

# ENTOURAGE

MINDFULLY CRAFTED AMERICAN KITCHEN + COCKTAILS

## SMALL PLATES

### **V** Rosemary Focaccia - 9

Made Fresh Daily • Mediterranean Olives •  
Sea Salt Butter

### **gf** **vg** 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** Spicy Shrimp & Jalapeno Grits - 17

Blackened Wild Shrimp • Andouille Sausage •  
Charred Jalapeno • Charred Corn •  
Baby Peppers • Creole Cream

### **gf** Hot Pepper Chicken Wings - 17

Johnny Vai's Hot Pepper Mix • Charred Jalapeno •  
Habanero Marinade • Roasted Garlic + Herb Butter •  
Blue Cheese Crumbles • Danish Blue Cheese Dip

### **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

### **Skillet Roasted Organic Mussels - 18**

Grilled Corn • Tomato • Green Onion •  
Roasted Garlic Butter • Parmesan Cream •  
Chili Flake • White Wine • Garlic Toast

### **Prime Cheeseburger Sliders - 17**

Three Each • White American Cheese •  
Roma Tomato • Lettuce • Pickle • Onion •  
Secret Sauce • Mini Brioche

### **Filet Mignon Sliders - 16 add slider - 8**

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

### **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**

Romaine • Kona Coffee + Brown Sugar Bacon •  
Egg • Campari Tomato • Cucumber • Crispy Onions •  
Danish Blue • Creamy Blue Cheese Dressing

### **Classic Caesar Small - 11 Large - 15**

Baby Gem • Focaccia Crostini •  
Creamy Caesar • Reggiano • EVOO

### **Add to any Salad**

**Grilled Chicken - 6**

**Salmon - 12**

**Crab Cake - 15**

**4pc Grilled Shrimp - 6**

**5oz Long Island Steak - 15**

**Blackened Ahi Tuna - 13**

### **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

### **gf** **Long Island Steak Salad - 25**

5oz. Dry-Aged • Campari Tomatoes • Cucumber •  
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 • Red Onion •  
Danish Blue Cheese • Grilled Corn • Cucumber •  
Creamy Parmesan Dressing • Crispy Fried Onions

### **Blackened Ahi Tuna + Avocado Salad - 19**

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

# SIGNATURES

## Manchego Chicken + Tortellacci - 23

Manchego + Panko Crusted Chicken Breast • Arugula • Blistered Tomato • Spinach • Shaved Prosciutto • Tortellacci • Pesto + Parmesan Cream

## Classic Chicken Pot Pie - 21

Chicken Tenderloin • Roasted Mushroom • Peas • Grilled Corn • Charred Peppers • Roasted Carrot • Thyme • Sherry • Cream • Flaky Pie Crust

## Dry-Aged Wagyu Bolognese - 23

Westholme Wagyu Bolognese Sauce • Fresh Pappardelle • Parmesan • Garlic Toast

## **gf** Orange Basil Salmon - 29

Orange Glazed • Parmesan Risotto • Shishito • Charred Peppers • Orange + Basil Butter Sauce

## Korean BBQ Steak Bowl - 21

Wood Grilled + Marinated Filet Medallions • Avocado • Sweet + Sour Cucumber • Sugar Snap Peas • Roasted Mushrooms • Carrot • Furikake Sticky Rice

## Chicken Giardiniera - 23

Pan Roasted Chicken Breast • Artichoke • White Wine • Hot Giardiniera • Herb Chicken Glacé • Charred Tomatoes • Campanelle Pasta • Parmesan Cream

## **V** Wild Mushroom Sacchetti - 23

Seasonal Wild Mushrooms • Garlic • Chili Flakes • White Wine • Fresh Herbs • Reggiano Cream • Truffle Oil • Garlic Toast

## Jumbo Shrimp Galletti - 23

Tomato • Arugula • Charred Jalapeño • Lemon • White Wine • Parmesan Cream • Garlic Toast

## Pistachio Crusted Whitefish - 27

Parmesan Risotto • Asparagus • Butternut Squash • Arugula • Shaved Fennel • Lemon Beurre Blanc

## Ahi Tuna Dynamite Bowl - 21

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

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

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

# MODERN AMERICAN CUTS

## **gf** Dry-Aged Long Island - 35

10oz. Cut • 28 Days Dry-Aged • Lean • Truffled Crispy Potato Pave • Pickled Onion • Oven Dried Tomato • EVOO

## Bavette Steak Frites - 37

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

# CRAFTED HANDHELDS

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

## Entourage Burger - 19

8oz. USDA Prime • White Cheddar • Herb Aioli • Lettuce • Tomato • Onion • Brioche Bun

## El Diablo Burger - 19

8oz. USDA Prime • Provolone • Avocado • Johnny Vai's Hot Pepper Mix • Tomato • Lettuce • Chipotle Aioli • Brioche Bun

## **gf** Wood Grilled Mahi Tacos - 17

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

## Smoked Brisket Grilled Cheese - 19

LHA Reserve • Smoked Low + Slow • Gouda • BBQ Ranch Aioli • Pickled Onion • Sourdough

## New England Lobster Roll - 28

Butter Poached • Chilled Lobster • Baby Gem • Calabrese + Lemon Aioli • Brioche Roll

## Crispy Hot Chicken + Avocado - 17

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

## Entourage Cheesesteak - 18

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

## New York Style Reuben - 19

Premium Corned Beef • Roasted Low + Slow • Caramelized Sauerkraut • Louie Dressing • Swiss Cheese • Rustic Rye

## Natural Turkey Smash Burger - 18

Two 4oz Ground Turkey Patties • Spices • Provolone • Charred Pepper • Caramelized Onion • Lettuce • Tomato • Chipotle Aioli • Brioche Bun

# KIDS

## Crispy Panko Chicken Tenders + Fries - 12

## **gf** Wood Grilled Salmon + Broccolini - 15

## Prime Cheeseburger + Fries - 13

## **gf** Filet Mignon + Broccolini - 19

## **V** Mac + Cheese - 12

## **V** Spaghetti Alfredo - 11

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