

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 •
Pickle • Onion • Secret Sauce • Mini Brioche

Filet Mignon Sliders* - 19 + slider - 9
Two Each • 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 • Blood Orange 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 **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

KIDS

Ages 10 & Under

Crispy Panko Chicken Tenders + Fries - 13

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

Prime Cheeseburger + Fries* - 16

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

V **Mac + Cheese - 12**

V **Spaghetti Alfredo - 12**

V **gf** **Fresh Fruit Bowl - 7**

all options include choice of water, milk or juice

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 - 49

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 • Fresh Pappardelle • Rustic Garlic Toast

Lobster + Shrimp Galletti - 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

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* - 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* - 49

8oz. Center Cut • Margaret River Australia • 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

V vegetarian Vg vegan gf gluten free