

ENTOURAGE

MINDFULLY CRAFTED AMERICAN KITCHEN + COCKTAILS

SMALL PLATES

V Rosemary Focaccia - 9

Made Fresh Daily • Mediterranean Olives •
Sea Salt Butter

vg gf Vietnamese Summer Rolls - 14

Roasted Shiitake Mushroom • Assorted Fresh
Veggies • Rice Noodles • Basil • Cilantro •
Sweet Chili Sauce • Spicy Peanut Sauce

V Tempura Fried Cheese Curds - 14

Wisconsin Sharp White Cheddar Cheese Curds •
Crispy Battered • Giardiniera • Chipotle Aioli

Sweet Chili Calamari - 17

Flash Fried • Cherry Peppers • Banana Peppers •
Shishito • Sweet Chili Firecracker Sauce

Jumbo Lump Maryland Crab Cake - 23

Corn Relish • Smoked Pepper Butter Sauce •
Cilantro Oil

gf Oysters On the Half Shell - 17

4 each • Seasonal Chef Selection • Atomic Cocktail
Sauce • Mignonette

gf Jumbo Shrimp Cocktail - 21 add shrimp - 5

4 U/12 Mexican Blue Prawns • Atomic Cocktail Sauce •
Sriracha Aioli

gf Hamachi Crudo - 17

Yuzu Vinaigrette • Serrano Chile • Crispy Garlic •
Ponzu • Sambal Aioli • Sea Salt • Micro Wasabi

gf Entourage Deviled Eggs - 15

Traditional Deviled Eggs • Kona Coffee + Brown
Sugar Glazed Bacon • Maple Syrup

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

Filet Mignon Sliders - 16 add slider - 8

Two 2oz. Filet Medallions • Horseradish Cream •
Pickled Onion • Oven Roasted Roma Tomato •
Arugula • Mini Brioche

V gf Crispy Brussels Sprouts - 11

Smoked Bacon • Apple Vinaigrette • Parmesan

V gf Fresh-Cut Truffle Fries - 11

Parmesan • Sea Salt • Black Truffle Oil

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

Crispy Hot Chicken Chopped - 17

Fried Chicken Tenders • Calabrese Hot Sauce • Crisp
Lettuce • Campari Tomato • Blue Cheese •
Grilled Corn • Cucumber • Red Onion •
Creamy Parmesan Dressing • Crispy Fried Onions

Blackened Ahi Tuna + Avocado Salad - 23

Crisp Greens • Avocado • Carrots • Snap Peas •
Baby Peppers • Cilantro • Crispy Wontons •
Spicy Thai Peanut Vinaigrette

Add to any Salad

Grilled Chicken - 6

Salmon - 12

Crab Cake - 15

4pc Grilled Shrimp - 6

5oz Long Island Steak - 12

Blackened Ahi Tuna - 14

V vegetarian **vg** vegan **gf** gluten free

18% gratuity added to parties of 7 or more
(we are not a flour free kitchen-all ingredients not listed on the menu)
nuts / tree-nuts / wheat / soy / dairy are used in our kitchen and may have come in contact with other products
*consuming raw or undercooked meats / poultry / seafood / shellfish / eggs, may increase your risk of foodborne illness

SIGNATURES

gf Dry-Aged Long Island - 35

10oz. Cut • 28 Days Dry-Aged • Lean •
Pommes Purée • Pickled Onions •
Oven Dried Tomato • EVOO

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

gf Orange Basil Salmon - 25

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

gf Korean BBQ Steak Bowl - 18

Wood Grilled + Marinated Filet Medallions •
Sweet + Sour Cucumber • Sugar Snap Peas •
Carrots • Maitake Mushroom • Cilantro •
Furikake Sticky Rice

gf Twin Bone-In Filet Medallions - 39

(2ea) 7oz. • USDA Prime • Heavily Marbled •
Pommes Purée • Pickled Onions •
Oven Dried Tomato • EVOO

Chicken Giardiniera - 24

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

gf North Atlantic Jumbo Scallops 2 Scallops - 27 3 Scallops - 35

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

gf Wood Grilled Branzino Meunière - 27

Yukon Pommes Puree • Baby Tomatoes •
Grilled Artichokes • Basil • Lemon Caper Sauce

gf Ahi Tuna Dynamite Poke Bowl - 18

Avocado • Sweet + Sour Cucumber • Sugar Snap
Peas • Roasted Shiitake Mushrooms • Spicy Kewpie
Mayo • Sticky Rice

Baby Back Ribs Half Slab 23 • Full Slab 37

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

FRESH PASTA

Dry-Aged Wagyu Bolognese - 23

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

Jumbo Shrimp Galletti - 23

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

CRAFTED HANDHELDS

All Sandwiches Come with Choice of Fresh Cut Fries or Side Salad
Add Fresh Fruit - 3 • Add Truffle Fries - 4

Prime Rib Dip - 25

LHA Reserve • Shaved Prime Rib • Aged Provolone •
French Onion Au Jus • Atomic Horseradish Sauce •
Hoagie Roll

gf Wood Grilled Mahi Tacos - 17

Veggie Slaw • Spicy Aioli • Pico de Gallo •
Cilantro Crema • White Corn Tortillas

Entourage Cheesesteak - 18

Shaved Ribeye + Striploin • Provolone •
Giardiniera • Carmelized Onion • Baby Gem •
Roasted Tomato • Truffle Aioli • French Baguette

Crispy Hot Chicken + Avocado - 17

Fried Chicken Breast • Calabrese Hot Sauce •
Blue Cheese • Arugula • Tomato • Avocado •
Aioli • Brioche Bun

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

V vegetarian **vg** vegan **gf** gluten free