

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 - 10

Made Fresh Daily • Mediterranean Olives •
Sea Salt Butter

gf **vg** Vietnamese Summer Rolls - 17

Roasted Shiitake Mushroom • Assorted Fresh
Veggies • Rice Noodles • Basil • Cilantro •
Sweet Chili Sauce • Spicy Peanut Sauce

V Tempura Fried Cheese Curds - 17

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 - 29

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

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

Prime Cheeseburger Sliders* - 14 + slider - 7

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

Filet Mignon Sliders* - 19 + slider - 9

Two Each • Horseradish Cream •
Pickled Onion • Mini Brioche

SOUPS + SALADS

Maine Lobster Bisque - 15

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 - 18

Arugula • Baby Gem • Spicy Pecans • Fennel •
Hot Honey • Blood Orange Vinaigrette

Entourage Wedge Small - 12 Large - 17

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

Classic Caesar Small - 12 Large - 17

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 - 13

gf Wood Grilled Salmon + Broccolini* - 17

Prime Cheeseburger + Fries* - 16

gf Filet Mignon + Broccolini* - 21

V Mac + Cheese - 12

V Spaghetti Alfredo - 12

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 - 29

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

Hanger Steak Frites* - 45

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

Manchego Chicken + Tortellacci - 29

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

gf Glen Cairn Reserve Salmon* - 39

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

gf Miso Marinated Chilean Seabass - 51

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

Pistachio Crusted Whitefish - 33

Parmesan Risotto • Asparagus • Arugula • Roasted Butternut Squash • Shaved Fennel • Lemon Beurre Blanc

Parmesan Crusted Lamb Chops* - 45

2 French Cut Chops • Australian Grass Fed • Char Grilled • Parmesan + Panko Crusted • Roasted Corn Risotto • Shishito Peppers • Tomatoes • Rosemary Veal Demi

Classic Chicken Pot Pie - 27

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 - 23 + grilled chicken or shrimp - 6

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

Entourage Burger* - 21

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

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*- 45

8oz. Cut • 28 Days Dry-Aged • Lean

gf Delmonico Ribeye* - 59

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* - 139

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

Wet-Aged

Classically aged - juicy and delicate.

gf Filet Mignon* - 59

8oz. Center Cut • Tender • Lean

gf Hanger Steak* - 45

10oz. Cut • Tender • Excellent Marbling

gf Grass-Fed Wagyu Filet Medallions* - 59

(2ea) 4oz. Center Cut • Tender • Lean

Steak Additions:

Signature Crusts - Parmesan • Blue Cheese • Horseradish - 4

Classic Sauces - Au Poivre • Black Truffle Butter - 4

Add - Jumbo Lump Crab Cake - 23 Grilled Shrimp - 6 Cold Water Lobster Tail - 27

SIDES

Lobster Mac + Cheese - 29

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