

ENTOURAGE

MODERN AMERICAN KITCHEN + COCKTAILS

SMALL PLATES

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

Where Small Plates, Specialty Cocktails,
Wines by the Glass and Beer 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

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

KIDS

Ages 10 & Under

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

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 - 39

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 - 25

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 - 33

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 - 31

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

gf North Atlantic Jumbo Scallops - 39

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 - 57

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 - 57

8oz. Center Cut • Tender • Lean

gf Skirt Steak - 47

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 - 19 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

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