

ENTYSE

APPETIZERS

CORN & CRAB CHOWDER \$14

Green chive oil

CITRUS & BURRATA \$24

Creamy Cow milk Burrata, blood orange, orange, pink grapefruit, micro mint, arugula, chive oil & pomegranate molasses (gf)

BEETROOT AND AVOCADO TARTARE \$19

Smashed avocado, roasted beets, goat cheese, pickles onion & mustard (v, gf)

ENTYSE SPRING SALAD \$16

Artisan lettuces, candied walnuts, raspberries, feta cheese, raspberry vinaigrette, white balsamic reduction (gf)

ENTYSE CAESAR SALAD \$15

Romaine & oak lettuce, cherry tomato, bread croutons, Parmigiano Reggiano & 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*

MEDITERRANEAN OCTOPUS \$27

Grilled octopus, corn crema, sauce vierge & pine nuts (gf)

MAIN COURSES

BARLEY RISOTTO \$30

Organic barley sautéed vegetables, mascarpone, mushrooms, Parmigiano Reggiano & fresh herbs (v)

WILD MUSHROOM GARGANELLI PASTA \$24

Medley of porcini, oyster, shitake mushroom, garganelli pasta, brown butter sauce, fried sage, sundried tomato, Parmigiano Reggiano

CRAB PAD THAI* \$39

Rice noodles, Maryland crab, spring onions, tamarind, crispy tofu, peanuts, beans sprout (df)

VIGNAROLA PAN SEARED DIVER SCALLOPS* \$49

Guanciale, spinach, English pea, fava beans, green onions, pea purée, toasted pine nuts

CHILEAN SEA BASS* \$54

Roasted marble potato, kale, pickled carrot, pistachio gremolata, lemon gelée (gf)

ROSEMARY & CITRUS CHICKEN* \$30

9oz Chicken Supreme, green bean marble potato, lemon ricotta & Catoctin Creek whiskey citrus chicken jus (gf)

AUSTRALIAN LAMB CHOP* \$58

Sautéed baby kale, herbs, Fregola pasta, Tajine sauce & olives

BRAISED SHORT RIBS \$38

Braised short ribs, mashed potatoes, asparagus, red wine demi glace & crispy onions

CHICKEN BIRYANI \$37

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

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.

ENTYSE

FROM THE GRILL

ATLANTIC SALMON* 7oz \$33

MAINE LOBSTER TAILS* \$62

1855 DRY AGED BLACK ANGUS

12 oz BEEF RIBEYE* \$66

ANGUS TENDERLOIN STEAK* 7oz \$60

32 oz PORTERHOUSE STEAK* \$123

WHITE WINES

By the Glass & Bottle

Veuve Clicquot Brut, Champagne, France NA | BT 185

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

Pouilly-Fuisse, Guerrin, Burgundy G 24 | BT 95

Sauvignon Blanc, Merry Edwards 2022 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, Carrires, 2020 NA | BT 240

RED WINES

Pinot Noir, Meiomi, California G 15 | BT 60

Cab. Franc, Saumur Champigny, Loire G 14 | BT 56

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 2018 Tuscany | 165

70637 Ornellaia 2017 Tuscany | 495

70619 Sassicaia 2018 Tuscany | 550

SIDES

TRUFFLE PARMESAN FRIES \$10

SAUTEED GREENS \$12

MARKET VEGETABLES \$12

MASHED POTATOES \$10

RED WINES

By the Bottle

Pinot Noir

70031 Flowers, Russian River 2022 | 98

70020 Sea Smoke "Southing" 2021 | 245

70031 Paul Hobbs 2021, Russian river | 155

70023 Kosta-Browne 2017 | 255

70055 Lando 2019, Russian river | 155

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

71075 Clos de Vougeot, grand cru, Camuzet 2016 | 875

71065 Echezeaux, grand cru, Camuzet, 2016 | 975

Bordeaux

70851 Lions de Batailley Pauillac, 2016 | BT 165

70812 Chateau Rauzan Segla, Segla, Margaux, 2015 | BT 195

70858 Croix Canon, Grand Cru, St Emilion, 2016 | BT 165

12006 *Chateau Margaux, 1 er cru, 1982 | 3500

California Cabernet Sauvignon

70117 Jordan Winery 2019, Sonoma | 150

70160 Lewis Cellar 2018, Napa Valley | 255

70158 Paul Hobbs 2019, Napa Valley | 210

70194 Cade Winery, Howell Mountain 2018 | 270

70112 Silver Oak, 2019, Alexander Valley | 225

70164 Shafer "One Point Five" 2021, Napa | 260

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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