

# 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**  
*Basil 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**  
*Cilantro-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), Nut Free (NF)

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

Meals are complimentary for children under 2 years old.

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 WINE

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, Carrires, 2021 NA | BT 295

## RED WINE

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  
Cabernet Sauvignon, Caymus, Napa G 57 | BT 225

## CHAMPAGNE

50200 Moët & Chandon Brut Imperial | 155  
50210 Veuve Clicquot Brut “Yellow Label” | 185  
50248 Laurent-Perrier, Grand Siècle | 470  
50222 Krug, Grand Cuvee Brut | 650  
50204 Cuvee Dom Perignon 2013 | 695  
50205 Cuvee Cristal, 2014, Louis Roederer | 885

## ROSE CHAMPAGNE

50214 Veuve Clicquot Brut | 195  
50243 Perrier-Jouet, La Fleur de Champagne 2013 | 795  
50219 Cuvee Cristal, 2006, Louis Roederer | 1100  
50219 Krug Brut | 1150  
50227 Cuvee Dom Perignon 2019 | 1550

## RED WINE OF ITALY

70622 Chianti Classico, Riserva, Banfi Tuscany | 56  
70638 Brunello di Montalcino, 2020, Altesino Tuscany | 165  
70627 Brunello di Montalcino, 2019, Fuligni Tuscany | 280  
70637 Ornellaia 2022, Tuscany | 735  
70619 Sassicaia 2021, Tuscany | 675  
70600 Masseto 2022, Tuscany | 3400

## RED WINE

### PINOT NOIR OF UNITED STATES

70031 Flowers, Russian River 2022 | 98  
70010 Cristom, Jefferson Cuvee, Oregon | 140  
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 | 185  
70815 Chateau Lynch Bages, Pauillac 2019 | 595  
70812 Chateau Pichon Lalande, Pauillac | 985  
70817 Chateau Rauzan Segla, Segla, Margaux, 2016 | 230  
70858 Croix Canon, Grand Cru, St Emilion, 2018 | 185  
70826 Les Cadrans de Lassegue, St Emilion 2022 | 120

### CALIFORNIA CABERNET SAUVIGNON

70131 Swanson, 2022, Napa | 79  
70147 Prisoner Blend, California | 95  
70117 Jordan Winery 2020, Sonoma | 150  
70146 Stag’s Leap “Artemis” 2022, Napa | 185  
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  
70118 Silver Oak, 2017, Napa Valley | 320  
70171 Plumpjack, 2021, Napa Valley | 410  
70168 Caymus Special Selection 2018, Napa | 610  
70127 Joseph Phelps, Insignia, 2019, Napa | 795  
70158 Dominus, 2016, Napa Valley | 995  
70108 Opus One, 2022, Napa Valley | 1100  
70154 Colgin IX Estate, 2014, Napa Valley | 1550  
70159 Bond “Vecina Vineyard” 2019, Napa Valley | 1950

Please ask your server for the master wine list.