

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 18
- Mionetto, Brut, Prosecco,* Veneto, Italy, 15
- Domaine Ste. Michelle, Brut,*
Columbia Valley, Washington 11/44
- Chandon, Brut, "Classic",* California, 187ml 18
- Moët & Chandon, "Impérial",* Champagne, France, 187ml 25

EXCITING WHITES

- Ruffino, Moscato d'Asti,* Piedmont, Italy 13/52
- Chateau Ste. Michelle, Riesling,*
Columbia Valley, Washington 12/48
- Ruffino, Pinot Grigio, "Lumina",*
Venezia Giulia, Friuli-Venezia Giulia, Italy 9/36
- Acrobat by King Estate, Pinot Gris,* Oregon 13/52
- Joel Gott, Sauvignon Blanc,* California 11/44
- Kim Crawford, Sauvignon Blanc,*
Marlborough, New Zealand 15/60

CHARDONNAY

- Louis Jadot, Mâcon-Lugny,* Burgundy, France 14/56
- Chateau Ste. Michelle, "Mimi",*
Horse Heaven Hills, Washington 14/56
- Eddie Merlot's,* Napa County, California 13/52
- Estancia,* Monterey County, California 12/48
- Simi,* Sonoma County, California 16/64
- Edna Valley Vineyard,* Central Coast, California 10/40
- Sonoma-Cutrer, "Russian River Ranches",*
Sonoma Coast, California 18/72

PINOT NOIR

- Erath Vineyards,* Oregon 16/64
- Five Rivers,* California 14/56
- SeaGlass,* Santa Barbara County, California 10/40
- Cloudline Cellars,* Willamette Valley, Oregon 17/68
- De Loach,* Central Coast, California 12/48
- Meiomi by Belle Glos,*
Monterey-Santa Barbara-Sonoma Counties, California 17/68

EXCITING REDS WINES

- Banfi, Chianti Classico,* Tuscany, Italy 14/56
- The Dreaming Tree, Red, "Crush",*
North Coast, California 13/52
- Angove, Shiraz/Viognier, "Nine Vines",* South Australia 11/44
- Tinto Negro, Malbec, Mendoza,* Argentina 12/48
- Doña Paula, Malbec, Mendoza,* Argentina 14/56
- Ravenswood, Petite Sirah, "Vintner's Blend",* California 12/48
- Nederburg, Shiraz, "The Winemaker's Reserve",*
Western Cape, South Africa 11/44

ZINFANDEL/ZINFANDEL BLEND

- Joel Gott,* California 14/56
- Ghost Pines, "Winemaker's Blend",*
Sonoma-San Joaquin Counties, California 15/60
- St. Francis Vineyards, "Old Vines",*
Sonoma County, California 17/68
- Decoy by Duckhorn,* Sonoma County, California 16/64
- De Loach,* Russian River Valley, California 11/44

MERLOT/MERLOT BLEND

- Eddie Merlot's,* Napa County, California 16/64
- 14 Hands, Columbia Valley,* Washington 11/44
- Simi, Sonoma County,* California 16/64
- Château Saint-Sulpice,* Bordeaux, France 13/52
- Franciscan, "Estate",* Napa Valley, California 16/64

CABERNET/CABERNET BLEND

- Trinity Oaks,* California 12/48
- Joel Gott, "815",* California 14/56
- Eddie Merlot's,* Napa County, California 16/64
- Raymond, "Sommelier Selection",*
Napa-Sonoma-Lake Counties, California 16/64
- Terrazas de los Andes,* Mendoza, Argentina 16/64
- 14 Hands,* Columbia Valley, Washington 10/40
- Decoy by Duckhorn,* Sonoma County, California 18/72
- Stag's Leap Wine Cellars, "Hands of Time",*
Napa Valley, California 20/80
- Conn Creek, Napa Valley, California 15/60*



Visit us online at: www.eddiemerlot.com

