ENTYSE

DINNER MENU

FIRST COURSES

LOCAL ROASTED BUTTERNUT SQUASH BISQUE $16

Brown butter, whipped crème fraîche, toasted pepitas (GF, V, DF, VE | LF upon request)

ROASTED CANDY STRIPE BEET & BURRATA SALAD $20

Champagne vinaigrette, torn burrata, shaved crispy parsnip, mâche greens (GF, NF, V | LF upon request)

SOLE CRUDO* $19

Citrus-marinated tomatillo, yellow pepper cream, purple potato chips, micro cilantro (DF, GF, NF, LF)

BABY ICEBERG WEDGE $17

House-made bleu cheese dressing, bacon lardons, diced onion, cherry tomato, everything spice (GF, NF | LF upon request)

CLASSIC CAESAR SALAD $17

Hearts of romaine, garlic croutons, aged parmesan, roasted garlic Caesar dressing (V | LF upon request)

Protein Enhancements: *Grilled Free-Range Chicken Breast **$10** | Grilled Atlantic Salmon (4oz) * **$14***
Grilled Angus Beef (5oz) **$18** | Grilled Shrimp* **$16***

GRILLED SPANISH OCTOPUS $28

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

MAIN COURSES

BEANS RAGU $30

Stone-ground polenta topped with a hearty ragù of cannellini beans, garbanzo beans, lentils, San Marzano tomatoes and fresh basil. (GF, V)

RICOTTA GNOCCHI $30

Garlic, shallots, mushroom cream sauce, English peas, oyster mushrooms, shaved parmesan, micro herbs (V)

SHRIMP PAD THAI $44

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

SEARED DIVER SCALLOPS* $52

Snow peas, beech mushrooms, baby carrots, carrot-cardamom sauce (GF | LF upon request)

LOCAL PAN-ROASTED ROCKFISH* $42

Cilantro-infused risotto, red pepper coulis, roasted cherry tomatoes (GF, NF | LF upon request)

ROTISSERIE-SPICED AIRLINE CHICKEN BREAST $35

Lyonnaise-style potatoes, sherry-caramelized onion, bone-roasted chicken demi (GF, NF, LF)

SLOW-BRAISED BEEF CURRY $39

Whole-spice masala, saffron basmati rice, cilantro yogurt (GF, NF)

BRAISED SHORT RIB $44

Whipped potatoes, asparagus, red wine jus, crispy shallots (GF | LF upon request)

FROM THE GRILL

8oz SCOTTISH ORGANIC SALMON* $39
served with lemon butter sauce

7oz ANGUS TENDERLOIN STEAK* $68

16oz 1855 ANGUS COWBOY RIBEYE* $75

AUSTRALIAN LAMB CHOPS* $62

Meats are served with red wine sauce

SIDES

GRILLED ASPARAGUS $10 (GF, V | LF upon request)
Served with lemon oil & parmesan

CREAMY MASHED POTATOES $11 (GF, V, VE)

MARKET VEGETABLES $13
Carrots, brown beech mushrooms, asparagus
(GF, V, VE | LF upon request)

DIETARY DESIGNATIONS
(GF) Gluten-Free (DF) Dairy-Free (V) Vegetarian (VE) Vegan (LF) Lactose-Free (NF) Nut-Free

*May contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne 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.

Meals are complimentary for children under 2 years old