

ENTYSE

Wine Bar & Lounge

Bar Menu

Hummus | 16

Warm grilled pita bread, chickpeas, roasted red peppers, parsley

Shrimp* Tacos | 17

Three corn tortillas stuffed with shrimp, pickled onions, and cabbage slaw

Spicy Chicken Wings | 18

Buffalo sauce, ranch dressing, carrots & celery sticks

Cheese & Charcuterie Spread | 24

Cured meat coppa & prosciutto with cornichons, whole grain mustard, quince fruit paste, Gorgonzola, Manchego, country bread

Parmesan Truffle Fries | 10

French fries smothered in freshly grated parmesan cheese and truffle oil

Aspen Ridge Beef Sliders | 20

Three all natural grass fed beef sliders served with onion tomato jam, Sriracha aioli, white cheddar cheese, all served on warm mini brioche buns

Appetizers

Roasted Tomato Soup | 10

Brioche croutons

Shrimp* Cocktail | 22

Poached shrimp, lemon, cocktail sauce

Maryland Style Crab Cakes* | 29

Three crab cakes served with corn, snow peas and preserved lemon remoulade

Caesar Salad | 14

Little gem lettuce, anchovies, crouton, parmesan cheese, fried kale

Kale & Brussels Sprout Salad | 18

Kale, shaved brussels sprouts, cranberries, fennel, pumpkin seeds, lemon vinaigrette

Add Proteins

Grilled chicken \$8 | beef grilled steak \$12 | grilled shrimp \$14 | grilled salmon* \$12*

Parties of 6 people or larger, an automatic 19.5% gratuity will be added

***We find joy in providing you with fresh local ingredients which may cause limited availability. If you have allergies, please alert our service team so we may accommodate your needs as not all of our ingredients are listed. For your safety we would like to inform you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. 6.12.2020**

Daily Menu

Main courses

Mushroom Ricotta Gnocchi | 25

Fried gnocchi, roasted oyster mushrooms, fava beans, butternut squash sauce, herb oil

Grilled Salmon* | 32

Fennel, farro, tri-color cauliflower, baby kale, white cauliflower soubise

Seared Branzino* | 35

Roasted red pepper risotto, sofrito, mache, herb oil

Herb Roasted Half-Chicken | 28

Sautéed baby kale, golden raisins, pine nuts, maple chicken jus, cranberry sauce

Grilled Beef Tenderloin* | 59

Creamy mash potatoes, sautéed oyster mushrooms, asparagus, fava beans, chopped herbs

Braised Short Ribs* | 32

Creamy mashed potato, sautéed asparagus, baby heirloom carrots, red wine sauce

Bacon Cheddar Burger* | 20

Brioche bun, Aspen Ridge beef, cheese, bibb lettuce, tomato, Nueske's family bacon, whole grain mustard aioli

Desserts

Warm Molten Chocolate Cake | 13

*Vanilla ice cream, vanilla mango compote
(Please allow 15 minutes for cooking)*

Vanilla Crème Brulee | 12

Fresh mixed berries, madeleine cookie

Doughnut Bread Pudding | 12

Whiskey caramel sauce, oat streusel, vanilla ice cream

Sweet Wines

Emotions de la Tour Blanche, Sauternes | 19

Beerenauslese, Steindorfer, Austria | 17

Muscato, Electra, California | 12

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