



Saturday, September 12th, 2020



STARTERS

SMALL PLATES

BAKED BRIE EN CROÛTE
Mango & Pineapple Compote
12

BEEF CARPACCIO*
*Artichoke & Red Pepper,
Parmigiano-Reggiano,
Grilled Focaccia*
14

WAGYU STIR-FRY
Vegetable Rice, Pickled Ginger
13

SALADS

LASALLE GRILL
HOUSE GREENS
Ginger-Mustard Vinaigrette
7

CLASSIC CAESAR*
Shaved Grana Padano & Garlic Croutons
8

STEAKHOUSE WEDGE
*Diced Tomatoes, Hard-Boiled Eggs,
Garlic Croutons, Crispy Bacon,
Warm Gorgonzola Dressing*
9

SOUTHWESTERN CHILI
Cornbread
8

SEAFOOD STARTERS

LOBSTER RISOTTO
Grana Padano
18

PAN SEARED SEA SCALLOPS
*Pork Belly & Cauliflower Sauté,
Romesco Sauce*
18

POACHED & CHILLED
SHRIMP COCKTAIL
Cocktail Sauce LaSalle
16

SIDES

Classic side dishes are prepared with LaSalle Grill flair. Suitable for two.

GORGONZOLA "MAC & CHEESE" • 8

RED WINE MUSHROOM SAUTÉ • 8

BUTTER WHIPPED POTATOES • 7

MEXICAN STREET CORN • 8

ENTRÉES

HARDWOOD GRILLED ENTRÉES

Steady heat and fragrant smoke add a distinct and complex flavor profile to our hardwood grilled specialties. All steaks are served classically with Potatoes LaSalle, Tobacco Onions, & Jim Beam Bourbon Butter.

NEW YORK STRIP
AU POIVRE
*Fresh Ground Pepper
Whiskey Worcestershire Sauce—
a LaSalle Grill Favorite*
41

NEW YORK STRIP
*Platinum Gold Angus,
Linz Heritage Reserve*
39

FILET MIGNON
LaSalle Grill's Signature Cut of Beef
42

FAROE ISLAND SALMON
*Saffron Couscous,
Lobster Vin Blanc*
33

AMISH CHICKEN BREAST
*Miller Poultry, Orland, Indiana
Tobacco Onion Mashed Potatoes,
Florentine Sauce*
26

PAN SEARED DUCK BREAST
*Maple Leaf Farms, Milford, Indiana
White Cheddar Grits,
Pineapple & Apple Compote*
30

BLACKENED DOUBLE CUT
PORK CHOP
*Smoked Beef Brisket Hash,
Chipotle Barbecue Sauce*
28

PAN SEARED
RED GROUPER
*Jasmine Rice,
Thai Coconut Sauce*
37

SWEET CHILI GLAZED &
GRILLED TOFU STEAKS (V)
Stir-Fried Vegetables
18

LOBSTER MAC & CHEESE
*The ultimate in luxury comfort food,
loaded with lobster, always popular at
LaSalle Kitchen & Tavern*
23

STEAKHOUSE TOPPINGS • 3

WOODLAND MUSHROOM JUS
BLACK PEPPER DEMI-GLACE
BLUE CHEESE
ROASTED GARLIC

V Vegan
VG Vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
GF Most items can be prepared gluten free. Please ask your server for more information.

WINE

by the glass/bottle

WHITE

2017 CHARDONNAY BENZIGER, Carneros, California • 9/36
2017 VIOGNIER-ROUSSANNE BLEND, Jean-Luc Colombo, Cotes du Rhône • 10/40
2017 PINOT GRIGIO Benvolio, Friuli, Italy • 9/36
2017 RIESLING Dr. Loosen, Mosel, Germany • 8/32
2017 SEMILLON BLEND Château Graille-Lacoste, Bordeaux • 10/40
2019 SAUVIGNON BLANC Infamous Goose, Marlborough, New Zealand • 10/40
2016 PINOT BLANC Gustave Lorentz, Alsace, France • 9/36
2018 MOSCATO Piquitos, Valencia, Spain • 8/32
M/V VINHO VERDE Octave, Portugal • 8/32

ROSÉ

2018 BONNY DOON, Vin Gris de Cigare, Central Coast • 10/40
M/V MOET & CHANDON IMPERIAL, Split à Epernay • 25

RED

2018 CABERNET SAUVIGNON McManis, California • 8/32
2017 CABERNET SAUVIGNON Quilt, Napa • 15/60
2016 CABERNET SAUVIGNON Pine Ridge Vineyards • 25/100
2017 ZINFANDEL 1000 Stories Mendocino, California • 10/40
2016 MALBEC Catena Vista Flores, Mendoza, Argentina • 10/40
2017 SANGIOVESE BLEND Remole Frescobaldi Toscana • 8/32
2015 MERLOT Rodney Strong, Sonoma Coast • 10/40
2016 PINOT NOIR Migration, Sonoma Coast • 13/52
2015 BORDEAUX BLEND Château Loudenne, Médoc, France • 15/60
2016 SHIRAZ Barossa Ink, Australia • 10/40
2015 QUINTA DO CRASTO, Douro Portugal • 10/40

Specialty House

COCKTAILS

THE BOURBON MANHATTAN

Woodford Reserve Bourbon,
Cocchi di Torino Sweet Vermouth,
Fee Brothers' Old Fashion Bitters,
Bada Bing Cherry

14

VENEZUELAN OLD FASHIONED

Diplomatico Mantuano Rum, Coffee
Infused Simple Syrup, Fee Brothers Aztec
Chocolate Bitters, Expressed Orange Peel

13

LASALLE STONE SOUR

Bulleit Rye Whiskey, Peach Liqueur,
Fresh Squeezed Orange Juice, LaSalle
House Sour Mix, Egg White

14

TEN FRESH

Tanqueray No. 10 Gin,
Fresh Squeezed Lime Juice,
Simple Syrup, Mint Leaves

13

POMEGRANATE PALOMA

Cimarron Reposado Tequila,
Pama Pomegranate Liqueur,
Fresh Squeezed Lime Juice,
Spectacular Q Grapefruit Soda

12

THE COLFAX PEACH

Stolichnaya Peachik Vodka,
Peach Liqueur, Cardinal Spirits
Triple Sec Valencia

12

BEER

ON TAP

STELLA ARTOIS

Stella Artois Brewing Company:
Leuven, Belgium
European Pilsner – 5% abv.

6.5

MATILDA

Goose Island Brewing Company: Chicago, IL
Belgian-Style Pale Ale with
Wild Yeast – 7% abv.

7.5

LAGUNITAS IPA

Lagunitas Brewing Company: Petaluma, CA
Well-Rounded India Pale Ale – 6.2% abv.

7

GUINNESS DRAUGHT

Guinness: St. James Gate, Ireland
Dry Irish Stout – 4.2% abv.

6.5

BOTTLED

DOMESTIC • 3.5

BUDWEISER

BUD LIGHT

COORS LIGHT

MICHELOB ULTRA

MILLER LITE

YUENGLING

IMPORT

STELLA ARTOIS • 5

HEINEKEN • 4.5

CORONA EXTRA • 4.5

WEIHENSTEPHANIER
HEFEWIESSEBIER • 5

BOSTEELS TRIPEL
KARMELEIT • 9

CHIMAY BLUE • 11

AMERICAN CRAFT BEER

3 FLOYDS GUMBALL HEAD • 6

BELL'S AMBER ALE • 5

BELL'S TWO HEARTED ALE • 6

BELL'S OBERON • 5

BRECKENRIDGE

VANILLA PORTER • 5

BOULEVARD TANK 7 • 6

DOGFISH HEAD

60 MINUTE IPA • 5

NORTH COAST

OLD RASPUTIN • 6

CRISPIN HARD APPLE CIDER • 5

NEW BELGIUM FAT TIRE • 5

NEW HOLLAND

DRAGON'S MILK • 7