

# ENTOURAGE

MODERN AMERICAN KITCHEN + COCKTAILS

## SMALL PLATES

Join us for **Social Hour** at Entourage!

Where Small Plates are 1/2 off!

Weekdays from 3PM - 5PM

Sun - Thurs 8PM to close / Fri - Sat 9PM to close

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

Made Fresh Daily • Mediterranean Olives •  
Sea Salt Butter

### **gf** **vg** Vietnamese Summer Rolls - 15

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 - 15

Wisconsin Sharp White Cheddar Cheese Curds •  
Crispy Battered • Giardiniera • Chipotle Aioli

### Sweet Chili Calamari - 18

Flash Fried • Cherry Peppers • Banana Peppers •  
Shishito • Sweet Chili Firecracker Sauce

### Jumbo Lump Maryland Crab Cake - 25

Corn Relish • Smoked Pepper Butter Sauce •  
Basil Oil • Micro Greens

### **gf** Spicy Shrimp & Jalapeno Grits - 18

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

### Wagyu Filet Mignon Sliders - 21 + slider - 9

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** 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 - 11

Caramelized Sweet Onions • Brioche Crouton •  
Gruyere Al Forno

### **V** **gf** Roasted Beets +

### Whipped Goat Cheese - 16

Arugula • Baby Gem • Spicy Pecans • Fennel •  
Hot Honey • Citrus Vinaigrette

### Entourage Wedge Small - 11 Large - 15

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

### **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

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

Linz Heritage Angus • Campari Tomatoes • Cucumber •  
Goat Cheese • Deviled Egg • Artichoke •  
Roasted Peppers • Local Greens •  
Bacon • Red Wine 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 Salad - 19

Crisp Greens • Avocado • Carrots • Snap Peas •  
Baby Peppers • Cilantro • Crispy Wontons •  
Spicy Peanut Vinaigrette • Sweet Chili Sauce

**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

# CRAFTED HANDHELDS

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

## Entourage Prime Burger - 19

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 Grilled Mahi Tacos - 17

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

## Beef Short Rib Grilled Cheese - 19

Linz Heritage Reserve • 12 Hour Braised • Gouda •  
BBQ Ranch Aioli • Pickled Onion • Sourdough

## New England Lobster Roll - 28

Butter Poached • Chilled Knuckle + Claw 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 •  
Caramelized Onion • Baby Gem • Aioli •  
Roasted Tomato • 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

## MODERN AMERICAN CUTS

## gf Prime Long Island - 39

10oz. Cut • Heavy Aged • Lean •  
Truffled Crispy Potato Pave • Pickled Onion •  
Oven Dried Tomato • EVOO

## Bavette Steak Frites - 39

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

## SIGNATURES

## Spicy Chicken + Tortellacci - 23

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

## Wagyu Bolognese - 25

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

## Jumbo Shrimp Rigatoni - 23

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

## Pistachio Crusted Whitefish - 29

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

## gf Orange Basil Salmon - 31

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

## 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

## Korean BBQ Steak Bowl - 21

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

## Ahi Tuna Dynamite Bowl - 21

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

## Wagyu Meatloaf Sundae - 23

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

## KIDS

## Crispy Panko Chicken Tenders + Fries - 12

## gf Grilled Salmon + Broccolini - 15

## Prime Cheeseburger + Fries - 13

## gf Filet Mignon + Broccolini - 19

## V Mac + Cheese - 12

## V Spaghetti Alfredo - 11

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