

# 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 • Basil Oil • Rainbow Micro Greens

### **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

### 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

## 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

## KIDS

Ages 10 & Under

### 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

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

## Chicken Giardiniera - 27

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

## Bavette Steak Frites - 37

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

## V gf Wild Mushroom Sacchetti - 23

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

## Manchego Chicken + Tortellacci - 27

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

## Entourage Burger - 19

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

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

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

## Classic Chicken Pot Pie - 25

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

## Lobster + Shrimp Galletti - 39

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

## Dry-Aged Wagyu Bolognese - 23

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

# SEAFOOD

*sustainably sourced*

## gf Orange Basil Salmon - 31

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

## gf Miso Marinated Chilean Seabass - 43

Broccoli • Charred Peppers • Wild Mushrooms • Black Truffle Risotto • Lemon Butter Sauce

## Pistachio Crusted Whitefish - 29

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

## gf North Atlantic Jumbo Scallops - 37

Vegetable Risotto • 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

38oz. Cut • Bone-In • 42 Days Dry-Aged • Sliced for the Table

## WET-AGED

### gf Twin Filet Medallions - 43

(2ea) 4oz. Center Cut • Tender • Lean

### gf Filet Mignon - 55

8oz. Center Cut • Tender • Lean

### gf Skirt Steak - 45

10oz. Cut • Tender • 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 - 19 Jumbo Scallop - 11 Shrimp Scampi - 12

South African Lobster Tail - 27 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

## V gf Parmesan Risotto - 11

Reggiano • EVOO

## 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