

Appetizers

Oyster on the Half Shell MP
Mignonette & EO Bloody Mary

Sweet Corn Esquites \$14
Spicy Mayo, Radish & Coriander

Bacon Wrapped Lamb Chops \$32
Salsa Verde

Bone Marrow Poppers \$15
Bordelaise & Pastry Shell

Ruben Croquettes \$16
Pastrami, Sauerkraut & Caraway

Hand-Cut Steak TarTar
Crostoni & Mixed Greens
\$27

Salad

Rocket & Shaved Asparagus \$14
Preserved Lemon Vinaigrette,
Parmesan & Hazelnuts

Entrees

Truffled Grilled Cheese \$20
Parmesan Fries & Truffle Aioli

Roasted Half Chicken \$29
Tuscan Kale, Sugar Snap Peas
& Cucumber Dill Yogurt

Skate Wing Paprikás \$34
Spaetzle & Crème Fraiche

Porterhouse Pork Chop \$42
Black Eyed Peas & Savoy Cabbage

EO Staff Meal
Nightly Kitchen Special
\$13

Bone-in 800gram Prime Ribeye \$130
Potato Gratin, Jalapeno,
Dijon Mustard & Sea Salt

Sides \$9
Parmesan Fries
Garlic Fries
Paprika Fries

Add Truffle Aioli \$5

Executive Chef - Julia Jaksic
Chef de Cuisine - Mauricio Espinoza

Prices Subject to 7% GST - No Service Charge

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