



Friday April 30th, 2021



# STARTERS

## SMALL PLATES

BAKED BRIE EN CROÛTE  
*Ginger Pineapple Compote*  
12

STEAK TARTARE\*  
*Toast Points,  
Quail Egg,  
Fried Capers,  
Truffle Aioli*  
14

CHICKEN CORN CHOWDER  
*Green Onion*  
9

## 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  
*Vegetable Fried Rice,  
Sesame Ginger Aioli*  
18

POACHED & CHILLED  
SHRIMP COCKTAIL  
*Cocktail Sauce LaSalle*  
16

AHI TUNA  
*Black Pepper Seared, Sesame Salad,  
Creamy Miso Sauce*

## SIDES

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

GORGONZOLA "MAC & CHEESE" • 8

BUTTER WHIPPED POTATOES • 7

MORELS • 17

RED WINE MUSHROOM SAUTÉ • 8

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*  
42

NEW YORK STRIP  
*Platinum Gold Angus,  
Linz Heritage Reserve*  
40

FILET MIGNON  
*LaSalle Grill's Signature Cut of Beef*  
43

### STEAKHOUSE TOPPINGS • 3

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

FAROE ISLAND SALMON  
*Sweet Pepper Couscous,  
Mango Salsa*  
33

RACK OF LAMB  
*New Zealand  
Wild Mushroom Risotto,  
Ramp Pesto*  
41

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

DOUBLE CUT  
PORK CHOP (GF)  
*Nueskes Bacon & Vegetable Hash,  
Carolina Chipotle Barbecue*  
28

PAN SEARED MAHI MAHI  
*Jasmine Rice,  
Sesame Aioli*  
35

PAN SEARED DUCK BREAST  
*Maple Leaf Farms, Milford, Indiana  
Cranberry Wild Rice,  
Green Peppercorn Demi -Glace*  
30

LOBSTER MAC & CHEESE  
*The ultimate in luxury comfort food,  
loaded with lobster.*  
25

THAI COCONUT  
CURRY TOFU (VG)  
*Rice Noodles,  
Sautéed Vegetables*  
18

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

**WINE FLIGHTS:** Enjoy three glasses of wine, 3 oz each, or have us pair a wine with each course • 22

## WHITE

2018 CHARDONNAY BENZIGER, Carneros, California • 9/36  
2017 VIOGNIER-ROUSSANNE BLEND, Jean-Luc Colombo, Côte du Rhône • 10/40

2019 PINOT GRIGIO Benvolio, Friuli, Italy • 9/36  
2017 RIESLING Dr. Loosen, Mosel, Germany • 8/32  
2019 SEMILLON BLEND Château Graille-Lacoste, Bordeaux • 10/40

2020 SAUVIGNON BLANC Infamous Goose, Marlborough, New Zealand • 10/40

2019 PINOT BLANC Gustave Lorentz, Alsace, France • 9/36

2019 MOSCATO Piquitos, Valencia, Spain • 8/32

M/V VINHO VERDE Octave, Portugal • 8/32

## SPARKLING

M/V CHAMPAGNE Moët & Chandon Imperial, Split à Epemay • 25

M/V PROSECCO Mionetto, DOC Treviso, Italy • 25

## ROSÉ

2019 GRGICH HILLS ESTATE, Rutherford, Napa • 10/40

## RED

2019 CABERNET SAUVIGNON McManis, Lodi • 8/32

2018 CABERNET SAUVIGNON Quilt, Napa • 15/60

2018 CABERNET SAUVIGNON Sequoia Grove, Napa • 25/100

2017 ZINFANDEL Sin Zin, Alexander Valley, California • 10/40

2017 MALBEC Catena Vista Flores, Mendoza, Argentina • 10/40

2018 SANGIOVESE BLEND Gertrude, La Maialina, Toscana • 10/40

2014 BARBERA D'ASTI Cantine Poveo, Contrada Maestra, Piedmont • 8/32

2019 GRANACHA Bodega Barsao, Borja Spain • 8/32

2018 MERLOT Boomtown, Dusted Valley, Washington State • 10/40

2017 PINOT NOIR Migration, Sonoma Coast • 13/52

2016 BORDEAUX Domaine Baron de Rothschild, Legendé, Médoc, France • 15/60

2018 SHIRAZ Oxford Landing, Australia • 10/40

## Specialty House

# COCKTAILS

### THE BOURBON MANHATTAN

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

14

### LASALLE STONE SOUR

Woodford Reserve Rye, Peach Liqueur,  
Fresh Squeezed Orange Juice, LaSalle  
House Sour Mix, Egg White

14

### POMEGRANATE PALOMA

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

12

### VENEZUELAN OLD FASHIONED

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

13

### TEN FRESH

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

13

### 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

### LAGUNITAS IPA

Lagunitas Brewing Company  
Petaluma, CA  
Balanced American IPA – 6.2% abv.

7

### MATILDA

Goose Island Brewing Company:  
Chicago, IL  
Belgian Style Pale Ale with  
Wild Yeast – 7.0% abv.

7.5

### KENTUCKY BOURBON BARREL ALE

Lexington Brewing Company:  
Lexington, KY  
English Style Pale Ale aged in Bourbon  
Barrels – 8.2% abv.

7.5

## 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

ACE PERRY CIDER (GF) • 5

BELL'S AMBER 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

NEW BELGIUM FAT TIRE • 5