

## PASTA

### ARRABBIATTA BOLO \$23

Grass Fed Ground Angus Beef Bolognese, Rigatoni Pasta  
Roasted Tomatoes, Basil & Toasted Chili Flakes

### BLACKENED CHICKEN \$23

Grilled Blackened Chicken, Cavatappi Pasta, Heirloom Tomatoes  
Crimini Mushroom, Red Bell Pepper & Pecorino Romano

### CASHEW LEMON BASIL \$23 (V)

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

### SHORT RIB RAGOUT \$23

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

## FROM THE SEA

### SEARED DIVER CAUGHT SCALLOPS \$30

Four Seared Scallops over Spiced Cous Cous  
with Almonds, Raisins & Roasted Vegetables

### SEARED CHILEAN SEABASS \$31

Pan Seared Seabass with Squash & Kale  
over Pumpkin Seed Pesto Linguini

### MISO GLAZED BAKED KING SALMON \$28

*~Ocean Raised off the Coast of Vancouver Island~*  
Ginger Miso Glaze Salmon with Lemon Butter Cream  
Served with Jasmine Rice & Broccolini

## FROM THE LAND

### 8oz ASIAN FLANK STEAK \$21

Flank Steak Marinated with a Black Bean Teriyaki Sauce Served with Jasmine Rice & Grilled Broccolini

### SURF and TURF \$34

10oz Blackened Ribeye with Two Seared Jumbo Gulf Shrimp Topped with Béarnaise Sauce  
Served with Grilled Pecorino Asparagus & Garlic Mashed Potatoes

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

Slow Roasted Pork Ribs with Bourbon Apricot BBQ Served with a Baked Yukon, Chef's Vegetables & Blue Corn Muffin

### ROASTED HALF LEMON & CURRY CHICKEN \$20

Served with Coconut Curry Rice & Grilled Vegetables

### PRIME FILET MIGNON 6oz \$26 8oz \$30

Prime Filet with a Rosemary Veal Demi Topped with Tomato & Bacon-Parmesan Butter  
Served with Boursin Mashed Potatoes & Grilled Asparagus

## CASUAL FARE

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

### FISH TACOS \$15

Corn Tortillas Filled with Fried Fresh True Cod, Pico de Gallo  
Avocado, Onion, Cilantro & Chipotle Lime Crema

### FISH & CHIPS \$18

Silver Reef Beer Battered & Fried Fresh Cod Filet  
Tartar Sauce & Lemon Wedge

### FARMHOUSE CHEESEBURGER \$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/GF)

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

### SPICY VEGAN WHITE BEAN TACOS \$12 (V)

Corn Tortillas Filled with Seasoned White Beans  
Jalapeno, Cilantro, Mixed Cabbage & Avocado Cream

### BIRD IS THE WORD \$14

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

### SHORT RIB BURGER \$15

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

### FRENCH DIP \$15

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

### WILD MUSHROOM FRENCH DIP \$13

Portabella & Crimini Mushrooms with Gruyere Cheese  
on a French Hoagie

FEATURING FRESH HOUSEMADE SAUCES, DRESSINGS, SIGNATURE DISHES & MORE

## SMALL PLATES

### CHORIZO STUFFED JALAPENOS \$12

Roasted Halved Jalapenos Filled with Chorizo, Queso Fresco  
Cilantro & Lime Crema

### CRUNCHY SALMON FISH CAKES \$14

King Salmon & Quinoa Cake with Pickled English Cucumber Salad  
& Lemon Ginger Crema

### GRILLED JUMBO WINGS \$14

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

### MARYLAND CRAB & ARTICHOKE DIP \$14

Lump Crab, Roasted Artichokes, Parmesan, Garlic & Bread Crumbs  
with Toasted French Baguette

### LAND & SEA \$22

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

### COLOSSAL SHRIMP COCKTAIL \$19

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

### ASIAN HOT ROCK PRIME NY STRIP \$17

8oz Prime Strip Steak Marinated in Soy Ginger  
Served with a 700 Degree River Rock

### SWEET & SPICY CALAMARI \$10 / \$16

Marinated Calamari Steaks Flash Fried  
Tossed with Chili Glaze & Hoisin



## SALADS

### GALA APPLE & PECAN ARUGULA \$7 / \$13

Arugula, Radish, Parmesan Cheese, Gala Apple & Toasted Pecans  
Tossed in Red Pepper Vinaigrette

### WINTER GREEN & ROASTED BEET \$7 / \$13

Winter Greens with Roasted Yellow Beets  
MontChevere Goat Cheese, Toasted Pistachio  
Tossed in Blood Orange 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 Wedge Topped with Egg, Gorgonzola  
Bacon, Heirloom Tomatoes, Red Onion & Ranch

### SPICED PEAR & SPINACH \$7 / \$13

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

### KALE & ARUGULA \$7 / \$13

Kale, Arugula, Grapes, Dried Cranberry, Avocado  
Pickled Red Onion & Toasted Pumpkin Seeds  
Tossed in Lemon Basil Vinaigrette

### CAESAR \$6 / \$10

Chopped Romaine Hearts, Heirloom Tomatoes  
Challah Croutons & Parmesan Tossed in Caesar Dressing  
*Chipotle Caesar Dressing Available Upon Request*

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

Mixed Greens, Heirloom Tomatoes, Julienne Carrots & Cucumbers

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

\*Dressing Options: Ranch, Bleu Cheese, Avocado-Lime, Caesar, Chipotle Caesar, Balsamic Vinaigrette, Shallot Vinaigrette  
Lemon Basil Vinaigrette, Red Pepper Vinaigrette, Blood Orange Vinaigrette, & 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.