

ENTYSE

BISTRO

Introduction

Corn Soup cilantro, sherry vinegar 8.00

Crispy Calamari* pickled Fresno chili, mixed herb, lemon remoulade 13.00

Chicken Wings fire roasted Fresno & Gochujang chili sauce, ranch dressing 12.00

Parmesan Garlic Fries black truffle aioli 10.00

Maryland Style Crab Cakes* sweet corn, chipotle aioli, cilantro 16.00

Slow Cooked Pork Ribs house made barbecue sauce, cilantro coleslaw 19.00

Crispy Brussels Sprouts pickled onions, herb vinaigrette, candied peanuts 12.00

Chopped Salad 18

Greens

Baywater field greens, romaine, organic arugula, baby kale

Accompaniments

pickled onion, cherry tomatoes, cucumber, sweet corn, snow pea, bacon bits, croutons,
parmesan cheese, feta cheese, goat cheese, blue cheese, hard-boiled egg, falafel,
Kalamata olives, cranberries

Protein (select one)

grilled chicken, beef tenderloin, grilled shrimp

Dressing

balsamic, preserved lemon vinaigrette, buttermilk ranch, Caesar

Sandwiches

choice of French fries or side salad

Tempura Halibut* cilantro slaw, caper aioli, brioche bun 19.00

House Made Veggie Burger black bean, pepper jack cheese, spicy tofu mayo 18.00

1700 Club multigrain bread, turkey, pecan smoked bacon, chipotle aioli 15.00

Entyse Burger* brioche bun, Aspen Ridge beef, cheddar cheese 19.00

For parties of 6 people or larger, an automatic 19.5% gratuity will be added. *These items may be cooked to order.

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.

Elaborate

Fresh Pasta herb pesto, hazelnut dukkah, poached egg 19.00

Pan Seared Diver Scallops* roasted corn, snow pea puree 30.00

Line Caught Fish* of the Day selection and preparation changes daily M.P

Bell & Evans Airline Chicken Breast chicken jus, mashed potatoes, snap peas 24.00

Sides

Roasted Corn chipotle aioli 6.00

Coleslaw cilantro 6.00

Mashed Potatoes 6.00

Finishing

Apple Cobbler fall spiced streusel, whipped honey meringue 10.00
Allow 10 minutes for baking

Warm Chocolate Brownie (G.F.) vanilla ice cream, caramel, candied peanuts 10.00

Seasonal Fruit Platter (G.F) assorted fruits, saffron sorbet 13.00

Bowl of Ice Cream (G.F.) choice of vanilla, chocolate, or dulce de leche 10.00

Cold Press

Awaken carrot, grapefruit, ginger, orange 8.00

Cleanse apple, celery, lemon, ginger, orange, spinach 8.00

Brighten beet, apple, cucumber, lemon 8.00

BOOST apple, lemon, ginger 8.00

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