

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

gf **Crispy Brussels Sprouts - 13**

Smoked Bacon • Apple Vinaigrette • Parmesan

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

gf **Long Island Steak Salad* - 23**

Linz Heritage Angus • Campari Tomatoes • Cucumber • Goat Cheese • Deviled Egg • Artichoke • Roasted Peppers • Local Greens • Bacon • Red Wine 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

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

CRAFTED HANDHELDS

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

Steakhouse Wagyu Burger* - 23

8 oz. American Wagyu • White Cheddar •
Roasted Mushrooms • Caramelized Onions • Dill Pickles •
Baby Gem Lettuce • Beefsteak Tomato • Au Poivre Aioli •
Steak Sauce • Sesame Seed Brioche Bun

Crispy Hot Chicken + Avocado - 17

Fried Chicken Breast • Calabrese Hot Sauce •
Blue Cheese • Arugula • Tomato • Avocado •
Parmesan Dressing • Brioche Bun

Entourage Cheesesteak - 18

Shaved Ribeye • Provolone • Giardiniera •
Caramelized Onion • Baby Gem • Aioli •
Roasted Tomato • French Baguette

Entourage Prime Burger* - 21

White Cheddar • Herb Aioli • Lettuce •
Tomato • Onion • Brioche Bun

gf Grilled Mahi Tacos* - 17

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

New York Style Reuben - 21

Premium Corned Beef • Roasted Low + Slow •
Caramelized Sauerkraut • Louie Dressing •
Swiss Cheese • Rustic Rye

New England Lobster Roll - 28

Butter Poached • Chilled Lobster • Baby Gem •
Calabrese + Lemon Aioli • Brioche Roll

MODERN AMERICAN CUTS

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

gf Dry-Aged Long Island* - 41

8oz. Cut • 28 Days Dry-Aged • Lean

gf Dry-Aged Delmonico Ribeye* - 57

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

gf Wagyu New York Long Island Strip* - 55

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

gf Twin Filet Medallions* - 47

(2ea) 4oz. Center Cut • Tender • Lean

SIGNATURES

Manchego Chicken + Tortellacci - 27

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

Classic Chicken Pot Pie - 23

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

gf Glory Bay King Salmon* - 38

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

Butternut Squash Ravioli - 25

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

Korean BBQ Steak Bowl* - 23

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

Hanger Steak Frites* - 41

10oz. Linz Heritage • Tempura Fried Wisconsin Cheese
Curds • Crispy Garlic • Herb Garlic Butter • Parmesan •
Fresh Cut Fries

Wagyu Beef Stroganoff* - 29

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

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

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

Jumbo Shrimp Rigatoni - 23

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

Whitefish Calabrese + Bucatini - 29

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

Bigeye Tuna Dynamite Bowl* - 25

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

KIDS

Crispy Panko Chicken Tenders + Fries - 12

gf Grilled Salmon + Broccolini* - 15

Prime Cheeseburger + Fries* - 15

gf vg Fresh Fruit - 7

gf Filet Mignon + Broccolini* - 19

V Mac + Cheese - 12

V Spaghetti Alfredo - 11

all options include choice of water, milk or juice

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