

# ENTOURAGE

MODERN AMERICAN KITCHEN + COCKTAILS

## SMALL PLATES

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

Enjoy select discounted Small Plates

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

**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 - 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

**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 - 10**  
Two Each • Horseradish Cream • Pickled Onion •  
Oven Roasted 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 - 16**  
Iceberg • Smoked Bacon • Egg • Campari Tomato •  
Cucumber • Onions • Danish Blue •  
Creamy Blue Cheese Dressing

**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**  
**4pc Grilled Shrimp - 6**  
**4oz Long Island Steak\* - 15**

**gf** **Char Crusted Salmon +  
Wild Berry Salad\* - 25**  
Baby Gem Lettuce • Mix Greens • Strawberries •  
Blueberries • Campari Tomatoes • Pistachios •  
Goat Cheese • Pomegranate + Poppy Seed 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\* - 15**

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

**V** **Mac + Cheese - 12**

**V** **Spaghetti Alfredo - 11**

**V** **gf** **Fresh Fruit Bowl - 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

## Chicken Giardiniera - 27

Pan Roasted Chicken Breast • Artichoke • White Wine • Hot Giardiniera • Herb Chicken Glacé • Charred Tomatoes • Campanelle Pasta • Parmesan Cream

## 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 • Rustic Garlic Toast

## Lobster + Shrimp Galletti - 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 • Rustic 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 New York Long Island Cut\* - 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 - 6 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 + Jack • Chives

V vegetarian Vg vegan gf gluten free