

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**

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 Fresh Cut Truffle Fries - 11

Parmesan • Sea Salt • Black Truffle Oil

gf Yukon Mashed Potatoes - 9

Lots of Butter • Cream • Salt

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