

specialty cocktails

purity "cu" 12 purity ultra premium vodka infused w/fresh cucumber, st. germaine, fresh lime juice in a special canister then topped off w/soda

watermelon storm 11 bacardi 8 rum mixed w/fresh watermelon, orgeat syrup, fresh lime juice & topped off w/barritts ginger beer

elegance 11 hennessy black cognac, blood orange, & clove

ginger breeze 10 bombay sapphire muddled w/fresh mint, mixed w/stirrings ginger liqueur and ruby red grapefruit juice, topped w/soda

strawberry sling 11 tito's vodka and orange blossom mixed w/muddled fresh strawberries, st. germaine, mango puree & finished w/splash of soda

lychee de bonair 9 muddled lychee w/bacardi coconut rum, fresh lime juice, stirrings triple sec w/a splash of tonic

last word 11 ford's gin mixed with chartreuse, luxardo maraschino & lime juice

buffalo smash 10 buffalo trace bourbon with freshly muddled lemon & orange slices, stirred & topped off with brandy cherries

tamarindo 10 milagro reposado with fresh squeezed lime, ginger beer & an iced lime cube

white

sparkling piper (blanc de blanc) 9

etoile (brut) 12 | **la marca** (prosecco) 7

sauvignon blanc provenance (california) 12

isabel (new zealand) 10 | **nautilus** (new zealand) 11

chardonnay stephan vincent (california) 9

lincourt courtney's (california) 12

pinot gris/grigio brassfield (california) 9

san angelo (italy) 10 | **terlato** (california) 12

riesling the originals (washington) 7

murphy's law (washington) 8

white blend brooks amycus (oregon) 9

vhno verde vera (portugal) 8 | **rose lazy creek** (california) 8

red

pinot noir talbot (california) 12 | **roco** (oregon) 15

bridlewood (california) 8

merlot ghost pines (california) 9 | **raymond** (california) 11

cabernet sauvignon lost angel (california) 8

seven hills (washington) 14 | **guenoc** (california) 10

malbec la posta (argentina) 13 | **trivento** (argentina) 12

terrazas (argentina) 11

red blend lou ven tou (france) 9

writers block (california) 11

petite syrah spellbound (california) 10

draught beer

greenbush "traktor" michigan 6 | **krankshaft** illinois 6

ballast point "calico" california 7

deschutes chainbreaker oregon 7

bottle beer

ace pear clder california 6 | **flywheel** illinois 6

allagash maine 7 | **lagunitas ipa** california 6

ebel's weiss illinois 6 | **deschutes "seasonal"** oregon 7

left hand "milk stout" colorado 7

two brothers "seasonal" illinois 7

september 2013

earth + ocean

the relationship between soil and water sustains life. earth and ocean (e+o) food and drink is a lifestyle-inspired restaurant. through our cuisine, hospitality and décor, we will cultivate an enduring relationship with each guest and surrounding communities.

our food philosophy embodies the principals of wholesome and organic products, hand crafted ingredients and a "from scratch" preparation mentality. the natural harmony of "earth and ocean" is the foundation of e+o food and drink.

private dining events available

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eofoodanddrink.com

  @eo_restaurant

e+o
FOOD AND DRINK

snacks

chicken and the
devil'd egg \$2 ea

house smoked
oysters (5) 9
pan roasted/
shishito/
citrus salt 6

prosciutto wrapped
italian **burrata**/
sea salt/olive oil 9

small plates hot

baked **ricotta gnudi**/fontina/pomodoro 8

asparagus & pancetta "croque"/fried egg/truffle oil/brioche/bechamel 11

+spicy **tuna** on **crispy rice** 10

seared **beef** tartare on **crispy rice** 10

+the **chicken wings**/buddha dust/dried shrimp/sweet and spicy glaze 8

papas fritas/crispy **red potatoes**/paprika spice dust/pepper aioli 7

+crispy **brussels sprouts and kale**/minced shrimp/
sweet chili vinaigrette/peppers/shallots 11

+ "popcorn" **shrimp tempura**/spicy honey aioli/glazed walnuts 14

buddhacious ½# **crab cake**/avocado/cumin vinaigrette/lemon aioli 15

smoked **pea "hummmous"**/fried cauliflower/toasted almonds 8

disco fries/hand cut french fries/gravy/cheese sauce/"lipitor" jk 7

bone marrow & **carne asada** tacos/tortillas/cilantro/
shallots/tomato jam 14

chicken and rice/soy-smoked chicken/rice/"runny" egg/
crispy skin/ginger-scallion 12

smoked **seared sea scallops**/pickled tomatoes/chives/fried capers/
celery root puree 15

+**roasted duck** and daikon hash/60 degree egg/crispy onions/frisee 12

char sui **pork**/chinese style bbq pork/honey/
hoisin/shaoxing/hot mustard 12

soups

butternut squash
sour cream/sage 6

clam chowder/manila clams/
leeks/bacon/
potatoes/cream 7.5

salads

iceberg lettuce steak/crispy bacon/slivered onions/
tomatoes/ranch/bread crumbs 8

hand torn **caesar**/romaine/shaved parmesan/crumbled bread 7

9 **veg salad**/asparagus/chickpeas/onions/tomatoes/carrots/
scallions/greens/corn/radishes/garlic aioli 9

roasted **beet salad**/apples/feta/frisee/lemon vinaigrette/almonds 9

earth salad/spring mix/kaffir/cilantro/parsley/mint/pickled tomato/
honey-pomegranate vinaigrette 7

mozzarella roulade/fatta in casa/tomato/basil/arugula/spring mix 11

kale salad/bulgur/parsley/lemon/pecorino/currants/sweet onions/
pine nuts/olive oil 8

signature dishes

+fillipino adobo style **pork belly**/grilled onions 22

+ginger honey braised **short rib "pot roast"**/rice porridge 22

roasted **half-chicken**/caramelized onion mashed potatoes/fennel-lemon salad 21

+ malay style sea bass/7 oz/cauliflower-potato puree/roasted tomato 36

scottish **salmon**/7 oz/soubise/fried capers/tomato shallot jam 26

+crispy pata/confit **pork shank**/garlic-vinegar/chicken liver pate sauce 22

jumbo **prawns**/japanese egg sauce/shiitake fried rice 25

grill

natural and organic

chicken breast cutlet/oregano and lemon/warm potato-arugula salad 18

lamb blade steak/8 oz/braised fennel/cumin/lemon 19

argentinian gaucho **rib eye steak**/8 oz/paprika-cumin potatoes/
fried egg/chimichurri 22

natural **bone-in rib eye**/16 oz/horseradish crusted tomatoes 36

grass fed ny **strip steak**/12 oz/whipped yukon gold potatoes 33

e+o **angus burger**/custom grind double patty/french dressing/
american cheese/brioche/spicy pickled pickles/fries 14

oven

pizza alla romana/fresh mozzarella/basil/olive oil 11

bianco **pizza**/prosciutto/fresh mozzarella/arugula/pecorino/cracked pepper 14

pizza-salchicha/ house made **sausage**/mushrooms/
garlic confit/peppers/fresh oregano 13

primaverde/roasted squash/kale/sage/pesto/fontina 15

pasta

house made pappardelle/**short rib ragu**/sour cream 16

linguini/**sweet corn** cream/corn kernels/scallion/cracked pepper/pecorino 12

smoked pork "carbonara"/noodles/60 degree egg yolk/peas/pecorino 15

squid ink tagliatelle/sea bass/chili/lime/mint/bread crumbs 18

etc

yukon gold **whipped potatoes** 5 | hand cut **fries** 5 | **asparagus**/pecorino/lemon/evo 6
pork belly **fried rice** 6 | pan roasted **mushrooms**/carrots/onions 7

consuming raw or under cooked meats, poultry, seafood, shellfish or egg
may increase your risk of food borne illness, especially if you have certain medical conditions

please inform your server of any food allergies

18% gratuity added to all parties of 6 or more

shellfish bar

chef selected coastal oysters
cocktail sauce, cracked-pepper vinegar,
jalapeño ponzu
\$3 ea or ½ doz \$15

jumbo cocktail shrimp (4) 15

raw...and not so raw

+island style **tuna poke**/avocado/chili/wontons 15

hamachi/jalapeño/tomato jam/citrus-garlic
butter/scallion 12

+chili **seared albacore** tuna/crispy onions/
ponzu/japanese chilli 13

nigiri (2 pc) /sashimi (4 pc)

nigiri can be topped with
the food buddha's custom toppings

hamachi 6/11

albacore 5/10

ebi-shrimp 4/7

toro mp

yellowfin tuna 6/11

scottish salmon 5/10

super white tuna 6/11

seared prime beef 5/10

day boat scallops 4/7

signature rolls

true crab california/snow crab/avocado/
cucumber/nori 8

baja shrimp california/tempura shrimp/
snow crab/avocado/cucumber/nori 11

it's like that/spicy tuna topped roll/
baja shrimp/california/sesame sauces/
frizzled onions/nori 16

"yes please"/tempura shrimp/mango/nori/
spiced-honey aioli/glazed walnuts/lettuce 13

and that's the way it is/snow crab/
super-hamachi salad/asparagus/nori/
umami-mushroom vinaigrette 12

hamachi "me some"/lots of hamachi/avocado/nori/
cucumber/lime zest/aioli/wasabi peas 15

ee-ehn-oh/braised beets/cucumber/avocado/nori/
scallop sashimi/wasabi aioli/sriracha 14

same same but different/spicy sesame crab
& salmon/asparagus/avocado/nori/crispies 14

salmon dynamite/seared salmon dynamite
on top/cream cheese/nori/asparagus 14

tuna tango/spicy tunas inside/
super white-tuna outside/nori/crispy onions/
tobiko/unagi sauce 15

"earth no ocean"/mango/gobo root/mesclun/
avocado/cucumber/miso aioli/soy paper 10

+**baked california**/broiled snow crab/
avocado/nori 14