

Authentic European Cuisine

You are invited to savor the sumptuous continental European cuisine of **Entourage**, located in the heart of historic downtown Glenwood Springs. Each of our selections is prepared from only the very freshest ingredients... served in our casual, yet elegant, setting.



At Entourage, we take pride in our consistently delicious food combined with our attentive service. 🌀

Come in for a relaxed lunch with good friends, or to celebrate with someone special over a pleasurable evening dinner. 🌀



- Cuisine* European Cuisine
Hours Lunch 11:30 am - 3 pm
Dinner 5:00 pm - Close
Closed Sundays except during the summer
Address 817 1/2 Grand Ave.
Glenwood Springs, CO
Phone (970)945-6644
Credit Cards All major cards
Price Range \$\$\$ to \$\$\$\$
Alcohol Yes, with full bar

ENTOURAGE

FINE CUISINE



Featuring
the
flavors of
Europe

970.945.6644

Soups

**Onion Gratinee, Shrimp Bisque
or Soup of the Day**

Salads

Cobb

*grilled chicken, crumbled eggs,
cherry tomatoes, gorgonzola*

Warm Bacon

*baby spinach, bacon vinaigrette,
crumbled eggs*

Caesar

add chicken, calamari, shrimp, salmon

Warm Goat Cheese

poached pears, caramelized walnuts

Crab

*mixed greens, julienne apples,
toasted cashews*

Lunch Entrées

Crepes

*Ham and Swiss Cheese,
Chicken & Gorgonzola, Vegetable*

Sandwiches

*Turkey Brie, Grilled Flank Steak,
Bistro Burger*

Quiche

Lorraine or Du Chef (daily special)

Braised Chicken Leg

madiera reduction

Seared Salmon Filet

kalamata olive tapenade

Grilled Flank Steak

Maitre D'Hotel butter

Pork Tenderloin Scaloppini

tomato and caper sauce

Dinner Entrées

Sautéed Chicken Breast

creamy chasseur sauce

Grilled Bone-in Pork Chop

apple and onion salad, demi-glace

House Smoked Trout

Roasted Salmon

Dijon and dill sauce

Seared Tuna Filet

kalamata olive tapenade

Grilled Ribeye

sautéed mushrooms, demi-glace

Duck 2 Ways

*grilled breast, confit leg,
bing cherry reduction*

Braised Lamb Shank

red wine and shallot sauce

Pasta

Vegetable Lasagna

seasonal vegetables, tomato sauce

Butternut Squash Ravioli

sautéed in brown butter and sage

Three Cheese Baked Rigatoni

grilled chicken, basil pesto

Mixed Seafood

seasonal seafood, crevette sauce

Clams and Linguini

white wine garlic sauce

Dessert

**Apple Tart, Crème Brulee,
Strawberry Chocolate Mousse,**

**Raspberry Cheesecake,
Poached Pear, Tiramisu**