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 (V)
Made Fresh Daily • Mediterranean Olives • Sea Salt Butter

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

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

Tempura Fried Cheese Curds - 17 (V)
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 (gf)
Blackened Wild Shrimp • Andouille Sausage • Jalapeno • Corn • Baby Peppers • Creole Cream

Entourage Deviled Eggs - 15 (gf)
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 (V) (gf)
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* - 17

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

Char Crusted Salmon + Wild Berry Salad* - 25 (gf)
Baby Gem Lettuce • Mix Greens • Strawberries • Blueberries • Campari Tomatoes • Pistachios • Goat Cheese • Pomegranate + Poppy Seed Dressing

Entourage Steak Salad* - 25 (gf)
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

(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

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 • Parmesan • 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

New York Steak Frites* - 43
10oz. Sliced • Dry-Aged • Linz Heritage Angus Reserve • Tempura Cheese Curds • Crispy Garlic • Herb Garlic Butter • Fresh Cut Parmesan Fries

(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

Classic Meatloaf "Sundae"* - 21
Truffle Whipped Potatoes • Toasted Brioche • Wild Mushroom Gravy • Vegetable Succotash • Crispy Onions

MODERN AMERICAN CUTS

Served with Truffled Crispy Potato Pavé • Pickled Onions • Oven Dried Tomato • EVOO

(gf) Dry-Aged New York Strip* - 43
10oz. Center Cut • 42 Days Dry-Aged • Heavily Marbled

(gf) Twin Filet Medallions* - 49
(2ea) 4oz. Center Cut • Tender • Lean

(gf) Dry-Aged Delmonico Ribeye* - 59
12oz. Cut • 35 Days Dry-Aged • Excellent Marbling

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

Crispy Hot Chicken + Avocado - 18
Fried Chicken Breast • Calabrese Hot Sauce • Blue Cheese •Arugula • Tomato • Avocado • Aioli • Brioche Bun

(gf) Wood Grilled Fish Tacos* - 18
Veggie Slaw • Spicy Aioli • Pico de Gallo • Cilantro Crema • White Corn Tortillas

New England Lobster Roll - 31
Butter Poached • Chilled Lobster • Baby Gem • Calabrese + Lemon Aioli • Brioche Roll

Little Mike Smash Burger* - 17
Prime Smash Burger • Mike's Secret Sauce • Lettuce • Pickles • Onions • New School American Cheese • Sesame Seed 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

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

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