



Friday, January 14th, 2022



STARTER

SMALL PLATES

BAKED BRIE EN CROÛTE
*Date & Pumpkin Butter,
Toasted Pistachios*
12

BLUE POINT OYSTERS
ON THE HALF SHELL*
Charred Scallion Mignonette
17

PROSCIUTTO, PEAR, &
GORGONZOLA BRUSCHETTA
Grilled Bread & Balsamic Glaze
14

POACHED & CHILLED
SHRIMP COCKTAIL
Cocktail Sauce LaSalle
16

STEAMED LITLLENECK
CLAMS
*Crawfish & Eggplant Risotto,
Saffron Broth*
12

PAN SEARED
SEA SCALLOPS
*Butternut Squash Semolina Cakes,
Fried Leeks, Cranberry Aioli*
24

CHILLED SHELLFISH PLATTER

Maine Lobster Meat, Blue Point Oysters,
Alaskan King Crab Legs, Black Tiger Shrimp,
Sauce Rémoulade,
Cocktail Sauce & Warm Butter*
75

SALADS & SOUP

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

CLASSIC CAESAR*
*Shaved Parmigiano-Reggiano,
Garlic Croutons*
8

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

HAM & WHITE BEAN SOUP
Cornbread
8

SIDES

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

BUTTER WHIPPED POTATOES • 7

GORGONZOLA "MAC & CHEESE" • 8

MUSHROOM SAUTÉ • 8
Red Wine Demi-Glace

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

CAROLINA BBQ GLAZED
PORTERHOUSE PORKCHOP
*Molasses Grits,
Red Eye Gravy*
31

AMISH CHICKEN BREAST
Miller Poultry, Orland, Indiana
*Roasted Garlic Mashed Potatoes,
Bacon & Rutabaga Cream*
34

FAROE ISLAND SALMON
*Sweet Pepper & Quinoa Sauté,
Kale & Heirloom Tomato Crudo*
37

RACK OF LAMB
Hawke's Bay, New Zealand
*Butter Whipped Potatoes,
Sauce Duxelles*
48

CHILE SPICED
CHILEAN SEABASS
*Curried French Lentils,
Pickled Vegetables*
46

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

CHICK PEA & WINTER VEGETABLE
RAGOUT {VG}
Blistered Grape Tomato Relish
20

V Vegan
VG Vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne 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 Graille-Lacoste, Bordeaux • 10/40
2020 SAUVIGNON BLANC White Haven, Marlborough, New Zealand • 10/40
2019 PINOT BLANC Gustave Lorentz, Alsace, France • 9/36
2019 MOSCATO Piquitos, Valencia, Spain • 8/32

SPARKLING

M/V CHAMPAGNE Nicolas Feuillate, Chouilly, France 187ml • 20
M/V CHAMPAGNE, Perrier-Jouët, À Epemay, France 375ml • 55
M/V CAVA Paul Cheneau Brut Catalonia, Spain • 9/36
M/V DRY LAMBRUSCO, Becco Rosso, Grasperossa Di Castelvetro • 8/32

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
2019 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
2020 DORNFELDER Valkenberg, Rheinhessen, Germany • 9/36

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

TANK 7

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

7.5

HOPSECUTIONER

Terrapin Beer Company:
Athens, GA
India Pale Ale - 7.3% abv.

7.5

IMPERIAL STOUT

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

10

CHAMPAGNE VELVET

Upland Brewing:
Bloomington, IN
5.5 % abv.

6.5

BOTTLED

DOMESTIC • 3.5

BUDWEISER
BUD LIGHT
COORS LIGHT
MICHELOB ULTRA
MILLER LITE
YUENGLING

IMPORT

STELLA ARTOIS • 5
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