

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 barbeque 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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