

ENTYSE

APPETIZER

BUTTERNUT SQUASH CHOWDER \$13

Charred corn, pumpkin seeds, fresh herbs (VE, D, V)

BEETROOT AND AVOCADO TARTARE \$22

Smashed avocado, roasted beets, goat cheese, pickles, mustard (G, V)

BURRATA SALAD \$22

Panzanella salad, cherry tomatoes, extra virgin olive oil, olives, balsamic, basil (V)

PEAR SALAD \$16

Roasted bosc pears, arugula, fennel, cabbage, blue cheese, spicy walnuts, cranberries balsamic vinaigrette (G,V)

ENTYSE CAESAR SALAD \$14

Romaine & oak lettuce, cherry tomatoes, bread croutons, parmesan cheese, creamy Caesar dressing

Grilled chicken \$8 | beef* grilled steak \$14 | grilled shrimp* \$16 | grilled salmon* \$12*

VEGETABLE TART-TATIN \$22

Confit peppers, Portobello mushrooms, butternut squash, Gochujang aioli, toasted seeds

PAPPARDELLE PASTA \$24

Egg pasta, fresh artichokes, fine fresh herbs, aged parmesan (V)

SOFT SHELL CRAB SALAD \$28

Cucumber, cilantro, radish, onions, lump crab, carrots, sesame seeds, green apple,, jalapeño, tahini curried vinaigrette, crispy soft shell crab (D)

YELLOWTAIL CRUDO * \$27

Citrus, tomatoes, cucumber, basil, yuzu miso dressing, chive oil (D)

OCTOPUS \$24

Grilled octopus, corn crema, Mediterranean sauce vierge, pine nuts

CHEF'S SPECIALTY

CELERY ROOT \$28

Jerk roasted celery root, cauliflower cous-cous, yogurt, mango pineapple salsa (G, V)

BARLEY RISOTTO \$29

Organic barley sautéed vegetables, mascarpone, mushrooms, parmesan, fresh herbs (V)

CRAB PAD THAI \$36

Rice noodles, crab, spring onions, tamarind, tofu, peanuts, bean sprouts (D)

ICELAND COD * \$49 (G)

Caramelized shallot puree, marcona almond milk espuma, garlic chili sautéed spinach

LOBSTER BISQUE * \$55

Butter poached lobster, shrimp wontons, garlic croutons, sour cream

ROASTED CHICKEN * \$29

Roasted peppers, honey-roasted carrots, harissa chicken jus (G)

LAMB SHANK* \$56

Braised lamb, chickpeas, olives, carrots, tajine sauce

BRAISED SHORT RIBS \$35

Braised short ribs, broccoli rabe, mashed potatoes

CHICKEN BIRYANI \$35

Boneless chicken thigh, basmati rice, spices, saffron, Greek yogurt raita

KATSU SANDO * | \$29

Berkshire pork cutlet, brioche bread, tangy sauce, 7 spices french fries

Gluten Free (G), Vegan (VE), Vegetarian (V), Dairy Free (D)

The Ritz-Carlton, Tysons Corner • 1700 Tysons Boulevard • McLean, VA 22102 United States • +17035064300

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FROM THE GRILL

SALMON* 7oz \$31
LOBSTER TAIL* \$60
RIBEYE* 14oz \$59
TENDERLOIN* 7oz \$58
LAMB CHOP* \$56

SIDES

TRUFFLE PARMESAN FRIES \$11
SAUTEED GREENS \$12 (VE, V, G)
ROASTED CARROT AND HAZELNUT \$11 (VE, V, G)
MARKET VEGETABLES \$12 (G, VE,V)
MASHED POTATOES \$9

CRAFT COCKTAIL SELECTION

ENTYSE OLD FASHIONED

Caotctin Creek 100% Rye, Barrel #3555, Virginia, Sugar, Bitters

GIFTS OF THE SUN \$21

Altos Blanco Tequila, Carpano Bianco Vermouth, Orange Bitters

POLLINATOR PURGTORY \$21

The Botonist Gin, Dry Sherry, Lemon, Honey

THE AIR BLOSSOM \$22

Caorunn Gin, Crème De Violette, Elderflower Liquor, Lemon

WINE SELECTION

PAIRED FROM THE SEA

TAITTINGER BRUT, FRANCE \$ 23 /115
CHARDONNAY, POUILLY-FUISSE, NORMAND, BURGUNDY \$24 /95
PINOT GRIGIO, TERLATO, NORTH OF ITALY \$14/56
CHARDONNAY, CAKEBREAD CELLARS, NAPA, CA \$26 /99
ROSE, SANCERRE, ROI DES PIERRES, LOIRE \$19 /76

PAIRED FROM THE LAND

MALBEC, CATENA, MENDOZA, ARGENTINA \$14 /56
CHÂTEAUNEUF-DU-PAPE, TERRASSES, RHÔNE, FRANCE \$23 /95
BRUNELLO DI MONTALCINO, ARGIANO, TUSCANY, ITALY \$ 40 / 165
PINOT NOIR, MEIOMI, CALIFORNIA \$ 14 /56
CABERNET SAUVIGNON, JUSTIN, PASO ROBLES \$18 /70
CAB. SAUVIGNON, JUSTIN ISOSCELES, PASO ROBLES \$ 30 /120
CABERNET SAUVIGNON, CAYMUS, NAPA \$56 /220

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