



Saturday, May 14th, 2022



STARTER

SMALL PLATES

BAKED BRIE EN CROÛTE
*Melon Purée,
Vanilla Roasted Strawberries*
14

PAN SEARED FOIE GRAS
*Sherry Wilted Grapes,
Pineapple Carpaccio,
Prosciutto*
22

POACHED & CHILLED
SHRIMP COCKTAIL
Cocktail Sauce LaSalle
16

PEACHTREE OYSTERS
ON THE HALF SHELL*
*Chesapeake Bay, Virginia
Cucumber Mignonette*
15

PAN SEARED
SEA SCALLOPS
*Potato Oat Cakes,
Lemon-Tarragon Crème Fraîche*
24

CHICKEN LIVER PÂTÉ
*Brandied Cherries, Toasted Cashews,
Pickled Mustard Seed,
Grilled French Bread*
15

PRINCE EDWARD ISLAND
MUSSELS
*Tomato Saffron Broth,
Wilted Tuscan Kale*
15

AHI TUNA POKE*
*Bamboo Rice,
Wasabi Aioli*
17

SOUP & SALADS

LASALLE GRILL
HOUSE GREENS
*Dried Cranberries, 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

TOMATO BISQUE
Garlic Croutons
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

CENTER CUT FILET MIGNON
LaSalle Grill's Signature Cut of Beef
51

DRY AGED RIBEYE
*28 Day Dry Aged Linz Meat
Mushroom Jus*
69

STEAKHOUSE TOPPINGS • 5
WOODLAND MUSHROOM JUS
ROASTED GARLIC
GORGONZOLA
BERNAISE BUTTER

PORTERHOUSE
PORK CHOP
*Blue Corn Polenta,
Poblano-Apricot Compote*
31

AMISH CHICKEN BREAST
*Miller Poultry - Orland, Indiana
Tobacco Onion Mashed Potatoes,
Red Sorrel Soubise*
34

FAROE ISLAND SALMON
*Stewed Chickpeas & Root Vegetables,
Pickled Radish & Cucumber*
39

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

ADD LOBSTER TAIL TO ANY ENTRÉE

Lemon Crowns & Drawn Butter
48

PAN SEARED DUCK BREAST
*Maple Leaf Farms - Milford, Indiana
Kale & Pepper Sauté
Rosemary & Peach Chutney*
36

BLACKENED
RAINBOW TROUT
*Black Bean & Corn Sofrito,
Red Apple Pico De Gallo*
35

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

ARTICHOKE, TOMATO, &
CRIMSON LENTILS **[VG]**
*Grilled Vegetables,
Smoked Tomato Purée*
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, 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 WHITE BLEND, The Wolftrap, Boekenhoutskloop, Franschhoek, South Africa • 9/36
- 2021 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 CAVA Paul Cheneau Brut Catalonia, Spain • 9/36

ROSÉ

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

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
- 2019 PINOT NOIR Böen, Tri-County • 13/52
- 2016 CÔTES DE BORDEAUX Chtâteau Suau, • 13/52
- 2017 MERLOT Duckhorn Vineyards, Napa Valley • 18/70
- 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, Alamansa, Spain • 8/32
- 2019 SANGIOVESE BLEND Governo, Casa Capriolo, Tuscany, Italy • 8/32
- 2017 AGLIANICO Cinque Querce, Salvatore Molettieri, Irpinia, Campagnia, Italy • 12/45
- 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

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

LEMON MERINGUE MARTINI

Vanilla Vodka, Valencia Triple Sec,
Fresh Squeezed Lemon Juice, Simple
Syrup, Egg White
12

GRECIAN FIZZ

Ketel One Vodka, Fresh Squeezed
Lemon Juice, Vanilla Bean Simple
Syrup, Fresh Mint, Sparking Water
14

THE MAY QUEEN

Square One Cucumber Vodka, Fresh
Squeezed Lime Juice, Simple Syrup,
Basil
13

BEER

ON TAP

ELLIOT NESS

Great Lakes Brewing:
Cleveland, OH
Amber Lager- 6.02% abv.

7

LAGUNITAS I.P.A.

Lagunitas Brewing:
Petaluma, CA
India Pale Ale - 6.5% abv.

7.5

TANK 7

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

8.5

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

AMERICAN CRAFT

3 FLOYDS GUMBALL HEAD • 6
ACE PERRY CIDER (GF) • 5
BELL'S TWO HEARTED ALE • 6
BRECKENRIDGE
VANILLA PORTER • 5

IMPORT

STELLA ARTOIS • 5
CORONA EXTRA • 4.5
WEIHENSTEPHANIER
HEFEWIESSEBIER • 5
CLAUSTHALER DRY HOPPED (N/A) • 5

FOUNDERS
BREAKFAST STOUT • 6

LAKE FRONT
NEW GRIST (GF) • 7
TOPO CHICO HARD SELTZER • 5