

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

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 • Charred Tomatoes • Campanelle Pasta • Parmesan Cream

Bavette Steak Frites - 37

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

Wild Mushroom Sacchetti - 23

V 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 • 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 • Corn Lemon Butter • Charred Jalapeño Chimichurri

LINZ HERITAGE ANGUS STEAKS

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

Dry-Aged

Aged in-house for a more robust, intense flavor

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

Classically aged - juicy and delicate.

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 - 15 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

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