

Eddie Merlo's®

PRIME AGED BEEF AND SEAFOOD

\$55

Per Guest Plus Beverages,
Tax & Gratuity



ONE LOUDOUN EATS RESTAURANT WEEK

Starters

Choice of

EDDIE'S HOUSE SALAD

Mixed Greens, Tomato, Cucumber,
Red Onion, Croutons



CUP OF KING CRAB & CORN BISQUE

King Crab, Sweet Corn, Rich Cream,
King Crab Garnish

Entrées

Choice of

LEMON-DIJON CHICKEN

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



SIXTY SOUTH* SALMON*

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

8 OZ. FILET MIGNON*

Roasted Garlic Mashed Potatoes & Chef's Fresh Vegetables



UPGRADE

12 oz. Filet Mignon* +\$15

ENHANCEMENTS

Bacon Gorgonzola Topping +\$4

Béarnaise Sauce +\$3

Peppercorn Sauce +\$3

Oscar Style +\$15

Cold Water Lobster Tail 6 oz. +\$35



Desserts

Choice of

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

Featured Wines

DUCKHORN CHARDONNAY

\$16 glass | \$65 bottle

DECOY MERLOT

\$20 glass | \$75 bottle

DUCKHORN CABERNET SAUVIGNON

\$25 glass | \$95 bottle



Signature item

** 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*