

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
- 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 - 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

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

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 - 37

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 - 23

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 - 27

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

gf Orange Basil Salmon - 29

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

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