

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

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 • Blood Orange 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

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

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

SIGNATURES

Manchego Chicken + Tortellacci - 27

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

Jumbo Shrimp Galletti - 23

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

gf Glory Bay King Salmon* - 43

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

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

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

Wagyu Beef Stroganoff* - 29

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

Butternut Squash Ravioli - 25

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

Classic Chicken Pot Pie - 23

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

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

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 Long Island Strip* - 55

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

gf Twin Filet Medallions* - 47

(2ea) 4oz. Center Cut • Tender • Lean

CRAFTED HANDHELDS

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

Entourage Burger* - 21

8oz. USDA Prime • White Cheddar • Herb Aioli • Lettuce • Tomato • Onion • Brioche Bun

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

gf Wood Grilled Mahi Tacos* - 17

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

Smoked Brisket Grilled Cheese - 19

LHA Reserve • Smoked Low + Slow • Gouda • BBQ Ranch Aioli • Pickled Onion • Sourdough

Crispy Hot Chicken + Avocado - 17

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

Entourage Cheesesteak - 18

Shaved Ribeye • Provolone • Gardiniera • Carmelized Onion • Baby Gem • Roasted Tomato • Aioli • French Baguette

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

KIDS

Ages 10 & Under

Crispy Panko Chicken Tenders + Fries - 12

gf Wood Grilled Salmon + Broccolini* - 15

Prime Cheeseburger + Fries* - 15

vg gf 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

V vegetarian **vg** vegan **gf** gluten free