

# The RESERVE ROOM *at Eddie's*

The Reserve Room was created with casual elegance in mind. The space is comfortably quaint, with a touch of refinement. The Reserve Room offers a variety of dining options, including a Prix fixe menu for lunch, upscale dishes for dinner, as well as a delightful selection of hors d'oeuvre and Cocktails allowing us to tailor any menu preference. The Reserve Room also provides an ideal space for corporate events or personal gatherings, accommodation capacity of thirty, and conveniently equipped with audio visual capabilities.

**FOR MORE INFORMATION or TO BOOK A PARTY: Call 704-799-2090 or Email [info@EddiesLKN.com](mailto:info@EddiesLKN.com)**

## FINE DINING Dinner Menu

Daily 5PM - Close

### APPETIZERS

- Shrimp and Crab Cocktail . . . \$18**  
Colossal lump crab meat, jumbo shrimp in our house made cocktail sauce
- Clams Casino . . . \$9**  
Long Island littleneck clams, broiled in a garlic, bacon, herb butter sauce
- Oyster Rockefeller . . . \$13**  
Blue Point oysters, spinach, garlic, parmesan cheese, butter, cream, Sambuca
- Clams On A Half Shell<sup>®</sup> . . . mp**  
Long Island little neck clams (raw or steamed), served with cocktail sauce and lemon
- Oysters On A Half Shell<sup>®</sup> . . . mp**  
Blue Point oysters (raw or steamed), served with cocktail sauce, horseradish, saltine crackers and lemon
- Crispy Calamari . . . \$14**  
Golden fried squid, tossed in a marinara sauce, peppers, cilantro, balsamic glaze
- Eggplant Stack . . . \$13**  
Panko breaded eggplant layered with fresh mozzarella, tomato, shaved parmigiana, aged balsamic glaze, EVOO

### SOUPS & SALADS

- Shrimp Chowder . . . \$8**  
Creamy mix of shrimp, bacon, vegetables, croutons
- French Onion . . . \$8**  
Caramelized onions, a toasted French bread crouton covered in melted gruyere and provolone cheese
- Iceberg Wedge . . . \$8**  
Topped with chopped bacon, cherry tomatoes, scallions, blue cheese crumbles, blue cheese dressing
- Caesar Salad . . . \$9**  
Romaine, croutons, pecorino, grana padano, anchovies
- Harvest Salad . . . \$13**  
Mix greens, apple, goat cheese, candied walnuts, caramelized onions, dried cranberries, champagne vinaigrette
- Black & Blue Salad<sup>®</sup> . . . \$16**  
Hanger steak grilled with blackening seasoning on a bed of mixed greens and topped with blue cheese crumbles, red onions, mushrooms, cucumbers, tomatoes

### SIDES

- Broccoli Rabé . . . \$9**
- Meatballs . . . \$8**
- Au Gratin Dauphinoises . . . \$7**
- Haricot Verts . . . \$7**

### ENTRÉES

- The "Oscar" Filet Mignon<sup>®</sup> . . . \$42**  
8 oz. cut, seared and topped with colossal crab, rich béarnaise sauce, roasted potatoes
- Filet au Poivre<sup>®</sup> . . . \$38**  
French peppercorn crusted 8 oz. filet, finished with a rich cognac cream sauce, served with au gratin dauphinoise and haricot verts
- Orecchiette Barese . . . \$22**  
Ear shaped pasta, broccoli rabe, Italian sausage, cherry tomato, garlic, EVOO
- Salmon Affagato . . . \$28**  
Porcini mushroom crusted, pan-seared salmon finished with sun-dried tomato and shitake mushrooms in a white wine brown butter sauce and served with haricot verts
- Gnocchi . . . \$19**  
Grandpas unique recipe for sweet potato gnocchi pasta, in marinara sauce, drizzled with creamy ricotta
- Red Snapper "Italiano" . . . \$27**  
Sautéed and served with roasted potatoes, artichoke hearts, mushrooms and tomatoes in a white wine garlic sauce over pappardelle
- Pork Chop<sup>®</sup> . . . \$28**  
Grilled 10 oz. French cut bone-in chop, sweet and spicy vinegar peppers, served with broccoli rabe and roasted potatoes
- Lobster Thermidor . . . \$46**  
Maine lobster baked in shell, topped with Parmesan cheese and broiled, finished with a Dijon white wine sauce, served with hericot verts and roasted potatoes

### DESSERT

- Housemade Tiramisu . . . \$8**  
Lady fingers soaked in espresso and Kahlua, layered with a creamy mascarpone cheese and dusted with cocoa powder
- Fried Apple Ricotta Doughnuts . . . \$7**  
Ricotta and apple fritters coated with a cinnamon sugar topping and drizzled with caramel sauce
- NY Style Cheesecake . . . \$8**  
Cyn Tucci Bakery downtown Mooresville
- Crème Brulee . . . \$8**  
Rich custard topped with caramelized sugar
- Key Lime Pie . . . \$8**

\*Eddie's On Lake Norman's staff carefully inspects the quality and freshness of every catch. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Alert us when placing your order if you have any food allergies. Menu item prices subject to change.

## PRIVATE PARTIES

### LUNCH Prix-Fixe

11AM - 3PM

**\$25/Person** + Tax & Gratuity

Includes your choice of coffee, tea or soda

### APPETIZER *Choice of 1*

- Caesar Salad**  
Romaine, croutons, pecorino, Grana Padano, anchovies
- Iceburg Wedge**  
Topped with chopped bacon, cherry tomatoes, scallions, blue cheese crumbles, blue cheese dressing
- Eggplant Rollatini**  
Thin slices of eggplant, rolled with four cheeses and baked in a San Marzano tomato sauce with fresh mozzarella
- Shrimp Chowder - Cup**  
Creamy mix of shrimp, bacon, vegetables, croutons
- Soup Du Jour - Cup**

### ENTRÉE *Choice of 1*

- Crab Cake On-A-Bun**  
Jumbo lump crab meat combined with minced garlic, panko breadcrumbs, roasted red peppers, parsley, scallions, Dijon mustard, mayo and seasoning, drizzled with a citrus mayo and served on a toasted brioche bun with lettuce, tomato, fries and house-made coleslaw
- Grouper Sandwich**  
Grilled, blackened or fried, served with house-made coleslaw and your choice of fries or a garden salad
- Chicken Eduardo**  
Breaded chicken cutlet served over linguini in a white wine mushroom sauce with melted, shredded mozzarella and julienne vegetables
- Linguini Clam Sauce**  
Long Island littlenecks and EVOO with roasted garlic in a white wine, marinara or fra diavolo sauce
- Chicken Parmigiana**  
Breaded chicken cutlet served over linguini in a San Marzano tomato sauce with melted, shredded mozzarella and julienne vegetables
- Linguini Meatballs**  
Two house-made meatballs served over linguini in a San Marzano tomato sauce drizzled with a honey ricotta sauce
- Penne Ala Vodka**  
Pasta mixed in a creamy vodka sauce with prosciutto, onion, San Marzano tomato sauce, Pecorino Romano cheese and served with house-made bread

### DESSERT

- Sfingi Alla Mela**  
Fried apple ricotta donuts sprinkled with cinnamon and sugar and drizzled with warm caramel

### COCKTAILS

Available with lunch or dinner

**\$15/Person/HR** - Beer & Wine

**\$23/Person/HR** - Open Bar

### HORS D'OEUVRES

Available with lunch or dinner

**\$7-\$15/Person** + Tax & Gratuity

- Grilled Chicken Skewers**  
With hints of garlic, lemon and fresh rosemary
- Melon & Prosciutto Skews**  
With fresh mozzarella, basil and balsamic drizzle
- Antipasti Skewers**  
Buffalo mozzarella, prosciutto sundried tomatoes, basil and EVOO
- Stuffed Tomatoes**  
Cherry tomatoes stuffed with pesto and fresh mozzarella
- Crab Stuffed Mushrooms**
- Arancini Bites**  
Rice balls
- Petite Meatballs**
- Asparagus Wrapped in Prosciutto**
- Endive leaves**  
Topped with your choice of:  
Pears and gorgonzola crumbles  
Spicy shrimp salad  
Chopped beets, chevre, segmented orange and mint
- Toast Points**  
Topped with your choice of:  
Pesto, bacon and chopped tomato  
Ricotta cheese and roasted red peppers  
Smashed avocado, shrimp and lime
- Sliders**  
Mini Eddie burgers
- Petite Crab Cakes**
- Andouille Sausage & Blackened Shrimp Skewers**

## DINNER

For our private party dinner menu, you can browse our main menu and design your own custom menu for you and your guests. For more information, contact us via email at [info@eddiesskn.com](mailto:info@eddiesskn.com)