

ENTYSE

LUNCH MENU

TO START

ROASTED TOMATO AND BASIL SOUP \$12

Rosemary focaccia croutons, chive oil (v, gf)

CORN & CRAB CHOWDER \$14

Blue crab, chili oil

ENTYSE CAESAR SALAD \$15

Romaine hearts, bread croutons, Parmigiano Reggiano, creamy Caesar dressing

ARTISAN GREEK SALAD \$16

Romaine lettuce, cherry tomatoes, cucumber, olives, pickled onions, feta cheese, oregano (v, gf)

MIXED GREEN SALAD \$14

Artisan mixed greens, pickled red onions, carrots, radish, English cucumbers, cherry tomatoes, balsamic vinaigrette (v, gf)

Add protein choices:

Organic chicken breast \$9 | Grilled 5oz. Atlantic salmon* \$12
Grilled 5oz. angus beef* \$14 | Grilled shrimp* \$16*

SANDWICHES

Choice of Caesar salad or French fries

CRAB CAKE SANDWICH* \$29

Maryland style crab cake, lemon remoulade, tomato, lettuce

CHICKEN CAPRESSE SANDWICH \$25

Grilled organic chicken, heirloom tomatoes, buffalo mozzarella, arugula with basil pesto aioli

TURKEY CLUB \$23

Sliced turkey, bacon, sliced avocado, Bibb lettuce, tomato, chipotle aioli, grilled sourdough bread

VIRGINIA GRILLED BEEF BURGER* \$23

Brioche bun, Aspen ridge 7oz beef patty, cheddar cheese, butter lettuce, tomato, caramelized onions, signature grainy mustard aioli

ROCK SHRIMP ROLL \$28

Chefs take on classic lobster roll: Rock shrimp, onion, celery, tomato, peppers, mayo, Bibb lettuce

SIDES

SAUTEED GREENS \$12 (V)

MAC & CHEESE \$9

Cheddar cheese, parmesan

CRISPY FINGERLING POTATOES, HERB BUTTER \$10

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)

7 oz. GRILLED ATLANTIC SALMON* \$29

White bean puree, summer squash, brown beech mushrooms, roasted garlic, yellow pepper coulis

HERB ROASTED CHICKEN BREAST \$28

Crispy fingerling potatoes, corn succotash, Virginia Catocin Creek whiskey chicken jus

STEAK FRITE

10 oz. NY Striploin* \$37

Skin-on shoe string fries, garlic herb butter, served with red wine sauce

TO SHARE

MEZZE BOARD \$24

Warm pita bread, muhammara, creamy hummus, garlic confit tzatziki, house pickled vegetables, herbs (v, ve)

CHICKEN WINGS* | 5 for \$14 or 10 for \$28

Tossed with a choice of Sriracha honey glaze or Old Bay butter, with a side of buttermilk dressing & house-made pickles (v)

TRUFFLE FRIES \$15

Classic cut fries in freshly grated parmesan cheese, truffle oil (v)

CRISPY BRUSSEL SPROUT \$17

Tossed with Thai peanut sauce (v, ve)

DESSERTS

MIXED BERRY COBBLER \$16

Locally harvested berries from a Virginia farm, inspired by Chef Joseph Nana's cookbook, delicately infused with cinnamon and served alongside a warm, flaky cinnamon biscuit for a perfect touch of Southern charm

ORANGE CRÈME SICILE BRULEE \$12

VANILLA ICE CREAM \$10

Madagascar vanilla bean

CHOCOLATE ICE CREAM \$10

Belgian dark chocolate

SORBET \$10

Seasonal fruit sorbet

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

CHEF'S LUNCH MENU

CREAMY HOUSE-MADE TOMATO SOUP

Extra virgin olive oil, basil (V)

WITH

TURKEY SANDWICH

Turkey, Boston Bibb lettuce, beefsteak tomatoes, avocado, chipotle aioli, grilled sourdough bread

Choice of *French fries or Caesar salad*

\$28

CORN & CRAB CHOWDER

Blue crab, chili oil

WITH

5 oz. GRILLED ATLANTIC SALMON*

White bean puree, summer squash, brown beech mushrooms, roasted garlic, yellow pepper coulis

\$33

WINE BY THE GLASS AND BOTTLE

SPARKLING, PROSECCO, ITALY \$13 | \$50

SAUVIGNON BLANC, NAUTILUS, NEW ZEALAND \$14 | \$55

CHARDONNAY, BARBOURSVILLE, VIRGINIA \$13 | \$50

ROSE, STUDIO de MIRAVAL, PROVENCE, FRANCE \$14 | \$56

PINOT NOIR, MEIOMI, CALIFORNIA \$15 | \$60

CABERNET SAUVIGNON, BARBOURSVILLE, VIRGINIA \$13 | \$50

Please ask your server for larger wine selections by the glass or bottle

DRAFT BEER \$10

VA - PORT CITY - *"Optimal Whit"*

VA - SOLACE - *Crazy Pils*

VA - MUSTANG - *Amber Lager*

MD - EVOLUTION - *Lot 3 IPA*

CA - NORTH COAST - *Imperial Stout*

BEVERAGES

SODAS \$5

PEACH ICED TEA \$6

LEMONADE \$6

ILLY CAPPUCCINO \$7.50

ILLY COFFEE/ DECAF COFFEE \$6

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