



EDDIE MERLOT'S

\$56 | Lunch & Dinner

FIRST COURSE

Choice of one-

Caesar Salad

Romaine Lettuce, Croutons, Parmesan, Caesar Dressing

Eddie's House Salad

Arcadian Mix, Heirloom Cherry Tomatoes, Cucumber, Red Onion, Croutons, Choice of Dressing

Cup of King Crab & Corn Bisque

King Crab, Sweet Corn, Rich Cream, Topped with Lump King Crab

SECOND COURSE

Choice of one-

Lemon-Dijon Chicken

Two Herb-Marinated Chicken Breasts,
Roasted Garlic Mashed Potatoes, Chef's Fresh Vegetables,
Lemon-Dijon Pan Sauce, Charred Lemon

Faroe Islands Salmon*

North Atlantic Salmon. Select preparation: Grilled,
Cedar-Plank Roasted or Blackened; Served with Roasted Garlic
Mashed Potatoes & Chef's Fresh Vegetables

6 oz. Filet Mignon*

with Roasted Garlic Mashed Potatoes & Chef's Fresh Vegetables

Upgrade 8 oz. Filet Mignon+ \$12*

Enhancements:

Bacon Gorgonzola Topping +\$4

Béarnaise Sauce +\$3

Oscar Style +\$15

THIRD COURSE

Choice of one-

Carrot Cake

Four Layers, Carrots, Walnuts, Pineapple, Spices &
Cream Cheese Icing with a Touch of Caramel Sauce

Triple Chocolate Cake

Four Layer Chocolate Cake, Chocolate Butter Cream Icing
& Chocolate Chips

Crème Brûlée

Rich Vanilla Bean Custard, Caramelized Sugar Crust

DRINK SPECIAL

Maker's Mark Burnt Orange Manhattan \$16

Maker's Mark, Carpano Classico Sweet Vermouth,
Burnt Orange Twist, Bordeaux Cherry served over
Eddie Merlot's signature large ice cube



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