

PASTA

ROASTED VEGETABLE BOLOGNESE \$22 (V/GF)

Rigatoni & Slow Cooked Vegetables in a Roasted Tomato Red Wine Sauce
with Dairy Free Parmesan & Toasted Walnut

CASHEW LEMON BASIL PASTA \$23 (V/GF)

Broccolini, Roasted Red Pepper, Organic Arugula & Basil
Tossed in Rigatoni Pasta with Cashew Lemon Sauce

SHORT RIB RAGOUT \$23

Pappardelle Pasta, Braised Short Rib, Heirloom Tomatoes
Tomato Ragout & Topped with Shaved Parmesan & Arugula

STRIP STEAK MUSHROOM PASTA \$29

Searred Strip Steak, Wild Mushroom & Pappardelle Pasta
Tossed in a Chimichurri Sauce

BURRATA RAVIOLI \$22

Burrata Stuffed Spinach Ravioli with Roasted Vegetables
Tossed in a Creamy Artichoke Sauce

FROM THE LAND

12oz PRIME GRILLED RIBEYE \$29

Soy Mirin Garlic Butter Sauce
Served with Mashed Sweet Potato & Blistered Scallion

ENTRADA'S BBQ BAKED PORK RIBS \$19 / \$24

Slow Roasted Pork Ribs with Bourbon Apricot BBQ
Served with a Baked Yukon & Blue Corn Muffin

MARY'S FARM ORGANIC HALF CHICKEN \$20

With Balsamic Jus
Roasted Heirloom Tomatoes, Kalamata Olives, Pecorino Cheese
Arugula Salad & Crispy Red Potatoes

PRIME FILET MIGNON 6oz \$28 8oz \$32

Prime Filet with a Rosemary Veal Demi
Topped with Caramelized Shallot Butter
Served with Crispy Red Potatoes & Seasonal Vegetables

FROM THE SEA

MISO GLAZED BAKED KING SALMON \$28

Ginger Miso Glaze with Jasmine Rice & Broccolini with Lemon Butter Cream

SEARED SEA SCALLOPS \$34

Red & Black Organic Quinoa & Julienne Vegetables with Coconut Lime Cream

BUTTER POACHED LOBSTER TAILS \$39

Lemongrass Jasmine Rice & Grilled Broccolini with a Sweet Corn Red Pepper Cream & Chili Oil

CASUAL FARE

Select Side: Fresh Fruit, Entrada Fries, Sweet Potato Fries, Parmesan Fries, Cole Slaw, Small House Salad

SHORT RIB BURGER \$15

Braised Short Rib, Provolone, Shredded Romaine, Tomato
Horseradish Aioli & Fried Egg on a Brioche Sesame Seed Bun

FARMHOUSE BURGER \$14

Choice All Beef Patty on a Brioche Sesame Seed Bun
Shredded Lettuce, Tomato, Pickle, Red Onion
Choice of Cheese

THE HOWIE BURGER \$15 (V)

Beyond Beef Vegan Patty, Tomato, Caramelized Onions
Avocado & Shredded Lettuce

BIRD IS THE WORD \$14

Fried Chicken Breast, Spicy Sriracha Glaze
Ranch Cole Slaw, Pickle & Tomato
on a Brioche Sesame Seed Bun

FISH & CHIPS \$18

Beer Battered & Fried Fresh Cod Filet, Tartar Sauce
Lemon Wedge

FRENCH DIP \$15

Slow Roasted Prime Rib on a French Roll
Baby Swiss Cheese & Grilled Onions

NEW VEGAN TACOS \$13 (V/GF)

Corn Tortillas Filled with Roasted Vegetable Mix, Sweet Roasted Corn
Black Beans, Cilantro & Spicy Avocado Cream

SMALL PLATES

HAWAIIAN POKE STACK \$14

Soy Garlic Marinated Hawaiian Ahi Tuna with Avocado
on a Fried Wonton Over Island Slaw

COLOSSAL SHRIMP COCKTAIL \$19

4 Colossal Wild Caught Shrimp
Served with Lemon & Chef Kyle's Famous Cocktail Sauce

GRILLED JUMBO WINGS \$14

8 Jumbo Marinated & Twice Cooked Wings
Tossed in BBQ, Buffalo or Asian Sauce
Served with Carrots

DAILY SOUP

CUP \$4

SMALL PLATES

JAPANESE HOT ROCK STEAK \$17

Prime Strip Steak Marinated in Soy Ginger
Served with a 700 Degree River Rock

LAND & SEA \$22

Braised Short Rib & Two Seared Diver Caught Scallops
Garlic Mashed Potatoes with Veal Demi

VEGETABLE SAMOSA \$14

Sweet Pea, Roasted Garlic Mashed Potatoes, Caramelized Onion
& Chutney in a Fried Pastry

SWEET & SPICY CALAMARI \$12 / \$16

Marinated Calamari Steaks Flash Fried
Tossed with Chili Glaze & Hoisin



SALADS

SOUTHWEST \$9 / \$15 (V/GF)

Black Beans, Roasted Sweet Corn, Tortilla Strips
Pico de Gallo Cilantro, Sweet Potato & Romaine
Tossed in a Avocado-Lime Dressing

GRILLED KING SALMON & ENDIVE \$18

Purple Endive, Arugula, Radicchio, Asparagus & Toasted Walnuts
Tossed in a Fresh Lemon Vinaigrette

ENTRADA CHOP CHOP \$8 / \$14

Julienne Romaine Hearts, Grilled Chicken, Bacon, Salami
Red Onion, Egg, Gorgonzola & Heirloom Tomatoes
Tossed in Shallot Vinaigrette

ENTRADA WEDGE \$7 / \$13

Iceberg Lettuce Dredged in Ranch & Topped with Egg
Gorgonzola, Bacon, Heirloom Tomatoes & Red Onion

SEARED ASIAN AHI TUNA \$9 / \$16

Sashimi Grade Yellow Fin, Spring Mix,
Heirloom Tomatoes, Avocado, Julienne Carrots
Tossed in Soy Ginger Vinaigrette

POACHED PEAR & SPINACH \$8 / \$14

Poached Bosc Pear, Baby Spinach, Toasted Marcona Almonds
Tossed in Stone Ground Mustard Vinaigrette

SOUTHWEST CAESAR \$6 / \$10

Chopped Romaine Hearts, Heirloom Tomatoes
Challah Croutons & Parmesan
Tossed in Chipotle Caesar Dressing

HOUSE \$5 / \$9 (V/GF)

Organic Mixed Greens, Heirloom Tomatoes
Julienne Carrots & Cucumbers

*Grilled Protein additions to any Salad: **Salmon 12** **Strip Steak 10** **Chicken 5** **Shrimp 6** **Tuna 7** **Tofu 6**

*Dressing Options: Ranch, Bleu Cheese, Balsamic Vinaigrette, Fresh Lemon Vinaigrette, Avocado-Lime
Shallot Vinaigrette, Soy Ginger, Caesar, Chipotle Caesar & Stone Ground Mustard Vinaigrette

*Items may be undercooked or cooked to order. Consuming raw or uncooked meat, poultry or seafood
may increase your risk of food-borne illness.

*Please notify your server if you have any dietary or food allergy concerns