

ENTYSE

DINNER MENU

APPETIZERS

CORN & CRAB CHOWDER \$14

Green chive oil

CITRUS & BURRATA \$23

Orange segments, arugula, basil, chai seeds, citrus vinaigrette, pomegranate seeds, balsamic drizzle (V, GF)

BEETROOT AND AVOCADO TARTARE \$19

Smashed avocado, roasted beets, goat cheese, mustard (V, GF)

ENTYSE SALAD \$16

Artisan lettuce, spinach, fresh strawberries, honey-truffle goat cheese, pistachios tossed in white balsamic, strawberry vinaigrette, balsamic drizzle (V, GF)

ENTYSE CAESAR SALAD \$15

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

**Add protein choices: Grilled free range chicken breast* \$9, grilled 5oz. Angus beef* \$14
grilled shrimp* \$16, grilled 4oz. Atlantic salmon* \$12**

GRILLED OCTOPUS \$25

Tostones, mojo sauce (DF)

MAIN COURSES

ANCIENT GRAIN RISOTTO \$30

Barley, red quinoa, corn, asparagus spears, cherry tomatoes, fava beans, brown beech mushrooms, mascarpone, Parmigiano Reggiano cheese, fresh herbs (V)

CASARECCIA PASTA & GRILLED ARTICHOKE \$24

Local spinach, sundried tomatoes, brown butter, lemon, garlic, Parmigiano Reggiano, cheese, fresh basil, pangratto (V)

CRAB PAD THAI* \$39

Rice noodles, Maryland crab, spring onions, tamarind, crispy tofu, peanuts, bean sprouts (DF)

PAN SEARED DIVER SCALLOPS* \$49

Northern white bean puree, sautéed English peas, fava beans, summer squash, Nueske's bacon roasted garlic, yellow pepper coulis (GF, DF)

MISO CHILEAN SEA BASS* \$54

Baby bok choy, carrot ginger puree (GF, V)

HERB ROASTED HALF CHICKEN* \$32

Crispy fingerling potatoes, corn succotash, Virginia Catoctin Creek whiskey chicken jus (GF)

SHRIMP & MANCHEGO POLENTA \$48

Local spinach, spicy smoked paprika, tomato sauce, Bilbao chorizo, shaved Manchego cheese

BRAISED SHORT RIBS \$38

Slowly braised 36 hours short ribs, mashed potatoes, asparagus, red wine demi glace, crispy onions (GF)

CHICKEN BIRYANI \$30

Halal chicken thigh, Basmati rice, spices, saffron, Greek yogurt

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.

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

ENTYSE

FROM THE GRILL

8oz SCOTTISH ORGANIC SALMON* \$35

Two -5oz MAINE LOBSTER TAILS* \$68

16oz 1855 ANGUS COWBOY RIBEYE* \$67

7oz ANGUS TENDERLOIN STEAK* \$60

7oz BACKSTRAP VENISON LOIN* \$46

AUSTRALIAN LAMB CHOPS* \$56

Sea food served with lemon butter sauce

Meat brushed with garlic herb butter and served with red wine sauce

SIDES

SAUTEED GREENS \$12

Spinach, bok choy, summer squash, fava beans (V, VE)

MARKET VEGETABLES \$12

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

CREAMY MASHED POTATOES \$10

(V, VE)

CRISPY HERB FINGERLING POTATOES \$10

(V, VE)

WHITE WINES

By the Glass & Bottle

- Prosecco Brut, Montelliana, Italy G 13 | BT 50
Taittinger Brut, Champagne, France G 27 | BT 130
Riesling, Dr. Loosen "Kabinett" 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, Glories, 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

- Pinot Noir, Meiomi, California G 15 | BT 60
Cabernet Sauvignon, Decoy, Sonoma G 16 | BT 62
Malbec, Catena, Mendoza, Argentina G 16 | BT 64
Châteauneuf-du-Pape, Saje, Rhône G 32 | BT 125
Merlot, Ferrari Carano, Sonoma, CA G 17 / BT 68
Sauvignon, Justin, Paso Robles G 19 | BT 72
Cab. Sauvignon, Justin Isosceles, Paso Robles G 32 | BT 125
Cabernet Sauvignon, Caymus, Napa G 57 | BT 225

RED WINES

By the Bottle

Italy

- 70638 Brunello di Montalcino, Altesino 2020 Tuscany | 165
70637 Ornellaia 2017 Tuscany | 495
70619 Sassicaia 2018 Tuscany | 550

RED WINES

By the Bottle

Pinot Noir

- 70031 Flowers, Russian River 2022 | 98
70020 Sea Smoke "Southing" 2021 | 245
70031 Paul Hobbs 2022, Russian River | 155
70023 Kosta-Browne, Sonoma 2017 | 255
70055 Patz & Hall 2018, Sonoma | 95.00

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 165
70812 Chateau Rauzan Segla, Segla, Margaux, 2015 | BT 195
70858 Croix Canon, Grand Cru, St Emilion, 2018 | BT 165
70826 Les Cadrans de Lassegue 2020 | 120

California Cabernet Sauvignon

- 70117 Jordan Winery 2020, Sonoma | 150
70160 Lewis Cellar 2018, Napa Valley | 255
70163 Hall Winery 2019, Napa Valley | 170
70158 Paul Hobbs 2019, Napa Valley | 235
70105 Cakebread Cellars 2019, Napa Valley | 270
70194 Cade Winery, Howell Mountain 2019 | 270
70112 Silver Oak, 2020, Alexander Valley | 225
70112 Silver Oak, 2017, Napa Valley | 320
70124 Paul Hobbs "Beckstoffer" 2012, Napa | 710
70168 Caymus Special Selection 2018, Napa | 610

Please ask your server for the master wine list.

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