



Tuesday, March 29th, 2022



STARTER

SMALL PLATES

BAKED BRIE EN CROÛTE
Blackberry & Basil Compote
14

CHICKEN LIVER PÂTÉ
*Pickled Apple & Dried Cranberry,
Spanish Honey Comb & Walnuts*
15

**DILL ROASTED AHI TUNA
TABBOULEH***
*Charred Eggplant Yogurt,
Toasted Pistachios*
22

PULPO EN SALSA GALLEGA
*Olive Oil Poached Potatoes,
Marinated Chiles*
18

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

**PAN SEARED
SEA SCALLOPS**
*Oregano Pesto Toast,
Pickled Watermelon Rind*
24

MALPEQUE OYSTERS*
Ginger-Lime Relish
17

**GRAPE LEAF STEAMED
RED GROUPE**
*Roasted Heirloom Tomatoes,
Herb Aioli*
15

SOUP & SALADS

**LASALLE GRILL
HOUSE GREENS**
*Golden Raisins, Pine Nuts,
& Heirloom Tomatoes,
Ginger-Mustard Vinaigrette*
10

CLASSIC CAESAR*
Parmigiano-Reggiano, Garlic Croutons
9

STEAKHOUSE WEDGE
*Diced Tomatoes, Hard-Boiled Eggs,
Tobacco Onions, Crispy Bacon,
Warm Gorgonzola Dressing*
12

**SWEET PEA
& FENNEL PURÉE**
*Nueske's Bacon,
Yellow Squash*
10

SIDES

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

BUTTER WHIPPED POTATOES • 7
GORGONZOLA "MAC & CHEESE" • 12

MUSHROOM SAUTÉ • 8
Red Wine Demi-Glace
MEXICAN STREET CORN • 10

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**
*Artichoke, Cabbage, & Kidney Beans
Celery Root Remoulade*
31

AMISH CHICKEN BREAST
Miller Poultry, Orland, Indiana
*Duck Confit Mashed Potatoes,
Toasted Leek Velouté*
34

**CRAB TOPPED
FAROE ISLAND SALMON**
*Red Quinoa & Kale Sauté,
Pineapple Relish*
39

RACK OF LAMB
Hawkes Bay, New Zealand
*Butter Whipped Potatoes,
Sauce Tarragon*
48

**BLOOD ORANGE DUSTED
DUCK BREAST**
Maple Leaf Farms, Milford Indiana
*Roasted Garlic Smp,
Squab Gravy*
33

**PECAN CRUSTED
CHILEAN SEA BASS**
*Mussels & Black Eyed Peas,
Spicy Tomato Purée*
46

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

**ROASTED RATATOUILLE
VEGETABLES **
Bulgar Wheat Pilaf, Garlic Infused Olive Oil
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, Vigneti del Sole, delle Venezie, Italy • 8/32
- 2020 RIESLING Dr. Loosen, Mosel, Germany • 8/32
- 2020 GRÜNER VELTLINER Berger, Lower Austria • 8/40
- 2019 SEMILLON BLEND Château Ducasse, Bordeaux • 10/40
- 2020 SAUVIGNON BLANC Round Pond, Rutherford, Napa • 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 CAVA Paul Cheneau Brut Catalonia, Spain • 9/36

ROSÉ

- 2020 BONNYDOON, Vin Gris de Cigare • 10/40

CORAVIN POUR

- 2018 CABERNET SAUVIGNON State Ranch, Nickel & Nickel, Yountville, Napa Valley 3oz • 25/6oz • 50

RED

- 2019 CABERNET SAUVIGNON Vina Robles, Paso Robles • 12/45
- 2019 CABERNET SAUVIGNON Quilt, Napa Valley • 20/80
- 2018 CABERNET SAUVIGNON Post & Beam, Far Niente Vineyards, Napa Valley • 25/100
- 2018 ZINFANDEL Sin Zin, Alexander Valley, California • 10/40
- 2018 MALBEC Catena Vista Flores, Mendoza, Argentina • 10/40
- 2019 RED BLEND Silk & Spice, Portugal • 10/40
- 2020 RED BLEND Laya, Almansa, 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
- 2017 AGLIANICO Cinque Querce, Salvatore Molettieri, Irpinia, Campagna, Italy • 12/45
- 2020 DORNFELDER Valkenberg, Rheinhessen, Germany • 9/36

Specialty House

COCKTAILS

SAN VALENTINO SOUR

*The Botanist Gin, Lemon Juice,
Rose Petal Infused Simple Syrup,
Egg White*
16

PRETTY IN PINK

NON ALCOHOLIC
*Lemon Juice, Vanilla Simple Syrup,
Cranberry Juice, Sparkling Grape Juice*
10

GYPSY

*Tanqueray No. Ten Gin, St. Germain,
Copper & Kings Absinthe,
Fresh Squeezed Lime Juice*
14

THE BOURBON MANHATTAN

*Woodford Reserve Bourbon,
Sweet Vermouth,
Fee Brothers' Old Fashion Bitters,
Bada Bing Cherry*
14

KENTUCKY MULE

*Buffalo Trace Bourbon, Ginger Beer,
Fresh Squeezed Lime Juice,
Fruit Lab Ginger Liqueur*
12

VIDA MARGARITA

*Del Maguey Vida Mezcal,
Espolon Blanco Tequila,
Cardinal Spirits Triple Sec Valencia,
Fresh Squeezed Lime Juice,
Sol de Gusano Half Rim*
14

BEER

ON TAP

KENTUCKY BOURBON BARREL ALE

*Lexington Brewing Company:
Lexington, KY
Barrel Aged English Style Pale Ale - 8.2% abv.*
8

HOPSECUTIONER

*Terrapin Beer Company:
Athens, GA
India Pale Ale - 7.3% abv.*
7.5

HOPSLAM

*Bell's Brewery:
Kalamazoo, MI
Imperial India Pale Ale - 10.0% abv.*
10

CHAMPAGNE VELVET

*Upland Brewing Company:
Bloomington, IN
Pilsener - 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