



Wednesday, July 21st, 2021



STARTERS

SMALL PLATES

BAKED BRIE EN CROÛTE
Pineapple Compote
12

POACHED & CHILLED
SHRIMP COCKTAIL
Cocktail Sauce LaSalle
16

SOUP & SALAD
LASALLE GRILL
HOUSE GREENS
Ginger-Mustard Vinaigrette
7

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

PAN SEARED SEA SCALLOPS
*Charred Vegetable with Bacon &
Chorizo,
Citrus Vin Blanc*
22

CLASSIC CAESAR*
Parmesan Cheese & Garlic Croutons
8

SEARED RARE AHI TUNA*
*Sesame Seaweed Salad,
Yuzu Ponzu Mango Purée,
Creamy Wasabi*
17

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

GAZPACHO
*Cilantro,
Crème Fraîche*
11

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 Demi-Glace*
44

NEW ZEALAND RACK OF
LAMB
*Herbed Garlic-Dijon Crusted
Butter Whipped Potatoes,
Green Peppercorn Demi*
41

PAN SEARED DUCK BREAST
*Maple Leaf Farms, Culver, Indiana
Vegetable Succotash,
Raspberry-Cranberry Sauce*
33

NEW YORK STRIP
*Platinum Gold Angus,
Linz Heritage Reserve*
42

DOUBLE CUT PORK CHOP
*Red Beans & Rice,
Spicy Bourbon Sauce*
28

PAN SEARED RED GROUPER
*Lemon Grass & Coconut Jasmine Rice,
Sunny's Korean Teriyaki Glaze*
38

FILET MIGNON
LaSalle Grill's Signature Cut of Beef
45

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

CAJUN MAC & CHEESE
*Andouille Sausage,
Maine Lobster,
Garlic Breadcrumbs*
28

STEAKHOUSE TOPPINGS • 3
BLUE CHEESE
WOODLAND MUSHROOM JUS
BLACK PEPPER DEMI-GLACE
ROASTED GARLIC

FAROE ISLAND SALMON
*Wild Rice,
Grilled Peach Salsa*
35

YAKI SOBA NOODLE
STIR FRY(VG)
*Tofu, Peppers, Red Onion,
Sriracha Seasoning,
Korean Barbecue*
20

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

2019 CHARDONNAY BENZIGER, Carneros, California • 9/36
2019 CÔTES DU RHÔNE, Famille Perrin • 9/36
2019 PINOT GRIGIO Benvolio, Friuli, Italy • 9/36
2017 RIESLING Dr. Loosen, Mosel, Germany • 8/32
2019 SEMILLON BLEND Château Graville-Lacoste, Bordeaux • 10/40
2020 SAUVIGNON BLANC Babich, 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 CAVA Paul Cheneau Brut Catalonia, Spain • 9/36

ROSÉ

2020 MULDERBOSCH Rose of Cabernet Sauvignon, Stellenbosch, South Africa • 10/40

RED

2019 CABERNET SAUVIGNON McManis, Lodi • 8/32
2018 CABERNET SAUVIGNON Quilt, Napa • 15/60
2018 CABERNET SAUVIGNON Trefethen, Oak Knoll, Napa • 25/100
2018 ZINFANDEL Sin Zin, Alexander Valley, California • 10/40
2018 MALBEC Catena Vista Flores, Mendoza, Argentina • 10/40
2018 RED BLEND Decoy Limited, Napa • 15/60
2018 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
2017 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

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

KENTUCKY MULE

Buffalo Trace Bourbon, Ginger Beer,
Fresh Squeezed Lime Juice,
Stirrings Ginger Liqueur
12

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

LAVENDER LEMON DROP

Titos Vodka,
Housemade Lavender-Honey Simple
Syrup, Fresh Squeezed Lemon Juice
12

BEER

ON TAP

TANK 7

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

SOFIE

Goose Island Brewing Company:
Chicago, IL
Farmhouse Ale with
Wild Yeast – 6.5% abv.
7.5

LAGUNITAS IPA

Lagunitas Brewing Company:
Petamula, CA
Balanced hoppy India Pale Ale – 6.2% abv.
7

OBERON

Bell's Brewing:
Kalamazoo, MI
Wheat Ale – 5.8% abv.
6.5

BOTTLED

DOMESTIC • 3.5

BUDWEISER
BUD LIGHT
COORS LIGHT
MICHELOB ULTRA
MILLER LITE
YUENGLING
BUD ZERO

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
NEW BELGIUM FAT TIRE • 5