

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 - 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

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 - 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 • Chives
- 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 • New School American •
Pickles • Onion • Secret Sauce • Mini Brioche
- Filet Mignon Sliders* - 19 + slider - 9**
Two Each • Truffle Garlic Butter •
Horseradish Cream • Pickled Onion • Mini Brioche

SOUPS + SALADS

- Maine Lobster Bisque - 17**
Lobster 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 • Citrus Vinaigrette
- Iceberg 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 - 23
4pc Grilled Shrimp - 6
5oz Wagyu Picanha Steak* - 17
- 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

KIDS

Ages 10 & Under

- Crispy Panko Chicken Tenders + Fries - 13**
- gf

Grilled Salmon + Broccolini* - 17
Prime Cheeseburger + Fries* - 16
- gf

Filet Mignon + Broccolini* - 21
- V

Mac + Cheese - 12
- V

Spaghetti Alfredo - 12
- gf vg

Fresh Fruit - 7
all options include choice of water, milk or juice

SIGNATURES

Manchego Chicken + Tortellacci - 29

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

New York Steak Frites* - 45

12oz. Dry-Aged • Tempura Cheese Curds • Crispy Garlic •
Herb Garlic Butter • Parmesan • Fresh Cut Fries

gf Miso Marinated Chilean Seabass - 51

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

Pistachio Crusted Whitefish - 35

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

Wagyu Beef Stroganoff* - 33

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

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

gf V Glen Cairn Reserve Salmon* - 39

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

Lobster + Shrimp Rigatoni - 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 • 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 New York Strip* - 49

12oz. Center Cut • 42 Days Dry-Aged • Heavily Marbled

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

40oz. 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 Wagyu Long Island* - 51

8oz. Center Cut • Margaret River Australia •
Tender • Heavily Marbled

gf Twin Filet Medallions* - 53

(2ea) 4oz. Center Cut • Tender • Lean

Steak Additions:

Signature Crusts - Parmesan • Blue Cheese • Horseradish - 4

Classic Sauces - Au Poivre • Black Truffle Butter • Roasted Garlic + Herb Butter - 4

Add - Jumbo Lump Crab Cake - 23 Grilled Shrimp - 12 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 Fresh Cut Truffle Fries - 11

Parmesan • Sea Salt • Black Truffle Oil

gf Twice-Baked Potato - 10

House Smoked Bacon • Cheddar + Gouda • Chives

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