



Wednesday, January 13th, 2021



# STARTERS

## SMALL PLATES

BAKED BRIE EN CROÛTE  
*Blueberry Compote*  
12

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

TOMATO BISQUE  
*Parmesan Crisp*  
8

## SALADS

LASALLE GRILL  
HOUSE GREENS  
*Ginger-Mustard Vinaigrette*  
7

CLASSIC CAESAR\*  
*Parmesan Cheese & Garlic Croutons*  
8

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

## SEAFOOD STARTERS

PAN SEARED SEA SCALLOPS  
*Creamy Grits,  
Bacon Gravy*  
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

MEXICAN STREET CORN • 8

BUTTER WHIPPED POTATOES • 7

RED WINE MUSHROOM SAUTÉ • 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

AMISH CHICKEN BREAST  
*Miller Poultry, Orland, Indiana  
Tobacco Onion Mashed Potatoes,  
Apple Cider-Ginger Butter*  
26

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

NEW ZEALAND RACK  
OF LAMB  
*Butter Whipped Potatoes,  
Mushroom Demi Glace*  
39

FILET MIGNON  
*LaSalle Grill's Signature Cut of Beef*  
42

DOUBLE CUT PORK CHOP  
*Creamy Grits,  
Chipotle Barbecue Sauce*  
28

### STEAKHOUSE TOPPINGS • 3

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

LINGUINE PRIMAVERA  
PESTO CREAM SAUCE  
(VG)  
18

GRILLED AHI TUNA\*  
*Seafood Paella,  
Spanish Sofrito*  
36

PAN SEARED DUCK BREAST  
*Culver Duck Farms, Middlebury, Indiana  
Green Lentils,  
Apple Butter*  
30

FAROE ISLAND SALMON  
*Jasmine Rice,  
Tequila Thai Coconut Sauce*  
33

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

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

2017 CABERNET SAUVIGNON McManis, Lodi • 8/32  
2018 CABERNET SAUVIGNON Quilt, Napa • 15/60  
2016 CABERNET SAUVIGNON Sequoia Grove, Napa • 25/100  
2017 ZINFANDEL Sin Zin, Alexander Valley, 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  
2019 PINOT NOIR McManis, Lodi • 13/52  
2015 BORDEAUX BLEND Château Loudenne, Médoc, France • 15/60  
2016 SHIRAZ Oxford Landing, Australia • 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

Woodford Reserve Rye, 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

### TANK 7

Boulevard Brewing Company:  
Kansas City, MO  
Saison – 8.5% abv.  
7.5

### 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

### VANILLA PORTER

Breckenridge Brewery:  
Littleton, CO  
Porter – 5.4% abv.  
6.5

## BOTTLED

### DOMESTIC • 3.5

BUDWEISER

BUD LIGHT

COORS LIGHT

MICHELOB ULTRA

MILLER LITE

YUENGLING

### IMPORT

STELLA ARTOIS • 5

HEINEKEN • 4.5

SAISON DUPONT • 9

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 BEST BROWN ALE • 5

BELL'S TWO HEARTED ALE • 6

BRECKENRIDGE  
VANILLA PORTER • 5

DOGFISH HEAD  
60 MINUTE IPA • 5

FOUNDERS  
BREAKFAST STOUT • 6

LAKE FRONT  
NEW GRIST (GF) • 7

NORTH COAST  
OLD RASPUTIN • 6

CRISPIN HARD APPLE CIDER (GF) • 5

NEW BELGIUM FAT TIRE • 5