EDDIE'S LOUNGE MENU

Charcuterie and Artisan Cheeses

Our charcuterie is handcrafted and procured from The Smoking Goose Meatery, Indianapolis, IN. All plates served with crostinis, tomato jam and truffled honey.

4 Selections 6 Selections 21 **8 Selections** 28

Cablanca - Goat Gouda

Made from goat's milk in Holland – 4

Montboissie (Morbier)

Made from cow's milk in France – 4

Taleggio

Made from cow's milk in Italy – 4

Manchego 3 Month D.O.M Made from cow's milk in Spain -

Grafton Village Classic White Cheddar 2 Year Made entirely from cow's milk in Vermont, USA – 4

Vierniers Roquefort Made from sheep's milk in France – 4

Pig and Fig Country Pate

Coarse ground pork blended with red wine and figs - 4

Capocolla di Dorman

Salt cured with chiles, paprika, black pepper and coriander – 4

Duck Prosciutto

Firm, silky textured Moulard duck breast - 4

Piccante Salame

Beef and pork, garlic, Pimentón Picante – 4

Saucisson Rouge

Savory, sweet and hearty – 4

Beverage Features

Served 4 PM to 7 PM Monday - Friday

\$7 Svedka Martinis

Cosmopolitan Lemon Drop French Martini

Eddie's Paradise Infusion Berry White

\$6 Cocktails

White Sangria Mojito Kiawah Island Iced Tea

Eddie's 1/2 and 1/2 Moscow Mule

\$5 Wine by Trinity Oaks

Pinot Grigio Pinot Noir Cabernet

CRAFT BFFRS

| 6 |
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| 11 |
| 6 |
| 7 |
| 9 |
| 5 |
| 6 |
| 6 |
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PRIME TIME BURGERS & SANDWICHES

Add Parmesan-Truffle Fries 2

Prime Cheeseburger*

Cheddar, Gruyere, Gorgonzola, Pepperjack 11.5 Add bacon 2

Peppadew Burger*

Gorgonzola bacon crust, peppadew peppers, onion straws 13.5

Eddie's Strip Burger*

Burger topped with shaved New York steak, grilled onions, peppadew peppers, Gruyere 15

Lobster Roll

Maine lobster salad, classic grilled split-top roll 18

Greg Norman Signature Wagyu Beef

Wagyu Cheeseburger

Cheddar, Gruyere, Gorgonzola, Pepperjack 16 Add bacon 2

Wagyu "Bacon and Egg" Burger*

Maple-glazed pork belly, fried egg, Taleggio cheese, shredded lettuce, "Bloody Mary" sauce 18

1/2# Wagyu Hot Dog

Chili Dog - Topped with house made Wagyu chili with pepper jack cheese, cilantro and red onion 15

Chicago Style - Yellow mustard, Chicago's own neon sweet relish, Vien<mark>na sp</mark>ort peppers, tomato slices, onions and celery <mark>salt</mark> on a steamed poppyseed bun 15

Ballpark Style - Make it your own 15

Small Plates

Hummus and Ro<mark>asted Ol</mark>ives

Served with wa<mark>rm pita -</mark> 9.5 **Tuna Tart<mark>are Tac</mark>os***

Raw Ahi tuna marina<mark>ted wit</mark>h Asian flavors, wasabi cream, sweet soy, ci<mark>lantro,</mark> soft corn tortillas - 10.<mark>5</mark> Tempura Shrimp Tacos

Sweet and spicy shrimp, cilantro-lime crema, charred tomato salsa, soft corn tortillas - 14.5

Po<mark>rk Bel</mark>ly and Egg*

Maple-glazed pork belly, poached egg, asparagus and Mornay sauce - 9.5

Short Ribs with Gorgonzola Polenta

Red onion jam - 13.5

Beef Carpaccio*

Raw Filet Mignon slices, capers, truffle aioli, balsamic glaze, watercress, olive oil - 9.5

Wagyu Sliders*

Manchego, onion straws and truffle aioli - 12.5

Filet Mignon Peppadew Sliders*

Peppadew peppers, Gorgonzola and bacon crust, onion straws - 9.5

FLATBREADS

Vegetable & Goat Cheese

Goat cheese, zucchini, artichoke hearts and tomato 12

Shrimp & Andouille Sausage

Shrimp, Andouille, shaved Brussels sprouts, tomato jam and Parmesan 12

Truffle Mushroom & Gruyère Cheese

Roasted mushrooms, Gruyere, truffle oil and truffle aioli 12

Smoked Bacon & Brussels Sprouts

Crispy bacon, Brussels sprouts, Manchego cheese and tomato jam 12