

SMALL PLATES

Join us for **Social Hour** at Entourage!
Where Small Plates are 1/2 off!
Weekdays from 3PM - 5PM
Every night in the bar:
Sun - Thurs 8PM to close / Fri - Sat 9PM to close

- V

Rosemary Focaccia - 9
Made Fresh Daily • Mediterranean Olives • Sea Salt Butter
- 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 • 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

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

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 • 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 - 15
Crab Cake - 19
4pc Grilled Shrimp - 6
4oz 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 - 23
4oz. Dry-Aged • Campari Tomatoes • Cucumber • Goat Cheese • Deviled Egg • Artichoke • Roasted Peppers • Local Greens • Bacon • Red Wine Vinaigrette

KIDS

Ages 10 & Under

- 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
- 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

Long Island Steak Frites - 39

8oz. Cut • 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 • Garlic Toast

Manchego Chicken + Tortellacci - 27

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

Entourage Burger - 19

8oz. Prime • White Cheddar • Herb Aioli • Lettuce •
Tomato • Onion • Brioche Bun • Fresh Cut Fries

gf Baby Back Ribs Half Slab 23 • Full Slab 37

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

Classic Chicken Pot Pie - 25

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

Lobster + Shrimp Galletti - 39

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

Dry-Aged Wagyu Bolognese - 25

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

SEAFOOD

sustainably sourced

gf Orange Basil Salmon - 33

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

gf Miso Marinated Chilean Seabass - 45

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 Sea Scallops - 39

Vegetable Risotto • Smoked Bacon •
Corn Lemon Butter • Charred Jalapeño Chimichurri

LINZ HERITAGE ANGUS STEAKS

Served with Truffled Crispy Potato Pavé • Pickled Onions • Oven Dried Tomato • EVOO

Dry-Aged

Aged in-house for a more robust, intense flavor

gf Long Island - 39

8oz. Cut • 28 Days Dry-Aged • Lean

gf Delmonico Ribeye - 57

12oz. Cut • 35 Days Dry-Aged • Excellent Marbling

gf New York Strip - 59

12oz. Center Cut • 35 Days Dry-Aged • Heavily Marbled

gf Tomahawk Chop - 119

30oz. Cut • Bone-In • 42 Days Dry-Aged •
Sliced for the Table

Wet-Aged

Classically aged - juicy and delicate.

gf Twin Filet Medallions - 45

(2ea) 4oz. Center Cut • Tender • Lean

gf Filet Mignon - 57

8oz. Center Cut • Tender • Lean

gf Hanger Steak - 41

10oz. Cut • Tender • Excellent Marbling

Steak Additions:

Signature Crusts - Wild Mushroom Truffle • Parmesan • Blue Cheese • Horseradish - **4**

Classic Sauces - Au Poivre • Wagyu Bone Marrow Butter • Black Truffle Butter - **4**

Add - Jumbo Lump Crab Cake - **19** Jumbo Scallop - **11** Shrimp Scampi - **12**

South African Lobster Tail - **27** Wagyu Bone Marrow - **13**

SIDES

Lobster Mac + Cheese - 25

Campanelle Pasta • Butter Poached Lobster •
Lobster + Gouda Cream

V gf Wood 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 gf Fresh Cut Truffle Fries - 11

Parmesan • Sea Salt • Black Truffle Oil

gf Twice-Baked Potato - 9

House Smoked Bacon • Cheddar + Jack • Chives

V vegetarian Vg vegan gf gluten free