

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 •
Pickle • Onion • Secret Sauce • Mini Brioche

Filet Mignon Sliders* - 19 + slider - 9
Two Each • Truffle Garlic Butter •
Horseradish Cream • Pickled Onion • Mini Brioche

gf

Crispy Brussels Sprouts - 13
Smoked Bacon • Apple Vinaigrette • Parmesan

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 • 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 - 23
4pc Grilled Shrimp - 6
5oz Wagyu Picanha 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

Enotourage Steak Salad* - 25
5oz. Wagyu Picanha Cut • 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

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 - 18

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

Entourage Cheesesteak - 21

Shaved Ribeye • Coopers White American •
Giardiniera • Carmelized Onion • Baby Gem •
Roasted Tomato • Sesame Baguette

Entourage Prime Burger* - 21

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

gf Grilled Fish Tacos* - 18

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 - 31

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 New York Strip* - 47

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

gf Dry-Aged Delmonico Ribeye* - 59

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

gf Wagyu Long Island* - 49

8oz. Center Cut • Tender • Heavily Marbled

gf Twin Filet Medallions* - 49

(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 - 25

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

gf Glen Cairn Reserve Salmon* - 33

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

Korean BBQ Steak Bowl* - 25

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

Wagyu Beef Stroganoff* - 31

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

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

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

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

New York Steak Frites* - 49

12oz. Sliced • Dry-Aged • Linz Heritage Angus Reserve •
Tempura Cheese Curds • Crispy Garlic • Herb Garlic Butter • Fresh Cut Parmesan Fries

KIDS

Crispy Panko Chicken Tenders + Fries - 13

gf Grilled Salmon + Broccolini* - 17

Prime Cheeseburger + Fries* - 16

gf vg 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

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