

Eddie
Merlot's

HOLIDAY MENU



PORTERHOUSE & KING CRAB TRIO*

SERVES TWO | 32 oz. Prime Porterhouse,
½ lb Wild Caught King Crab Legs,
Bottle of Daou Cabernet Sauvignon \$199

STARTER

WAGYU MEATBALLS

Hand-Ground & Rolled Wagyu Meatballs,
Stuffed with Gruyère Cheese & Topped
with Marinara \$20

ENTRÉES

SURF & TURF*

6 oz. Filet Mignon & 6 oz. Cold Water Lobster
Tail \$79

BRAISED SHORT RIB

Short Rib, Baby Heirloom Carrots, Fingerling
Potatoes, Cipollini Onions, Port Reduction \$57

ELK CHOP*

Pan Seared Double-Bone Elk Chop,
Sautéed Fennel, Cremini Mushrooms, Red Wine
Reduction \$58

VEAL OSSO BUCO

Slow-Roasted Veal Shank, Fingerling Potatoes,
Heirloom Baby Carrots, Cipollini Onions,
Au Jus \$69

Sommelier

HOLIDAY WINE FEATURES

CAYMUS SUISUN
"THE WALKING FOOL" RED BLEND
\$55 Bottle

CAYMUS SUISUN "GRAND DURIF"
\$75 Bottle

CAYMUS VINEYARDS "50TH ANNIVERSARY"
CABERNET SAUVIGNON
\$180 Bottle

*Consuming raw or undercooked meats, fish, shellfish,
or fresh shell eggs may increase your risk of foodborne
illness, especially if you have certain medical conditions.
Before placing your order, please inform your server if
anyone in your party has a food allergy.

