlot Iceberg

Iceberg lettuce wedges, chopped eggs, bacon, red onion, tomatoes, olives 8.5

### m Roasted Beet Salad

Cucumber, celery, goat cheese, avocado, oranges, lemon-basil dressing 9.5

### Spinach

Fresh spinach, eggs, red onion, candied bacon, strawberries, goat cheese, hot bacon dressing 8.5

### E Romaine "Waldorf"

Granny Smith apples, red grapes, gorgonzola cheese, candied pecans, maple apple cider vinaigrette 8.5

### E Chopped

Crisp lettuce, Gruyère cheese, red onion, celery, tomatoes, artichoke hearts, crispy prosciutto, and seasoned almonds, creamy herb dressing 9.5

### m Tomato and Burrata

Thick tomato slices with fresh burrata cheese, basil, sea salt and olive oil 14.5

*House-made dressings freshly prepared using our chef's exclusive recipes*

**Balsamic Vinaigrette, Bleu Cheese, Ranch, Creamy Herb, Hot Bacon, Maple Apple Cider Vinaigrette, Lemon Basil Vinaigrette**

## SOUPS

*Our soups are made in-house with only the freshest ingredients*

### French Onion Soup

Simmered in rich broth with five types of onions, croutons, Gruyère and parmesan cheeses 9.5

### E Lobster Bisque

Rich and creamy, herbs, spices and sherry with lobster garnish 10

## 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 awards 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.*

**E** Eddie Merlot's special recommendations.

**m** New item.

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## USDA PRIME BEEF\*

*Aged a minimum of 21 days,  
hand selected and mainly cut in our butcher shop*

### **E** *Platte River Ranch Natural Filet Mignon*

7 oz. 34.5 10 oz. 43.5

### *Prime New York Strip*

14 oz. 45

### *Prime Ribeye Steak*

16 oz. 45.5 16 oz. Bourbon-marinated 47.5

### **m** *Eddie's Medallions*

Tenderloin medallions with Mushroom Bordelaise 36

### *New Orleans Mixed Grill*

Filet Mignon, grilled shrimp, Andouille sausage,  
roasted garlic mashed potatoes 34

### **E** *Trio of Medallions*

Oscar, Peppercorn, Bacon Gorgonzola 46

## RESERVE CUTS\*

### GREG NORMAN SIGNATURE WAGYU

### **m** *Wagyu Bone-in New York Strip*

20 oz. marble score six 79

### *Wagyu Tomahawk Ribeye*

32 oz. marble score five 99

### **m** *Bone-in Bison Ribeye Steak*

20 oz. Maitre d'Hotel butter 49

### **m** *Bison Filet Mignon*

7 oz. 45

### **E** *Bone-in Filet Mignon*

16 oz. 61

### *Prime Dry-aged New York Strip*

18 oz. bone-in 62

### **E** *Chateaubriand for Two*

Grilled and roasted tenderloin carved tableside with  
potatoes and vegetables, excludes lobster side items 95

## STEAK ENHANCEMENTS

### *Sauce It*

Bearnaise 3 Hollandaise 3 Peppercorn 3 Mustard Sauce 3  
Chimichurri 3 Mushroom Bordelaise 4

### *Top It*

Fried Egg\* 3 Bacon Gorgonzola Cheese 4 Truffle Butter 4  
Caramelized Onions and Mushrooms 6 Foie Gras Butter 10  
Oscar Style 12 Maxwell Style 12

### *Surf It*

Bacon-wrapped BBQ Shrimp 6 Sautéed Crab Cake 10  
Alaskan King Crab Legs 1/2 Pound 33  
10 oz. Coldwater Lobster Tail 35

## CHEF'S CREATIONS

*All Creation's Entrees \$27  
Add a Caesar or Merlot Iceberg Salad for \$3*

### *Triple Prime Short Rib Meatloaf*

Sautéed green beans, roasted garlic mashed potatoes

### *Steak Frites\**

Prime Flat Iron Steak, with Maitre d Hotel butter,  
fresh cut fries

### **m** *Braised Beef Short Rib*

Roasted vegetables, Bordelaise, mashed potatoes

### *Roasted Bell & Evans Chicken*

Roasted chicken half, finished with  
truffled miso honey glaze, heirloom baby carrots

### *Double Cut Pork Chop\**

Slowly roasted and grilled, Southern Comfort barbecue sauce,  
green beans and roasted garlic mashed potatoes

### **m** *Trout Amandine*

Sautéed with almonds and sautéed green beans

### **m** *Beef Short Rib Stroganoff*

Braised beef short rib meat, mushrooms, cream,  
pappardelle noodles and shaved parmesan

## SEAFOOD

### **m** *Seasonal Fresh Seafood Feature\**

Market Price

### *Cedar Roasted Salmon\**

BBQ glaze, roasted garlic aioli, edamame succotash 29.5

### **m** *Crab-Stuffed Shrimp*

Parmesan-Tabasco cream 33

### **E** *Sesame Abi Tuna\**

Sesame seeds crust, wasabi, soy sauce, gari ginger and seaweed  
salad 33

### **m** *Seared Sea Scallops\**

Butternut squash puree, brown butter vinaigrette,  
crispy capers 36

### **E** *Sea Bass\**

Pan roasted, green beans, maple vinaigrette, balsamic glaze 39.5

### *Lobster Tails\**

One Tail 35 Two Tails 68

### *Alaskan King Crab Legs*

Split for your convenience  
1/2 Pound 33 Pound 64

## SIDES

### *Baked Potato* 8

With sour cream, bacon, cheddar cheese

### **E** *Eddie's Potatoes* 8.5

Diced potato with jalapeño,  
au gratin cheese

### **m** *Twice Baked Potato* 8.5

### **m** *Lyonnaise Potatoes* 9

### **E** *Sweet Potato Casserole* 10

Spiced pecan brown sugar topping

### *Parmesan Truffle Fries* 9.5

Fresh cut potatoes, truffle oil and  
shredded parmesan

### *Mashed Potatoes* 8.5

With Roasted Garlic With Lobster 18.5

### *Hash Browns* 9.5

Shredded potato pie

### *Macaroni and Cheese* 10

With Lobster 19.5

### **m** *Cauliflower Gratin* 10

### *Broccoli* 9.5

Steamed broccoli crowns

### *Creamed Spinach* 8

### *Mushrooms* 10

Oven roasted portabella and  
button mushrooms

### **E** *Brussels Sprouts* 10

With onions and diced bacon

### *Sautéed Spinach* 9

### *Asparagus Spears* 10

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