

# 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.

## Lunch Menu

### Small Plates

- Hummus and Roasted Olives** – Served with warm pita and lavash 9.5
- Tuna Tartare Tacos\*** – Raw Ahi tuna marinated with Asian flavors, wasabi cream, sweet soy, cilantro, soft corn tortillas 10.5
- Tempura Shrimp Tacos** – Sweet and spicy shrimp, cilantro-lime crema, charred tomato salsa, soft corn tortillas - 14.5
- Eddie's Smokin' Shrimp Cocktail** – Fresh horseradish cocktail sauce 18
- Beef Carpaccio\*** – Raw Filet Mignon slices, capers, truffle aioli, balsamic glaze, watercress 9.5
- Merlot Iceberg** – Iceberg lettuce wedge, chopped eggs, bacon, red onion, tomato, olives 9
- Romaine "Waldorf"** – Apples, grapes, gorgonzola, candied pecans, maple vinaigrette 9
- Caesar** – Romaine leaves, Parmesan, croutons, housemade dressing 9
- Roasted Beet Salad** – Celery, cucumber, avocado, orange segments, radish, watercress, lemon-basil dressing 10
- French Onion** – Cup 6 Bowl 9
- House favorite, five onions caramelized in a rich Madeira infused beef broth, Gruyere and Parmesan
- Lobster Bisque** – Cup 6 Bowl 10
- Rich and creamy, herbs, spices and sherry with fresh lobster garnish

### 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 & Gruyere Cheese** – Roasted mushrooms, Gruyere, truffle oil and truffle aioli 12
- Smoked Bacon & Brussels Sprouts** – Crispy bacon, Brussels sprouts, Manchego cheese and tomato jam 12

### Entrée Salads

- Southwest Chicken Caesar** – Romaine, roasted chicken, jicama, tortilla strips, black beans, roasted corn, tomatoes, pepperjack cheese and Southwestern Caesar dressing 15
- Chicken Chopped** – Roasted chicken, Gruyere, red onion, tomato, artichoke hearts, crispy prosciutto, almonds, creamy herb dressing 14
- Blackened Prime Steak\*** – Iceberg wedge, chopped eggs, bacon, red onion, tomato, Kalamata olives 16
- Crab Louie** – Lump crab, romaine, tomato, eggs, Louie dressing 17
- Ahi Tuna\*** – Seared rare with sesame seed crust served over chilled Asian noodles 18

### Sandwiches

*All sandwiches served on a grilled potato bun with lettuce, tomato, onion, fresh chips and pickle. Sub fries add 2*  
*All burgers prepared with 8 oz. fresh patty.*

- Prime Cheeseburger\*** 11.5 Add Bacon 2
- Peppadew Burger\*** – Gorgonzola bacon crust, peppadew peppers, onion straws 13.5
- Eddie's Strip Burger\*** – Shaved New York strip, grilled onions, peppadew peppers, Gruyere 15

#### Greg Norman Signature Wagyu Beef

##### Wagyu Cheeseburger\* 16

Choose from: Cheddar, Gruyere, Gorgonzola, Pepperjack. 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, Vienna sport peppers, tomato slices, onions and celery salt on a steamed poppyseed bun 15
- Ballpark Style** – Make it you own own 15

- Roasted Chicken Salad** – Roasted chicken blended with remoulade, celery and scallions 13.5
- Salmon BLTA\*** – Bacon, lettuce, tomato, avocado and garlic aioli 13.5
- Lobster Roll** – Maine lobster salad, classic grilled split-top roll 18

### Large Plates

- Braised Beef Short Rib** – Roasted vegetables, garlic mashed potatoes, Bordelaise sauce 19
- Roasted Bell & Evans Chicken** – Roasted chicken, glazed with truffled honey, green beans 16
- Triple Prime Short Rib Meatloaf** – Roasted garlic mashed potatoes, sautéed green beans 16
- Cedar Salmon\*** – Roasted on cedar, light BBQ glaze, garlic aioli, edamame and sweet corn succotash 17
- Crab-stuffed Shrimp** – Parmesan, Tabasco cream sauce, sautéed green beans 21
- Beef Short Rib Stroganoff** – Braised beef short rib meat, mushrooms, cream, pappardelle noodles and shaved parmesan 19
- Steak Frites\*** – Prime Flat Iron steak with maître d hotel butter, fresh cut fries 21
- Platte River Ranch Natural Filet Mignon\*** – Roasted garlic mashed potatoes, green beans 7 oz. 29 10 oz. 38
- New Orleans Mixed Grill\*** – Filet Mignon, grilled shrimp, Andouille sausage, roasted garlic mashed potatoes 29

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

# WINES BY THE GLASS

*The wines on this progressive wine list are grouped in flavor categories. Wines with similar flavors are listed beginning with wines that are sweeter and very mild in taste to those that are drier and more bold in taste*

## CHAMPAGNE/SPARKLING WINES

- Banfi, "Rosa Regale", Brachetto d'Acqui,*  
Piedmont, Italy, 187ml 12
- Mionetto, Brut, Prosecco,* Veneto, Italy, 187ml 11
- Domaine Ste. Michelle, Brut,* Columbia Valley, Washington 9/36
- Chandon, Brut, "Classic",* California, 187ml 16
- Moët & Chandon, "Impérial",* Champagne, France, 187ml 24

## EXCITING WHITES

- Ruffino, Moscato d'Asti,* Piedmont, Italy 10/40
- Conundrum,* California 12/48
- Saint M, Riesling,* Pfalz, Germany 9/36
- Ruffino, Pinot Grigio, "Lumina",*  
Venezia Giulia, Friuli-Venezia Giulia, Italy 9/36
- King Estate, Pinot Gris,* "Signature Collection", Oregon 12/48
- Kim Crawford, Sauvignon Blanc,*  
Marlborough, New Zealand 12/48

## CHARDONNAY

- Joseph Drouhin, Mâcon-Villages,* Burgundy, France 9/36
- Mer Soleil, Unoaked, "Silver",*  
Santa Lucia Highlands, California 14/56
- Chateau Ste. Michelle, "Mimi",*  
Horse Heaven Hills, Washington 10/40
- Eddie Merlot's,* Napa County, California 9/36
- Simi,* Sonoma County, California 11/44
- Grgich Hills,* Napa Valley, Biodynamic, California 16/64
- Sonoma Cutrer, "Russian River Ranches",*  
Sonoma Coast, California 15/60

## PINOT NOIR

- Erath Vineyards,* Oregon 14/56
- Five Rivers,* California 10/40
- SeaGlass,* Santa Barbara County, California 8/32
- Cloudline Cellars,* Willamette Valley, Oregon 12/48
- Meiomi by Belle Glos,* Monterey-Santa  
Barbara-Sonoma Counties, California 12/48
- EnRoute, "Les Pommiers",* Russian River Valley, California 18/72
- Joseph Drouhin,* Côte de Beaune Villages,  
Burgundy, France 14/56

## EXCITING REDS WINES

- The Dreaming Tree, Red, "Crush",*  
North Coast, California 11/44
- Tinto Negro, Malbec,* Mendoza, Argentina 8/32
- Torres, "Ibéricos", Rioja,* Crianza, Spain 10/40
- Doña Paula, Malbec,* Mendoza, Argentina 10/40
- Angove, Shiraz, "Vineyard Select",*  
McLaren Vale, South Australia 14/56
- Banfi, Chianti Classico,* Tuscany, Italy 11/44
- Nederburg, Shiraz, "The Winemaker's Reserve",*  
Western Cape, South Africa 9/36
- Shatter, Grenache, Vin de Pays des Côtes Catalanes,*  
Roussillon, France 13/52

## ZINFANDEL/ZINFANDEL BLEND

- Joel Gott,* California 12/48
- Ravenswood, "Old Vine",* Lodi, California 10/40
- Ghost Pines, "Winemaker's Blend",*  
Sonoma-San Joaquin Counties, California 13/52
- Paraduxx, "Z Blend",* Napa Valley, California 20/80

## MERLOT/MERLOT BLEND

- Eddie Merlot's,* Napa County, California 10/40
- Alexander Valley Vineyards,* Alexander Valley, California 12/48
- Simi,* Sonoma County, California 13/52
- Château Saint-Sulpice,* Bordeaux, France 12/48
- Decoy by Duckhorn,* Sonoma County, California 14/56
- Benziger Family Winery,* Sonoma County, California 11/44
- Franciscan, "Estate",* Napa Valley, California 16/64

## CABERNET/CABERNET BLEND

- Eddie Merlot's,* Napa County, California 10/40
- Joel Gott, "Blend No. 815",* California 12/48
- Raymond, "Sommelier Selection",*  
Napa-Sonoma-Lake Counties, California 13/52
- Stag's Leap Wine Cellars, "Hands of Time",*  
Napa Valley, California 18/72
- Conn Creek,* Napa Valley, California 16/64
- Charles Krug,* Yountville, California 15/60
- Duckhorn,* Napa Valley, California 22/88



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