



Wednesday, October 13th, 2021



STARTER

SMALL PLATES

BAKED BRIE EN CROÛTE
Pineapple Compote
12

MARYLAND CRAB DIP
Crispy Wontons
15

MOODY BLEU CHEESECAKE
Raspberry Jalapeño Jam
14

POACHED & CHILLED
SHRIMP COCKTAIL
Cocktail Sauce LaSalle
16

PAN SEARED SEA SCALLOPS
*Charred Vegetables & Bacon Lardons,
Pomegranate Molasses*
22

TOGARASHI
AHI TUNA*
*Seaweed Salad, Mango-Yuzu Purée,
Wasabi Aioli*
17

SALADS & SOUP

LASALLE GRILL
HOUSE GREENS
*Golden Raisins, Toasted Pine Nuts,
& Grape Tomatoes,
Ginger-Mustard Vinaigrette*
8

CLASSIC CAESAR*
Parmesan Cheese & Garlic Croutons
8

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

ROASTED BUTTERNUT
SQUASH SOUP
*Spiced Maple Syrup,
Toasted Pumpkin Seeds
& Green Onions*
8

CHILLED SHELLFISH PLATTER

*Maine Lobster Meat,
Colossal Lump Crab Meat,
Alaskan King Crab Legs,
Black Tiger Shrimp, Sauce Rémooulade,
Cocktail Sauce, Warm Butter*
58

SIDES

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

BUTTER WHIPPED POTATOES • 7
GORGONZOLA "MAC & CHEESE" • 8

MUSHROOM & ONION SAUTÉ • 8
Red Wine Demi-Glace

MEXICAN STREET CORN • 9 Info Info

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
*Platinum Gold Angus,
Linz Heritage Reserve*
42

FILET MIGNON
LaSalle Grill's Signature Cut of Beef
45

RACK OF LAMB
*Hawke's Bay, New Zealand
Butter Whipped Potatoes,
Bourbon Shallot Demi-Glace*
41

STEAKHOUSE TOPPINGS • 5

ASIAGO GARLIC CRUST
WOODLAND MUSHROOM JUS
AU POIVRE SAUCE
ROASTED GARLIC

PORTERHOUSE
PORK CHOP
*Butter Whipped Potatoes,
Bourbon Sriracha,*
29

AMISH CHICKEN BREAST
*Miller Poultry, Orland, Indiana
Tobacco Onion Mashed Potatoes,
Apple-Cider Ginger Butter*
32

FAROE ISLAND SALMON
*Sweet Corn Risotto,
Miso Glaze*
35

PAN SEARED
CHILEAN SEA BASS
*Coconut-Lemongrass Jasmine Rice
Sunny's Teriyaki Glaze*
43

PAN SEARED DUCK
*Maple Leaf Farms, Milford, Indiana
Cranberry Wild Rice,
Brandied Orange Sauce*
33

LOBSTER MAC & CHEESE
*Andouille Sausage, Smoked Paprika,
Garlic Breadcrumbs*
37

CANTONESE FRIED RICE (VG)
*Asian Sofrito, Snow Peas,
Carrots, Broccoli, Corn, Peppers,
Bean Sprouts*
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
2020 PINOT GRIGIO, Tedeschi, delle Venezie, Italy • 9/36
2020 RIESLING Dr. Loosen, Mosel, Germany • 8/32
2020 GRÜNER VELTLINER Berger, Lower Austria • 8/40
2019 SEMILLON BLEND Château Gravelle-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 Nicolas Feuillate, Chouilly, France 187ml • 20
M/V CHAMPAGNE, Perrier-Jouët, Á Epernay, France 375ml • 55
M/V CAVA Paul Cheneau Brut Catalonia, Spain • 9/36

ROSÉ

2020 BONNYDOON, Vin Gris de Cigare • 10/40

RED

2019 CABERNET SAUVIGNON McManis, Lodi • 8/32
2018 CABERNET SAUVIGNON Quilt, Napa • 15/60
2018 CABERNET SAUVIGNON Kith & Kin, Round Pond 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
2020 RED BLEND Laya, Alamansa, Spain • 8/32
2014 SANGIOVESE BLEND Governo, Casa Capriolo, Tuscany, Italy • 8/32
2017 MERLOT Duckhorn Vineyards, Napa Valley • 18/70
2019 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

MILANO & TONIC

Beefeater Gin, Campari,
Sweet Vermouth, Tonic

13

VIDA MARGARITA

Del Maguey Vida Mezcal,
Espolon Blanco Tequila,
Cardinal Spirits Triple Sec Valencia,
Fresh Squeezed Lime Juice,
Sol de Gusano Half Rim

14

ACAPULCO

Plantation 3-Stars Rum, Cardinal Spirits
Triple Sec Valencia, Fresh Squeezed Lime
Juice, Egg White

13

KENTUCKY MULE

Buffalo Trace Bourbon, Ginger Beer,
Fresh Squeezed Lime Juice,
Fruit Lab Ginger Liqueur

12

VIOLETTE

Hendricks Gin, Giffard Crème de Violette,
Cardinal Spirits Triple Valencia
Fresh Squeezed Lemon Juice

16

BEER

ON TAP

MATILDA

Goose Island Brewing Company:
Chicago, IL
Belgian Style Pale Ale
with Wild Yest – 6.5% abv.
7.5

14 BUCK CHUCK

Burn 'Em Brewing:
Michigan City, IN
Citra Hopped Pale Ale – 5.8% abv.

7

WESTY

Bare Hands Brewing:
Granger, IN
West Coast Style India Pale Ale – 7.1% abv.

8

IMPERIAL STOUT

2019
Founder's Brewing:
Grand Rapids, MI
12.8 % abv.

10

BOTTLED

DOMESTIC • 3.5

BUDWEISER
BUD LIGHT
COORS LIGHT
MICHELOB ULTRA
MILLER LITE
YUENGLING

IMPORT

STELLA ARTOIS • 5
SAISON DUPONT • 9
CORONA EXTRA • 4.5
WEIHENSTEPHANIER
HEFEWIESSEBIER • 5
CHIMAY BLUE • 11
CLAUSTHALER DRY HOPPED (N/A) • 5

AMERICAN CRAFT BEER

3 FLOYDS GUMBALL HEAD • 6
ACE PERRY CIDER (GF) • 5
BELL'S TWO HEARTED ALE • 6
BRECKENRIDGE
VANILLA PORTER • 5
FOUNDERS
BREAKFAST STOUT • 6
LAKE FRONT
NEW GRIST (GF) • 7