

ENTOURAGE

MODERN 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 Campari Tomato + Burrata Caprese - 17

Charred Campari Tomatoes • Basil Pesto • Balsamic • Maldon Sea Salt • EVOO • Garlic • Grilled Italian Country Bread

V Mushroom Carpaccio - 17

Portobello • Pickled Onion • EVOO • Balsamic • Goat Cheese Cream • Parmesan • Chives

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 • 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 • Chives

Spicy Ahi Tuna + Crispy Rice - 17

Crispy Sushi Rice • Avocado • Spicy Aioli • Wasabi Crema • Eel Sauce • Micro Greens

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 • Citrus 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 - 15

Crab Cake - 19

Grilled Shrimp - 6

Long Island Steak - 15

Blackened Ahi Tuna - 13

gf Grilled Shrimp + Avocado Salad - 19

Arugula • Red Onion • Grilled Corn • Tomato • Charred Baby Peppers • Radish • Lemon Vinaigrette • EVOO • Maldon Sea Salt

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

KIDS Ages 10 & Under

Crispy Panko Chicken Tenders + Fries - 12

gf Grilled Salmon + Broccoli - 15

Prime Cheeseburger + Fries - 13

gf Filet Mignon + Broccoli - 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 • Charred
Tomatoes • Campanelle Pasta • Parmesan Cream

Bavette Steak Frites - 37

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

V Wild Mushroom Sacchetti - 23

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

Entourage Prime Burger - 19

White Cheddar • Herb Aioli • Lettuce •
Tomato • Onion • Brioche Bun • Fresh Cut Fries

Lobster + Shrimp Rigatoni - 39

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

Wagyu Bolognese - 23

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

Spicy Chicken + Tortellacci - 23

Tomatoes • Broccolini • Garlic • Jalapeño • Spinach •
Basil • Lemon • Parmesan Cream • Roasted Garlic Toast

Wagyu Meatloaf Sundae - 27

Truffle + Parmesan Whipped Potatoes • Brioche •
Wild Mushroom Gravy • Vegetable Succotash • Crispy Onions

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

Broccolini • Charred Peppers • Shitake 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 • Charred
Corn Lemon Butter • Charred Jalapeño Chimichurri

LINZ HERITAGE ANGUS STEAKS

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

Dry-Aged

Heavy aged for a more robust, intense flavor

gf Delmonico Ribeye - 55

12oz. Cut • 45 Days Dry-Aged • Excellent Marbling

gf New York Strip - 55

12oz. Center Cut • 45 Days Dry-Aged • Heavily Marbled

gf Tomahawk Chop - MKT

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

Wet-Aged

Classically aged - juicy and delicate.

gf Filet Mignon - 55

8oz. Center Cut • Tender • Lean

gf Skirt Steak - 45

10oz. Cut • Tender • Excellent Marbling

gf Prime Long Island - 39

10oz. Cut • Heavy Aged • Lean

Steak Additions:

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

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

Add - Jumbo Lump Crab Cake - 15 Jumbo Scallop - 11 Shrimp Scampi - 12

South African Lobster Tail - 27 Roasted Bone Marrow - 13

SIDES

shareable

Lobster Mac + Cheese - 25

Campanelle Pasta • Butter Poached Lobster •
Lobster + Gouda Cream

V gf 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 Yukon Mashed Potatoes - 9

Lots of Butter • Cream • Salt

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