

# ENTOURAGE

MODERN AMERICAN KITCHEN + COCKTAILS

## SMALL PLATES

- 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** **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 •  
Cilantro Oil
- 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
- Spicy Ahi Tuna + Crispy Rice - 17**  
Crispy Sushi Rice • Avocado • Spicy Aioli •  
Wasabi Crema • Eel Sauce • Micro Greens
- Prime Cheeseburger Sliders - 18**  
Three Each • White American Cheese •  
Roma Tomato • Lettuce • Pickle • Onion •  
Secret Sauce • Mini Brioche
- 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** **gf** **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 • Blood Orange 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 - 12**

**Crab Cake - 15**

**4pc Grilled Shrimp - 6**

**5oz Long Island Steak - 15**
- 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
- 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 + Avocado Salad - 19**  
Crisp Greens • Avocado • Carrots • Snap Peas •  
Baby Peppers • Cilantro • Crispy Wontons •  
Spicy Thai Peanut Vinaigrette

# SIGNATURES

## Manchego Chicken + Tortellacci - 23

Manchego + Panko Crusted Chicken Breast • Arugula • Blistered Tomato • Spinach • Shaved Prosciutto • Tortellacci • Pesto + Parmesan Cream

## Classic Chicken Pot Pie - 21

Chicken Tenderloin • Roasted Mushroom • Peas • Grilled Corn • Charred Peppers • Roasted Carrot • Thyme • Sherry • Cream • Flaky Pie Crust

## Dry-Aged Wagyu Bolognese - 25

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

## **gf** Orange Basil Salmon - 31

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

## Korean BBQ Steak Bowl - 21

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

## 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

## Jumbo Shrimp Galletti - 23

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

## Pistachio Crusted Whitefish - 29

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

## Ahi Tuna Dynamite Bowl - 21

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

## **gf** Baby Back Ribs Half Slab 23 • Full Slab 37

Smoked Low + Slow • BBQ Glazed • Sandy's Slaw • Fresh Cut Fries

# MODERN AMERICAN CUTS

## **gf** Dry-Aged Long Island - 39

10oz. Cut • 28 Days Dry-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

# CRAFTED HANDHELDS

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

## Entourage Burger - 19

8oz. USDA Prime • 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** Wood Grilled Mahi Tacos - 17

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

## Smoked Brisket Grilled Cheese - 19

LHA Reserve • Smoked Low + Slow • Gouda • BBQ Ranch Aioli • Pickled Onion • Sourdough

## New England Lobster Roll - 28

Butter Poached • Chilled 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 • Carmelized Onion • Baby Gem • Roasted Tomato • Aioli • 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

# KIDS

## 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