

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

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 • Arugula • 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 • Spinach • 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