



Thursday, June 23<sup>rd</sup>, 2022



# STARTER

## SMALL PLATES

**BAKED BRIE EN CROÛTE**  
*Vanilla Roasted Strawberries,  
Blackberry Vinaigrette*  
14

**DUET OF SMOKED TROUT  
MOUSSE & SMOKED SALMON**  
*Toasted Brioche, Grilled Asparagus Aioli*  
21

**PAN SEARED SEA SCALLOPS**  
*Garlic Poached Purple Potatoes,  
Cilantro-Lime Crème Fraîche*  
24

**PAN SEARED FOIE GRAS &  
DUCK RILLETE BAGUETTE**  
*Grilled D'Anjou Pear, Toasted Pistachio,  
Pickled Heirloom Tomato, Red Wine Syrup*  
22

**ESCARGOT & LINGUINI**  
*Garlic & Tarragon Butter,  
Crimini Mushrooms*  
16

**PROSCIUTTO &  
MOZZARELLA STUFFED  
SWEET PEPPERS**  
*Basil Pesto, Toasted Pine Nuts*  
12

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

**ORCHARD POINT OYSTERS  
ON THE HALF SHELL\***  
*Stevensville, Maryland  
Strawberry Rosemary Mignonette*  
15

**CHICKEN LIVER PÂTÉ**  
*Cabernet Cranberries, Pickled Mustard Seed,  
Black Mission Figs, Grilled French Bread*  
15

## SOUP & SALADS

**LASALLE GRILL  
HOUSE GREENS**  
*Dried Cherries, 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

**WATERCRESS &  
BALSAMIC POACHED FIGS**  
*Fresh Mozzarella,  
Apple-Tarragon Vinaigrette*  
11

**BEET GAZPACHO**  
*Roasted Heirloom Tomatoes,  
Cauliflower Cream*  
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*  
47

**PORTERHOUSE  
PORK CHOP**  
*Brown Butter Polenta,  
Pickled Grapes & Poblanos*  
31

**PAN SEARED DUCK BREAST**  
*Maple Leaf Farms - Milford, Indiana  
Beet & Potato Hash,  
Bourbon Apple Sauce*  
36

**NEW YORK STRIP**  
*Double R Ranch  
Colorado*  
42

**AMISH CHICKEN BREAST**  
*Miller Poultry - Orland, Indiana  
Garlic Mashed Potatoes,  
Carrot & Caraway Purée*  
34

**BLACKENED ARCTIC CHAR**  
*Chorizo, Chickpeas & Rice,  
Smoked Vegetable Broth*  
32

**CENTER CUT FILET MIGNON**  
*Linz Heritage Reserve  
LaSalle Grill's Signature Cut of Beef*  
51

**FAROE ISLAND SALMON**  
*Purple Sticky Rice, Teriyaki Glaze,  
Sweet & Sour Vegetables*  
39

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

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

**RACK OF LAMB**  
*Hawkes Bay, New Zealand  
Butter Whipped Potatoes,  
Mango Sriracha Coulis*  
48

**WILD MUSHROOM  
& ARTICHOKE SAUTÉ VG**  
*Toasted Black Barley,  
Pickled Carrots & Scapes*  
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

2020 CHARDONNAY BENZIGER, California • 9/36

2020 WHITE BURGUNDY, Joseph Drouhin "Les Cray"

Macon-Lugny, Mâconnais, France • 13/52

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 MOSCATO Piquitos, Valencia, Spain • 8/32

## SPARKLING & ROSÉ

M/V CHAMPAGNE Nicolas Feuillate, Chouilly, France 187ml • 20

M/V CAVA Paul Cheneau Brut Catalonia, Spain • 9/36

2020 ROSÉ, Jean-Luc-Colombo 'Cape Bleue', Provence, France • 10/40

## RED

2019 CABERNET SAUVIGNON Vina Robles, Paso Robles • 12/45

2018 CABERNET SAUVIGNON Kenwood

"Jack London Vineyards", Sonoma Mountain • 15/60

2019 CABERNET SAUVIGNON Quilt, Napa Valley • 20/80

2019 PINOT NOIR Böen, Tri-County • 13/52

2016 CÔTES DE BORDEAUX Chtâteau Suau, • 13/52

2019 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

2018 RED BLEND Primus, Apalta, Valle de Colchagua, Chile • 12/45

2020 RED BLEND Laya, Alamansa, Spain • 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

### GRECIAN FIZZ

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

12

### LEMON MERINGUE MARTINI

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

12

### THE MAY QUEEN

Hendricks Gin,  
Fresh Squeezed Lime Juice,  
Simple Syrup, Basil

16

### 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

### OBERON

Bells Brewing:  
Kalamazoo, MI  
Wheat Ale - 5.08% 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

FOUNDERS  
BREAKFAST STOUT • 6

LAKE FRONT  
NEW GRIST (GF) • 7

### IMPORT

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