

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 •
Pickles • 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 - 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 • Blood Orange 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* - 17

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

Entourage 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

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

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

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

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