

# 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 •  
Pickled Onion • Secret Sauce • Mini Brioche

### Filet Mignon Sliders\* - 19 + slider - 9

Two Each • Horseradish Cream •  
Pickled Onion • Mini Brioche

### **gf** Crispy Brussels Sprouts - 13

Smoked Bacon • Apple Vinaigrette • Parmesan

## 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 • Danish Blue Cheese

### 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

### Crispy Hot Chicken Chopped - 19

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

# SIGNATURES

## Manchego Chicken + Tortellacci - 27

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

## **V** Vodka Pasta - 23 + grilled chicken or shrimp - 6

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

## Wagyu Beef Stroganoff\* - 31

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

## Korean BBQ Steak Bowl\* - 25

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

## **gf** Glen Cairn Reserve Salmon\* - 33

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

## Classic Chicken Pot Pie - 25

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

## Pistachio Crusted Whitefish - 29

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

## 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\* - 45

8oz. Cut • 28 Days Dry-Aged • Lean

## **gf** Dry-Aged Delmonico Ribeye\* - 59

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

## **gf** Hanger Steak\* - 45

10oz. Cut • Tender • Excellent Marbling

## **gf** Grass-Fed Wagyu Filet Medallions\* - 59

(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 Fish Tacos\* - 18

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

## Smoked Brisket Grilled Cheese - 21

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

## Crispy Hot Chicken + Avocado - 18

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

## Entourage Cheesesteak - 21

Shaved Ribeye • Provolone • Giardiniera • 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 - 31

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

# KIDS

Ages 10 & Under

## Crispy Panko Chicken Tenders + Fries - 13

## **gf** Wood Grilled Salmon + Broccolini\* - 17

## Prime Cheeseburger + Fries\* - 16

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

## **gf** Filet Mignon + Broccolini\* - 21

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

## **V** Spaghetti Alfredo - 12

*all options include choice of water, milk or juice*

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