

ENTOURAGE

MODERN AMERICAN KITCHEN + COCKTAILS

SMALL PLATES

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

Enjoy discounted select Small Plates, Specialty Cocktails, Wines by the Glass and Beer!

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 - 16**

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 **Tempura Fried Cheese Curds - 16**

Wisconsin Sharp White Cheddar Cheese Curds • Crispy Battered • Giardiniera • Chipotle Aioli

Sweet Chili Calamari - 19

Flash Fried • Cherry Peppers • Banana Peppers • Shishito • Sweet Chili Firecracker Sauce

Jumbo Lump Maryland Crab Cake - 27

Corn Relish • Smoked Pepper Butter Sauce • Basil Oil • Micro Greens

Maine Lobster Cargot - 27

Fresh Lobster Meat • Calabrese Peppers • Parmesan • Roasted Garlic Butter • Havarti • Tuscan Toast

gf **Spicy Shrimp + Grits - 19**

Blackened Wild Shrimp • Andouille Sausage • Jalapeno • Corn • Baby Peppers • Creole Cream

gf **Entourage Deviled Eggs - 15**

Traditional Deviled Eggs • Kona Coffee + Brown Sugar Glazed Bacon • Maple Syrup • Chives

Spicy Bigeye Tuna + Crispy Rice* - 21

Crispy Sushi Rice • Avocado • Spicy Aioli • Wasabi Crema • Eel Sauce • Micro Greens

Wagyu Steak Tartare* - 23

Wagyu NY Strip • Margaret River • Dijon • Egg Yolk • Capers • Onions • Tomato • Truffle Aioli • Crostini

Roasted Marrow Bones - 25

Pickled Onions • Fig Jam • Maldon Salt • Texas Toast

Prime Cheeseburger Sliders* - 14 + slider - 7

Two Each • White American Cheese • Roma Tomato • Lettuce • Pickle • Onion • Secret Sauce • Mini Brioche

Filet Mignon Sliders* - 21 + slider - 9

Two Each • 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 - 16

Iceberg • Smoked Bacon • Egg • Campari Tomato • Cucumber • Onions • Danish Blue • Danish Blue Cheese

Classic Caesar Small - 11 Large - 16

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 **Char Crusted Salmon + Wild Berry Salad* - 25**

Baby Gem Lettuce • Mix Greens • Strawberries • Blueberries • Campari Tomatoes • Pistachios • Goat Cheese • Pomegranate + Poppy Seed Dressing

KIDS

Ages 10 & Under

Crispy Panko Chicken Tenders + Fries - 12

gf **Grilled Salmon + Broccolini* - 15**

Prime Cheeseburger + Fries* - 15

gf **Filet Mignon + Broccolini* - 19**

V **Mac + Cheese - 12**

V **Spaghetti Alfredo - 11**

gf **vg** **Fresh Fruit - 7**

all options include choice of water, milk or juice

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

Hanger Steak Frites* - 41

10oz. Cut • Tempura Cheese Curds • Crispy Garlic • Herb Garlic Butter • Parmesan • Fresh Cut Fries

Manchego Chicken + Tortellacci - 27

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

gf Tomahawk King Salmon* - 43

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

gf Miso Marinated Chilean Seabass - 47

Broccoli • Charred Peppers • Wild Mushrooms • Furikake Sticky Rice • Truffle + Lemon Butter Sauce

Whitefish Calabrese + Bucatini - 33

Calabrian Spiced • Tomato • Spinach • Lemon Butter Sauce • Bucatini + Parmesan Cream

Entourage Burger* - 21

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

gf Tomahawk Pork Chop* - 43

All Natural Duroc • 16oz Long Bone Cut • Parmesan Risotto • Cauliflower • Peppers • Broccoli • Dried Cherry + Marsala Demi Jus

Classic Chicken Pot Pie - 25

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

Wagyu Beef Stroganoff* - 33

Pan Seared Japanese A5 Wagyu Steak • Wild Mushrooms • Herbs • Paprika • Garlic • Sour Cream + Veal Demi Sauce • Fresh Pappardelle • Garlic Toast

Lobster + Shrimp Rigatoni - 39

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

V Vodka Pasta - 21 + grilled chicken or shrimp - 6

Fresh Rigatoni • Charred Peppers • Vodka + Tomato Cream • Chili Flakes • Parmesan • Garlic Toast

Butternut Squash Ravioli - 25

Caramelized Apples • Roasted Butternut Squash • Dried Figs • Smoked Bacon • Sage • Vanilla Butter • Parmesan • Pumpkin Seeds • Garlic Toast

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* - 41

8oz. Cut • 28 Days Dry-Aged • Lean

gf Delmonico Ribeye* - 57

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

gf Kansas City Strip* - 59

14oz. Center Cut • Bone-In • 42 Days Dry-Aged • Heavily Marbled

gf Tomahawk Chop* - 129

30oz. 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 Hanger Steak* - 41

10oz. Cut • Tender • Excellent Marbling

gf Twin Filet Medallions* - 47

(2ea) 4oz. Center Cut • Tender • Lean

Premium Wagyu Cuts

gf Wagyu Long Island Strip* - 55

8oz. Cut • 9+ Heavily Marbled • Margaret River, Australia

gf Stone Axe Wagyu* - 55

8oz. Baseball Cut Sirloin • 9+ Heavily Marbled • Australia

Steak Additions:

Signature Crusts - Parmesan • Blue Cheese • Horseradish - 4

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

Add - Jumbo Lump Crab Cake - 19 Grilled Shrimp - 12 Cold Water Lobster Tail - 27 Roasted Bone Marrow - 13

SIDES

Lobster Mac + Cheese - 27

Campanelle Pasta • Butter Poached Lobster • Lobster + Gouda Cream

V gf Wood Grilled Asparagus - 11

Truffle Butter • Lemon • Sea Salt

gf Crispy Brussels Sprouts - 13

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 - 10

House Smoked Bacon • Cheddar + Gouda • Chives

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