



Saturday, November 20th, 2021



STARTER

SMALL PLATES

BAKED BRIE EN CROÛTE
Red Wine Poached Pear Compote
12

SEARED WALLEYE PIKE
*Nueske's Bacon & Beech Mushroom
Carbonara, Spaghetti Pasta,
Fried Leeks*
14

**POACHED & CHILLED
SHRIMP COCKTAIL**
Cocktail Sauce LaSalle
16

**SCALLOP &
CRAB CAKE DUET**
*Kohlrabi Carpaccio,
Garlic Infused Olive Oil,
Pickled Rutabaga & Carrot*
23

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

BEEF & NOODLE SOUP
Sliced Green Onions
8

CHILLED SHELLFISH PLATTER

*Maine Lobster Meat,
Colossal Lump Crab Meat,
Alaskan King Crab Legs,
Black Tiger Shrimp, Sauce Rémoulade,
Cocktail Sauce, Warm Butter*
75

**JUNIPER CRUSTED DUCK
BREAST**
*Smoked Onion, Brandy Poached Figs,
Tarragon Aioli*
18

PAN FRIED SKATE WING
*Creamed Spinach,
Peppadew Pepper Coulis*
17

SIDES

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

BUTTER WHIPPED POTATOES • 7

MUSHROOM SAUTÉ • 8
Red Wine Demi-Glace

GORGONZOLA "MAC & CHEESE" • 8

MEXICAN STREET CORN • 9

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,
Brandy Peppercorn Sauce*
44

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

FILET MIGNON
LaSalle Grill's Signature Cut of Beef
46

STEAKHOUSE TOPPINGS • 5
WOODLAND MUSHROOM JUS
ROASTED GARLIC
GORGONZOLA

**PORTERHOUSE
PORK CHOP**
*Baked Cheddar & Jalapeño Polenta,
Creole Sauce*
31

AMISH CHICKEN BREAST
*Miller Poultry, Orland, Indiana
Roasted Garlic Mashed Potatoes,
Braised Turnip Jus*
34

FAROE ISLAND SALMON
*Heirloom Cauliflower Sauté,
Roasted Pepper Relish*
37

RACK OF LAMB
*Hawke's Bay, New Zealand
Butter Whipped Potatoes,
Sauce Robert*
43

**HERB & ALMOND CRUSTED
RED GROUPER**
*Spinach & Wild Rice Pilaf
Lemon Beurre Blanc*
38

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

**ARUGULA & ARTICHOKE
RISOTTO VG**
*Asiago Cheese,
Olive Tapenade*
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 Graville-Lacoste, Bordeaux • 10/40
2020 SAUVIGNON BLANC Manu, 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, Almansa, 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

Hendrick's Gin, Giffard Crème de Violette,
Cardinal Spirits Triple Sec Valencia,
Fresh Squeezed Lemon Juice

16

BEER

ON TAP

CHRISTMAS ALE

Great Lakes Brewery:
Cleveland, OH
Spiced Amber Ale with Honey- 7.5% abv.

7

WOODCHUCK AMBER

Woodchuck Brewing:
Middlebury, Vermont
Hard Cider – 5.0% abv.

7

ELVIS JUICE

Brewdog Brewing:
Columbus, OH
Grapefruit IPA – 6.5% abv.

8

IMPERIAL STOUT

2019
Founder's Brewing:
Grand Rapids, MI
10.5 % abv.

10

BOTTLED

DOMESTIC • 3.5

BUDWEISER
BUD LIGHT
COORS LIGHT
MICHELOB ULTRA
MILLER LITE
YUENGLING

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

IMPORT

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