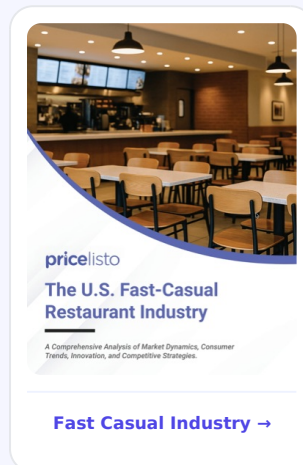




Eddie Merlot's

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Appetizers	
ITEM	PRICE
Shrimp Cocktail Four jumbo shrimp, fresh horseradish cocktail sauce	\$22.00
Sweet and Spicy Shrimp Tempura shrimp, sweet and spicy sauce	\$16.00
Barbecue Shrimp Cherrywood bacon, horseradish sauce, Southern Comfort barbecue	\$24.00
Filet Mignon Pot Stickers Hand-stuffed wontons, filet mignon, Asian flavors	\$15.00
Spinach and Artichoke Dip Artichoke, spinach, cream cheese, pita chips	\$15.00
Gourmet Cheese Plate Chef's selection of four gourmet cheeses	\$17.00
Ahi Tuna Poke Diced raw tuna, avocado, sesame wonton chips	\$18.00
Maryland Crab Cakes Two Jumbo Lump Crab Cakes, Corn Relish, Cajun Remoulade	\$22.00
Soups and Salads	

ITEM	PRICE
French Onion Soup Caramelized five onion mix, rich broth, croutons, Gruyère cheese	\$11.00
King Crab and Corn Bisque Rich and creamy with king crab and fresh corn	\$11.00
Classic Wedge Salad Iceberg wedge, house-made blue cheese dressing, cherrywood bacon, Gorgonzola crumbles, tomatoes	\$11.00
Eddie's House Salad Mixed greens, tomato, cucumbers, red onion, croutons	\$10.00
Caesar Salad Romaine lettuce, Parmesan, croutons, house-made dressing	\$10.00
Grilled Romaine Salad Grilled Romaine lettuce, house-made ranch dressing, Gorgonzola cheese crumbles, tomatoes, cherrywood smoked bacon, crisp...	\$12.00
Chopped Salad Crisp lettuce, prosciutto, Gruyère cheese, red onion, celery, tomatoes, artichoke hearts, seasoned almonds, creamy herb...	\$13.00

Holiday Dinner Menu	
ITEM	PRICE
Surf and Turf 6 oz. Filet Mignon & 6 oz. Cold Water Lobster Tail	\$69.00
Elk Chop Pan-Seared Double-Bone Elk Chop, Sauteed Fennel, Cremini Mushrooms, Rich Burgundy Wine Reduction	\$54.00
Lamb Chops Rosemary Marinated, Smoked Salt & Pepper Crusted Lamb Chops, Herb Polenta Cake, Baby Carrots, Gorgonzola Demi-Glace	\$59.00
Bone-In Filet 16 oz.	\$79.00

ITEM	PRICE
Twin Lobster Tails Two 8 oz. Galapagos Lobster Tails	\$89.00
USDA Prime Aged Beef	
ITEM	PRICE
16 oz. Prime Ribeye Hand selected and cut in-house by our chef daily.	\$69.00
New Orleans Mixed Grill 4 oz. Filet mignon, blackened shrimp, andouille, mashed potatoes	\$33.00
12 oz. Prime New York Strip Hand selected and cut in-house by our chef daily.	\$49.00
8 oz. Filet Mignon Hand selected and cut in-house by our chef daily.	\$32.00
Trio of Filet Medallions Three 4 oz. Filets, Oscar style, bacon Gorgonzola crust, peppercorn style	\$65.00
6 oz. Filet Mignon Hand selected and cut in-house by our chef daily.	\$44.00
10 oz. Filet Mignon Hand selected and cut in-house by our chef daily.	\$48.00
Filet Del Mar 4 oz. Filet Mignon, crab, shrimp, Dijonnaise, fingerling potatoes	\$39.00
16 oz. Prime New York Strip Hand selected and cut in-house by our chef daily.	\$62.00
16 oz. Prime Bourbon Ribeye Bourbon, brown sugar, spices, onion straws	\$72.00
16 oz. Wagyu Ribeye MS7/8+ Exclusive to Eddie Merlot's from the award-winning Tarpoly Creek Ranch in South Queensland, Australia.	\$99.00
6 oz. Wagyu Filet Mignon MS9+ Exclusive to Eddie Merlot's from the award-winning Tarpoly Creek Ranch in South Queensland, Australia.	\$79.00
8 oz. Wagyu Filet Mignon MS9+ Exclusive to Eddie Merlot's from the award-winning Tarpoly Creek Ranch in South Queensland, Australia.	\$99.00

Lean and Healthy Bison Selections	
ITEM	PRICE
6 oz. Bison Filet Lean and nutrient rich. 195 calories, 36g protein.	\$50.00
18 oz. Bone-In Bison Ribeye Lean and nutrient rich. 585 calories, 117g protein.	\$65.00
Land & Sea	
ITEM	PRICE
Yellowfin Tuna Steak Sesame seed crusted, seared rare, Asian rice, sautéed vegetables	\$37.00
Mojo Shrimp and Scallops Poblano corn rice, manchego cheese, micro cilantro	\$42.00

ITEM	PRICE
Sea Bass Pan-roasted, julienne vegetables, maple apple cider vinaigrette	\$48.00
Lemon-Dijon Chicken Two Herb-Marinated Colossal Shrimp, Poblano & Corn Rice, Manchego Cheese, Micro Cilantro	\$35.00
Galapagos Cold Water Lobster Tail Single Tail 9 oz.	\$49.00
Grilled Salmon Antarctic Blackened Salmon, Served with Sautéed Green Beans, Roasted Fingerling Potatoes	\$37.00
Cedar-Plank Salmon Antarctic Cedar-Plank Roasted Salmon, Served with Sautéed Green Beans, Roasted Fingerling Potatoes	\$37.00
Blackened Salmon Antarctic Blackened Salmon, Served with Sautéed Green Beans, Roasted Fingerling Potatoes	\$37.00

Sides

ITEM	PRICE
Wild Mushrooms Shiitake, cremini, oyster mushrooms, garlic, butter	\$16.00
Sweet Potato Casserole Brown sugar, maple syrup, pecan crumble	\$15.00
Asparagus Steamed, butter	\$13.00
Eddie's Brussel Sprouts with Bacon Caramelized onion, Parmesan, bacon	\$13.00
Roasted Garlic Mashed Potatoes Roasted garlic, cream, butter	\$10.00
Parmesan Truffle Fries	\$10.00
Baked Potato Butter & sour cream	\$8.00
Loaded Baked Potato Cheddar & Bacon	\$10.00
Lobster Mashed Potatoes Garlic mashed potatoes, lobster meat, lobster butter, chives.	\$24.00
Eddie's Potatoes Au gratin, diced potatoes, jalapeño cheese sauce	\$10.00
Macaroni and Cheese Cellantani pasta, five cheese sauce, gratinée	\$10.00
Lobster Macaroni and Cheese Cellantani pasta, five cheese sauce, lobster meat, lobster butter, gratinée, chives	\$24.00
Tempura Green Beans Wasabi dipping sauce	\$10.00
Creamed Spinach with bacon Spinach, bacon, cream	\$10.00
Broccoli Steamed florets, butter	\$10.00
Tempura Asparagus Wasabi dipping sauce	\$13.00

Desserts

ITEM	PRICE
Triple Chocolate Cake Chocolate butter cream icing, chocolate chips	\$11.00
Carrot Cake The World's Best!	\$11.00
Peanut Butter Cup Graham cracker crust, peanut butter cream, chocolate ganache	\$9.00

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Lunch Salads

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