

ENTYSE

DINNER MENU

APPETIZERS

CHILLED HEIRLOOM TOMATO GAZPACHO \$16

Cucumber, pepper, onions, aged sherry vinegar (DF, GF, V, VE)

ROASTED CANDY STRIPE BEET SALAD \$19

Cilantro crema, fresh goat cheese, chia crisps, micro arugula (GF, NF, V)

ENTYSE SALAD \$19

Butter lettuce, frisee, oyster mushrooms, candied walnuts, aged Manchego, smoked tomato vinaigrette (GF, V)

CLASSIC CAESAR SALAD \$17

Hearts of romaine, garlic croutons, aged parmesan, roasted garlic Caesar dressing (V)

**Add protein choices: Grilled free range chicken breast \$10, grilled 5oz. Angus beef* \$18
grilled shrimp* \$16, grilled 4oz. Atlantic salmon* \$14**

CEVICHE OF THE DAY \$24

Leche de Tigre, shaved red onion, sweet potato chips, micro cilantro (DF, GF, NF)

GRILLED SPANISH OCTOPUS \$28

Red chili-cumin marinade, saffron fingerling potatoes, chimichurri (DF, GF, NF)

MAIN COURSES

SHRIMP PAD THAI \$44

Rice noodles, tamarind, spring onion, egg, crispy tofu, peanuts, bean sprouts (DF)

SEARED DIVER SCALLOPS* \$52

Snow peas, beech mushrooms, baby carrots, carrot-cardamom sauce (GF)

PAN-ROASTED ROCKFISH* \$42

Basil-infused risotto, red pepper coulis, roasted cherry tomatoes (GF, NF)

HOUSE-MADE TAGLIATELLE \$30

Spinach, slow-braised goat, herb gremolata

ROTISSERIE-SPICED HALF CHICKEN \$35

Shaved fennel, roasted corn, house-made tzatziki (GF, NF)

36-HOUR BRAISED SHORT RIB \$44

Whipped potatoes, asparagus, red wine jus (GF)

FROM THE GRILL

8oz SCOTTISH ORGANIC SALMON* \$39

7oz ANGUS TENDERLOIN STEAK* \$68

16oz 1855 ANGUS COWBOY RIBEYE* \$75

AUSTRALIAN LAMB CHOPS* \$62

*Seafood is served with lemon butter sauce
Meats are served with red wine sauce*

SIDES

GRILLED ASPARAGUS \$10

Lemon oil & parmesan (GF, V)

MARKET VEGETABLES \$13

Carrots, brown beech mushrooms, asparagus (V, VE)

CREAMY MASHED POTATOES \$11 (V)

Gluten Free (GF), Vegetarian (V), Vegan (VE), Dairy Free (DF)

*May contain raw or undercooked ingredients.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A taxable 20% Staff Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service.
Additional gratuities are not expected, but always appreciated.

ENTYSE

WHITE WINES

By the Glass & Bottle

Prosecco Brut, Italy G 13 | BT 50
Taittinger Brut, Champagne, France G 27 | BT 130
Semi-Dry, Riesling, Dr. Hermann, Germany G 19 | BT 76
Pinot Gris, Lorentz, Alsace, France G 15 | BT 60
Pinot Grigio, Terlato, North of Italy G 14 | BT 56
Rose, Sancerre, Jolivet, Loire G 23 | BT 88
Sauvignon Blanc, Sancerre, Fouassier, Loire G 24 | BT 92
Sauvignon Blanc, Merry Edwards, R. River G 32 | BT 125
Chardonnay, Cakebread Cellars, Napa G 28 | BT 110
Chardonnay, Sonoma Cutrer, Russian River G 15 | BT 60
Chardonnay, Chalk Hill, Sonoma, CA G 17 | BT 66
Chardonnay, Peter Michael, Carrieres, 2021 NA | BT 295

RED WINES

By the Glass & Bottle

Pinot Noir, Meiomi, California G 15 | BT 60
Cabernet Franc, Barboursville, VA G 17 | BT 65
Cabernet Sauvignon, Decoy, Sonoma G 16 | BT 62
Malbec, Catena, Mendoza, Argentina G 16 | BT 64
Châteauneuf-du-Pape, Saje, Rhône G 35 | BT 140
Merlot, Ferrari Carano, Sonoma, CA G 17 | BT 68
Sauvignon, Justin, Paso Robles G 19 | BT 72
Cab. Sauvignon, Justin Isosceles, Paso Robles G 35 | BT 140
Cabernet Sauvignon, Caymus, Napa G 57 | BT 225

RED WINES

By the Bottle

Italy

70627 Chianti Classico, Riserva, Banfi Tuscany | 56
70638 Brunello di Montalcino, 2020, Altesino Tuscany | 165
70637 Ornellaia 2022, Tuscany | 735
70619 Sassicaia 2021, Tuscany | 675
706000 Masseto 2022, Tuscany | 3400

RED WINES

By the Bottle

Pinot Noir

70031 Flowers, Russian River 2022 | 98
70020 Sea Smoke "Southing" 2023 | 275
70031 Paul Hobbs 2022, Russian River | 155
70023 Kosta-Browne, Sonoma 2017 | 255
70055 Patz & Hall 2018, Sonoma | 95

Burgundy

71028 Beaune-Teurons, 1er cru, A. Morot 2020 | 175
71027 Beaune-Bressandes, 1er cru, A. Morot 2020 | 175
71030 Pommard, 1er cru, domaine Parent 2019 | 365
71065 Echezeaux, grand cru, Camuzet, 2016 | 975

Bordeaux

70851 Lions de Batailley Pauillac, 2018 | BT 185
70812 Chateau Rauzan Segla, Segla, Margaux, 2015 | BT 195
70858 Croix Canon, Grand Cru, St Emilion, 2018 | BT 185
70826 Les Cadrans de Lassegue 2020 | 120

California Cabernet Sauvignon

70117 Jordan Winery 2020, Sonoma | 150
70193 Daou, Soul of a Lion 2020, Paso Robles | 230
70146 Stag's Leap "Artemis" 2022, Napa Valley | 185
70163 Hall Winery 2019, Napa Valley | 170
70158 Paul Hobbs 2022, Napa Valley | 235
70105 Cakebread Cellars 2019, Napa Valley | 270
70194 Cade Winery, Howell Mountain 2021 | 325
70112 Silver Oak, 2020, Alexander Valley | 225
70112 Silver Oak, 2017, Napa Valley | 320
70168 Caymus Special Selection 2018, Napa | 610
70108 Opus One, 2022, Napa Valley | 1100

Please ask your server for the master wine list.

Gluten Free (GF), Vegetarian (V), Vegan (VE), Dairy Free (DF)

*May contain raw or undercooked ingredients.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A taxable 20% Staff Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service. Additional gratuities are not expected, but always appreciated.