

# ENTOURAGE

MINDFULLY CRAFTED AMERICAN KITCHEN + COCKTAILS

## SMALL PLATES

- V** **Rosemary Focaccia - 9**  
Made Fresh Daily • Mediterranean Olives •  
Sea Salt Butter
- Spicy Ahi Tuna + Crispy Rice - 17**  
Crispy Sushi Rice • Avocado • Spicy Aioli •  
Wasabi Crema • Eel Sauce • Micro Greens
- Steak Tartare - 19**  
Hand Cut Filet Mignon • Dijon Aioli • Egg Yolk •  
Capers • Red Onions • Tomato • Truffle Oil •  
Focaccia Crostini
- gf** **Jumbo Shrimp Cocktail - 21 add shrimp - 5**  
4 U/12 Mexican Blue Prawns • Atomic Cocktail Sauce •  
Sriracha Aioli
- gf** **Oysters On the Half Shell - 17**  
4 each • Seasonal Chef Selection • Atomic Cocktail  
Sauce • Mignonette
- Sweet Chili Calamari - 17**  
Flash Fried • Cherry Peppers • Banana Peppers •  
Shishito • Sweet Chili Firecracker Sauce
- V** **Tempura Fried Cheese Curds - 14**  
Wisconsin Sharp White Cheddar Cheese Curds •  
Crispy Battered • Giardiniera • Chipotle Aioli
- gf** **Hamachi Crudo - 17**  
Yuzu Vinaigrette • Serrano Chile • Crispy Garlic •  
Ponzu • Sambal Aioli • Sea Salt • Micro Wasabi
- Filet Mignon Sliders - 16 add slider - 8**  
Two 2oz. Filet Medallions • Horseradish Cream •  
Pickled Onion • Oven Roasted Roma Tomato •  
Arugula • Mini Brioche
- Jumbo Lump Maryland Crab Cake - 23**  
Corn Relish • Smoked Pepper Butter Sauce •  
Cilantro Oil
- vg gf** **Vietnamese Summer Rolls - 14**  
Roasted Shiitake Mushroom • Assorted Fresh  
Veggies • Rice Noodles • Basil • Cilantro •  
Sweet Chili Sauce • Spicy Peanut Sauce
- Alaskan King Crab "In a Jar" - 24**  
Roasted Garlic + Herb Butter • lemon pepper •  
Charred Serrano Pepper • Blistered Tomato •  
Grilled Lemon • Toasted Focaccia
- gf** **Entourage Deviled Eggs - 15**  
Traditional Deviled Eggs • Kona Coffee + Brown Sugar  
Glazed Bacon • Maple Syrup

## SOUPS + SALADS

- Maine Lobster Bisque - 13**  
Jumbo Lump Crab Meat • Brioche Crouton •  
Sherry • Basil Oil • Micro Greens
- Classic French Onion - 10**  
Caramelized Sweet Onions • Brioche Crouton •  
Gruyere Al Forno
- V gf** **Roasted Beets + Whipped Goat  
Cheese - 15**  
Arugula • Baby Gem • Spicy Pecans • Fennel •  
Hot Honey • Blood Orange Vinaigrette
- Entourage Wedge Small - 10 Large - 14**  
Baby Iceberg • Kona Coffee + Brown Sugar Bacon •  
Egg • Campari Tomato • Cucumber • Crispy Onions •  
Danish Blue • Creamy Blue Cheese Dressing
- Organic Kale Caesar Small - 11 Large - 15**  
Gem Lettuce • Organic Lacinato Kale •  
Focaccia Crostini • Creamy Caesar • Deviled Egg •  
Reggiano • EVOO
- gf** **Seafood Green Goddess Cobb  
Small - 17 Large - 29**  
Shrimp • Bay Scallops • Jumbo Lump Crab • Egg  
Avocado • Campari Tomato • Grilled Corn • Bacon •  
Blue Cheese • Creamy Green Goddess Dressing
- Long Island Steak Salad - 25**  
5oz. Dry-Aged • Campari Tomatoes • Cucumber •  
Crispy Onions • Goat Cheese • Deviled Egg •  
Artichoke • Roasted Peppers • Local Greens •  
Bacon • Avocado Vinaigrette

## KIDS

Ages 10 & Under

- Crispy Panko Chicken Tenders + Fries - 11**
- gf** **Wood Grilled Salmon + Broccolini - 13**
- Prime Burger + Fries - 12**  
Add Cheese - 1
- Crispy Shrimp + Fries - 13**
- gf** **Filet Mignon + Broccolini - 13**
- V** **Mac + Cheese - 12**
- V** **Spaghetti Aglio E Olio - 11**

# SIGNATURES

## Entourage Burger - 19

8oz. USDA Prime Ground Chuck • White Cheddar • Herb Aioli • Lettuce • Tomato • Onion • Brioche Bun • Fresh Cut Fries

## Bavette Steak Frites - 37

8oz. LHA Reserve • Tempura Fried Wisconsin Cheese Curds • Crispy Garlic • Herb Garlic Butter • Parmesan • Fresh Cut Fries

## Dry-Aged Wagyu Bolognese - 23

Westholme Wagyu Bolognese Sauce • Fresh Pappardelle • Black Garlic Ricotta • Garlic Toast

## Chicken Giardiniera - 27

Pan Roasted French Cut Chicken Breast • Artichoke • Hot Giardiniera • Vino • Herb Chicken Glacé • Charred Tomatoes • Fresh Galletti • Parmesan Cream

## gf Baby Back Ribs Half Slab 23 • Full Slab 37

Smoked Low + Slow • BBQ Glazed • Sandy's Slaw • Fresh Cut Fries

## King Crab + Shrimp Galletti - 35

Tomato • Arugula • Charred Jalapeño • Lemon • Vino • Parmesan Cream • Garlic Toast

## Roasted Prime Rib - 45 (available Friday & Saturday only)

12oz. Cut • Truffled Crispy Potato Pavé • Pickled Onions • Oven Dried Tomato • French Onion Jus • Horseradish Cream

# SEAFOOD

sustainably sourced

## gf Orange Basil Salmon - 29

Orange Glazed • Yukon Pommes Puree • Shishito • Charred Peppers • Orange + Basil Butter

## gf Miso Marinated Chilean Seabass - 43

Broccolini • Charred Peppers • Shiitake Mushrooms • Black Truffle Risotto • Yuzu + Sake Butter Sauce

## gf Wood Grilled Branzino Meunière - 37

Yukon Pommes Puree • Baby Tomatoes • Artichoke Brussels Sprouts • Basil • Lemon Caper Sauce

## gf North Atlantic Jumbo Scallops - 35

Wild Caught • Vegetable Risotto • House Smoked Bacon • Corn Lemon Butter • Charred Jalapeño Chimichurri

# Linz Heritage Angus Steaks

Served with Truffled Crispy Potato Pavé • Pickled Onions • Oven Dried Tomato • EVOO

## DRY-AGED

### gf Long Island - 35

10oz. Cut • 28 Days Dry-Aged • Lean

### gf Delmonico Ribeye - 55

12oz. Cut • 35 Days Dry-Aged • Excellent Marbling

### gf New York Strip - 55

12oz. Center Cut • 35 Days Dry-Aged • Heavily Marbled

### gf Tomahawk Chop - MKT

32oz. Cut • Bone-In • 42 Days Dry-Aged • Sliced for the Table

## WET-AGED

### gf Twin Bone-In Filet Medallions - 39

(2ea) 7oz. • USDA Prime • Heavily Marbled

### gf Filet Mignon - 55

8oz. Center Cut • Tender • Lean

### gf Entourage Cut Ribeye - 79

20oz. Cut • Bone-In • Heavy Aged • Excellent Marbling

## Steak Additions:

**Signature Crusts** - Wild Mushroom Truffle • Parmesan • Blue Cheese • Horseradish - 4

**Classic Sauces** - Au Poivre • Wagyu Bone Marrow Butter • Black Truffle Butter - 4

**Add** - Jumbo Lump Crab Cake - 15 Jumbo Scallop - 11 Shrimp Scampi - 12 Wagyu Bone Marrow - 13

# SIDES

## Lobster Mac + Cheese - 25

Campanelle Pasta • Butter Poached Lobster • Lobster + Gouda Cream

## V gf Wood Grilled Asparagus - 11

Truffle Butter • Lemon • Sea Salt

## gf Crispy Brussels Sprouts - 11

Smoked Bacon • Apple Vinaigrette • Parmesan

## vg gf Wilted Baby Spinach - 11

Lemon • Garlic • EVOO • Sea Salt

## V gf Potato Pavé - 8

Truffle Oil • Roasted Garlic + Herb Butter • Parmesan

## V gf Yukon Pommes Puree - 7

Lots of Butter • Cream • Chives

## V gf Fresh-Cut Truffle Fries - 11

Parmesan • Sea Salt • Black Truffle Oil

## gf Twice-Baked Potato - 9

House Smoked Bacon • Cheddar + Jack • Chives

V vegetarian Vg vegan gf gluten free