

# ENTYSE

## LUNCH MENU

### BAR BITES

#### CRUDITÈS, BREAD AND SPREAD \$22

*Vegetable crudité, pita bread, smashed avocado & lime, walnut muhammara pepper, hummus, labneh confit garlic, herbs (V)*

#### TACOS

*Served with corn tortillas, pickled onions and tomato pineapple salsa*

SHRIMP \$20

BLACKED HALIBUT \$22

VEGETABLE PAKORA \$16

*Cabbage, onion, carrot, cilantro, lemon juice, masala spice, cilantro and jalapeno Chutney*

TRUFFLE FRIES \$13

*Classic cut fries, tossed in freshly grated parmesan cheese and truffle oil*

### TO START

#### BEETROOT AND AVOCADO TARTARE \$22

*Smashed avocado, roasted beets, goat cheese, pickles, mustard, sherry vinaigrette (V)*

CAESAR SALAD \$14

*Romaine & red oak lettuce, bread crouton, parmesan cheese, creamy Caesar dressing*

#### GREEK SALAD

*Artisan mixed greens, cucumber, tomato, onion, olive, caper, oregano, feta cheese, lemon vinaigrette (V)*

*Add Fried tofu 8 | Beef grilled steak 14 | Shrimp 16 | Grilled salmon 12*

BURRATA \$22

*Arugula, heirloom tomato salad, basil, balsamic syrup, toasted bread (V)*

MUSHROOM AND THYME BISQUE \$13

*Garlic crostini, truffle essence (V)*

ROASTED TOMATO AND BASIL SOUP \$10

*Brioche grilled cheese, extra virgin olive oil (V)*

### SANDWICHES

FALAFEL \$19

*Pita bread, Tzatziki, tomato, onion, cucumber, tahini (v)*

SOURDOUGH GRILLED CHICKEN AND CHEESE \$20

*Sourdough bread, camembert, rosemary, chipotle aioli, honey, tomato, lettuce, grill chicken*

BLT WRAP \$19

*Avocado, tomato, bacon, lettuce, ranch dressing*

VIRGINIA BEEF BURGER \$21

*Brioche bun, Aspen Ridge beef, cheese, bacon, butter lettuce, tomato, caramelized onion, grain mustard aioli*

CRAB CAKE \$29

*Maryland style crab cake, lemon remoulade, tomato, lettuce*

### MAIN COURSE

GOBI MATAR \$24

*Roasted cauliflower, green pea, masala sauce, naan bread (V)*

CASERECCO \$23

*Caserecce pasta, zucchini, basil, ricotta, saffron, parmesan cheese (V)*

STIR FRY NOODLES \$24

*Stir fried noodles, carrot, onion, garlic, green beans, ginger, mushroom, curry powder, cilantro, egg, soy sauce (V)*

*Add Fried tofu 8 | Beef steak 14 | shrimp 16 | Grilled salmon 12*

### FROM THE GRILL

SALMON 7oz \$32

HALIBUT 7oz \$39

CHICKEN BREAST 8oz \$29

NY STRIP 12oz \$36

BEEF TENDERLOIN \$58

### SIDES

*Choice of side with your protein*

TRUFFLE PARMESAN FRIES

SAUTEED GREENS

ROASTED CARROT AND HAZELUT MAC & CHEESE

### DESSERT

LEMON TART \$12

*Lemon curd, citrus pastry cream, passionfruit foam, berry sauce, dried meringue bites, raspberries, citrus segments*

CORN CRÈME BRULÉE \$13

*Sweet corn crème brûlée with caramel corn crust*

VANILLA OR CHOCOLATE ICE CREAM \$10

SORBET \$10

*Seasonal fruit sorbet*

### BEVERAGES

COFFEE, DECAFFEINATED COFFEE \$4.50

CAPPUCCINO \$6

Gluten Free (G), Vegan (VE), Vegetarian (V), Dairy Free (D)

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