

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

RAW BAR SELECTIONS

Eddie's Smokin' Shrimp Cocktail

Fresh horseradish cocktail sauce 19.95

Oysters on the Half-Shell*

Raw, on the half-shell  4 ea Rockefeller-style 5 ea

Chilled Alaskan King Crab Legs

Split and served with cocktail and spicy mustard sauces
1/2 Pound 26.95 1 Pound 49.95

Beef Carpaccio*

Raw filet mignon slices, capers, garlic aioli, balsamic glaze, watercress, olive oil 17.95

Baked Garlic Shrimp

Eight jumbo shrimp, butter, garlic, white wine and seasoned bread crumbs 17.95

Filet Mignon Potstickers

Hand-chopped filet, blended with Asian flavors in wonton wrappers, lightly browned 13.95

Sweet and Spicy Shrimp

Tempura-battered shrimp with spicy Asian sauce 14.95

Sesame Calamari

Sesame batter, trio of dipping sauces 14.95

Ahi Tuna Wontons*

Marinated raw Ahi tuna, wonton "chips" 15.95

Spinach and Artichoke Dip

Artichoke, spinach, garlic, cream cheese, pita chips 11.95

Crab Cakes

Lump crabmeat, jalapeño creamed corn, julienned scallions 19.95

Barbeque Shrimp

Bacon-wrapped, horseradish, Southern Comfort barbeque sauce 22.95

*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.

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 rewards 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.

SALADS

Caesar

Chopped romaine leaves and hearts, Parmesan cheese, croutons, creamy Caesar dressing 8.95

The Merlot Iceberg

Iceberg lettuce wedge, chopped eggs, bacon, tomato, red onion rings 9.95

Roasted Beet Salad

Cucumber, celery, goat cheese, avocado, oranges, lemon basil dressing 10.95

Spinach

Fresh spinach, eggs, red onion, candied bacon, strawberries, goat cheese, hot bacon dressing 9.95

Romaine "Waldorf"

Granny Smith apples, red grapes, Gorgonzola cheese, candied pecans, maple apple cider vinaigrette 9.95

Chopped

Crisp lettuce, prosciutto, Gruyère cheese, red onion, celery, tomatoes, artichoke hearts, seasoned almonds, creamy herb dressing 12.95

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

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

SOUPS

Our soups are made from scratch with only the finest ingredients

French Onion Soup

Simmered in rich broth with five types of onions, croutons, Gruyère and Parmesan cheeses 9.95

Lobster Bisque

Rich and creamy, herbs, spices and sherry with lobster garnish 10.95

USDA PRIME BEEF

Aged a minimum of 21 days, hand-selected and hand cut in-house. All steaks are hormone, antibiotic and steroid-free.

Filet Mignon*

7 oz. 36.95 10 oz. 44.95

Bone-in Filet Mignon*

16 oz. 65.95

Trio of Medallions*

Three 4 oz. filet medallions Oscar-style, peppercorn, bacon gorgonzola 49.95

Prime New York Strip*

12 oz. 43.95 16 oz. 52.95

Prime Ribeye Steak*

16 oz. 49.95 Bourbon-marinated 49.95

LEAN AND HEALTHIER CUTS

Bison Filet Mignon*

6 oz. lean and nutrient dense 46.95

195 cal. 36 g protein 4.5 fat

Bone-in Bison Ribeye*

18 oz. lean and nutrient dense 55.95

585 cal. 117 g protein 13.5 fat

PLATINUM CUTS

Wylarah Filet Mignon*

MS 9+ The highest marble score available, Comparable to only the finest Kobe

7 oz. 99.95 5 oz. 72.95

Wagyu Bone-in New York Strip*

By Greg Norman Signature

20 oz. MS 6-7 89.95

Eddie Merlot's is the only restaurant concept worldwide serving this steak with the bone and the high marble score, truly unique

Dry Aged Prime Tomahawk Ribeye*

Exceptional marbling with rich nutty flavors 32 oz. 99.95

Elysian Fields Lamb*

Holistically raised and only available at the finest restaurants in the world

Two double-bone chops 59.95

CHEF'S CREATIONS

Includes Caesar or Merlot Iceberg Salad

Vegetarian Gnocchi

Pan-seared gnocchi, button mushrooms, sautéed fresh spinach, sweet corn beurre blanc 25.95

Triple Prime Meatloaf

Red wine sauce, crispy onion straws, roasted garlic mashed potato 28.95

Meyer Lemon Chicken

Roasted half chicken, glazed with Meyer lemon sauce, sautéed green beans 29.95

Niman Ranch Frenched Pork Chops*

Two 8 oz. grilled chops, Southern Comfort barbecue sauce, peaches, mashed sweet potato 34.95

Hormone and antibiotic-free

Braised Short Rib Stroganoff

Braised short rib, red wine sauce, pappardelle pasta, rosemary mushroom cream 29.95

Steak Frites*

8 oz. flat iron steak, red wine sauce, with fresh-cut fries 34.95

New Orleans Mixed Grill*

4 oz. filet mignon, grilled shrimp, Andouille sausage, roasted garlic mashed potatoes 36.95

SEAFOOD

Cedar-Roasted Salmon*

BBQ glaze, roasted garlic aioli, sautéed spinach, fingerling potatoes 29.95

Crab-Stuffed Shrimp

Parmesan-tabasco cream 33.95

Sesame Abi Tuna*

Sesame seed crust, wasabi, soy sauce, pickled ginger and seaweed salad 33.95

Blackened Sea Scallops*

Raspberry sauce, blue cheese, honey, spiced pecans 37.95

Sea Bass*

Pan-roasted, julienne vegetables, maple vinaigrette, balsamic glaze 42.95

Lobster Tails


8-10 oz. cold water lobster tails
One Tail 34.95 Two Tails 64.95


Alaskan King Crab Legs

Split for your convenience
1/2 Pound 26.95 Pound 49.95

STEAK & SEAFOOD ENHANCEMENTS

Sauce It

Béarnaise  3

Hollandaise  3


Peppercorn 3

Red Wine Demi-Glace 3

Top It

Fried Egg*  3

Bacon Gorgonzola Cheese 4

Caramelized Onions and Mushrooms  6

Oscar-Style  12 Maxwell Style  12

Surf It

Bacon-wrapped BBQ Shrimp 6

Sautéed Crab Cake 10

Alaskan King Crab Legs 1/2 Pound  26.95

8-10 oz. Coldwater Lobster Tail  34.95

SIDES

Baked Potato 7.95

Sour cream, bacon, cheddar cheese

Eddie's Potatoes 9.95

Diced potato, jalapeño accent, cheese, au gratin

Creamed-Style Corn 8.95

Fresh-cut, cream, butter

Sweet Potato Casserole 10.95

Spiced pecan brown sugar topping

Cauliflower Gratin 10.95

Mornay sauce, gratiné

Parmesan Truffle Fries 9.95

Fresh-cut potatoes, truffle oil and shredded parmesan

Mashed Potatoes 8.95

Roasted Garlic With Lobster 18.95

Hash Browns 10.95

Shredded potato pie

Macaroni and Cheese 9.95

With Lobster 19.95

Broccoli 9.95

Steamed broccoli crowns

Creamed Spinach 8.95

Spinach, bacon, cream


Sautéed Mushrooms 9.95

Button mushrooms, shallots, garlic, sweet vermouth

Brussels Sprouts 10.95

Onion, Parmesan, bacon

Asparagus Spears 9.95

 This menu item contains no gluten in our recipe. Please inform your server of any allergy to ensure our chefs minimize the risk of cross-contamination

†Australian Marbled Score equivalents: USDA Choice = MS 1-2; USDA Prime = MS 3-4; Marbled Scores 5 and above do not have an equivalent USDA grade, scoring so much higher than domestic cattle creating richness and flavor not present in domestic cattle.

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