ENTOURAGE

MODERN AMERICAN KITCHEN + COCKTAILS

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

Rosemary Focaccia - 10
Made Fresh Daily • Mediterranean Olives • Sea Salt Butter

Vietnamese Summer Rolls - 17
Roasted Shiitake Mushroom • Assorted Fresh Veggies • Rice Noodles • Basil • Cilantro • Sweet Chili Sauce • Spicy Peanut Sauce

Campari Tomato + Burrata Caprese - 17
Charred Campari Tomatoes • Basil Pesto • Balsamic • Maldon Sea Salt • EVOO • Garlic • Grilled Italian Country Bread

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

Spicy Shrimp + Grits - 19
Blackened Wild Shrimp • Andouille Sausage • Jalapeno • Corn • Baby Peppers • Creole Cream

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

Grilled Korean BBQ Wagyu Skewers* - 21
Two Japanese A5 Wagyu Skewers • Ginger & Soy Marinated • Cucumber Salad • Sushi Rice Cake • Wasabi Crema • Spicy Aioli

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

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

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

Grilled Shrimp + Avocado Salad - 19
Arugula • Red Onion • Grilled Corn • Tomato • Charred Baby Peppers • Radish • Lemon Vinaigrette • EVOO • Maldon Sea Salt

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

Grilled Salmon + Broccolini* - 17

Prime Cheeseburger + Fries* - 16

Filet Mignon + Broccolini* - 21

Mac + Cheese - 12

Spaghetti Alfredo - 12

Fresh Fruit - 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

New York Steak Frites* - 43
10oz. Dry-Aged • Tempura Cheese Curds • Crispy Garlic • Herb Garlic Butter • Fresh Cut Parmesan 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 • Parmesan • Fresh Pappardelle • Rustic Garlic Toast

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 • Rustic Garlic Toast

Entourage Burger* - 21
8oz. Prime • White Cheddar • Herb Aioli • Lettuce • Tomato • Onion • Brioche Bun • Fresh Cut Fries

Classic Meatloaf "Sundae" - 29
Truffle Whipped Potatoes • Toasted Brioche • Wild Mushroom Gravy • Vegetable Succotash • Crispy Onions

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* - 43**
10oz. Center Cut • 42 Days Dry-Aged • Heavily Marbled

gf **Delmonico Ribeye* - 65**
14oz. 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 **Icon Wagyu Long Island* - 67**
8 oz. Cut • MB 9+ • Tasmania, Australia • Buttery Rich • Tender • Heavily Marbled

gf **Twin Filet Medallions* - 49**
(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

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www.entouragerestaurant.com
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