



Friday, August 5th, 2022



STARTER

SMALL PLATES

BAKED BRIE EN CROÛTE
*Fresh Red Grapes,
Spiced Plum Compote*
14

CHARRED SWEET CORN
HUMMUS
*Warm Naan Bread,
Sweet & Sour Vegetables*
13

SEARED AHI TUNA*
*Black Pepper Crusted,
Fried Spinach, Wasabi Aioli*
23

SHRIMP CEVICHE*
*Cilantro Oil,
Housemade Tortilla Chips*
15

POACHED & CHILLED
SHRIMP COCKTAIL
Cocktail Sauce LaSalle
16

PAN SEARED FOIE GRAS
& FOIE GRAS MOUSSE
*Poached Black Mission Figs,
Prosciutto, Pecans,
Balsamic Drizzle*
22

INDIANA DUCK RILLETTE
*Maple Leaf Farms, Milford, IN
Truffle Buttered French Bread,
Caramelized Onions, Cornichons*
15

SMOKED TROUT CAKES
*Sweet Pepper & Mango Relish,
Green Curry Mayonnaise*
18

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

BABY SPINACH & ARUGULA
*Feta, Toasted Almonds,
Blackberry Vinaigrette*
11

CHILLED CREAM OF CELERY
Fire Roasted Red Peppers
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*
51

NEW YORK STRIP
*Double R Ranch
Colorado*
46

CENTER CUT
FILET MIGNON
*Linz Heritage Reserve
LaSalle Grill's Signature Cut of Beef*
49

JERKED PORTERHOUSE
PORK CHOP
*Plantain & Potato Hash,
Green Chile & Papaya Chutney*
32

AMISH CHICKEN BREAST
*Miller Poultry - Orland, Indiana
Tobacco Onion Mashed Potatoes,
Sauce Ratatouille*
34

FAROE ISLAND SALMON GF
*Stewed Yellow Split Peas,
Pickled Shishito Peppers,
Red Pepper Coulis*
39

PAN SEARED HALIBUT
*Wild Rice Pilaf,
Ninja Radish & Cucumber*
35

CAJUN MAC & CHEESE
*Andouille Sausage, Crawfish,
Smoked Paprika & Garlic Breadcrumbs*
31

BAKED SPINACH POLENTA VG
*Feta Cheese,
Roasted Tomato Purée,
Grilled Red Onion & Olive Tapenade*
20

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

RACK OF LAMB
*Hawkes Bay, New Zealand
Butter Whipped Potatoes,
Caramelized Shallot-Mint Demi*
48

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
2019 WHITE BURGUNDY, Joseph Drouhin "Les Cray"
Macon-Lugny, Mâconnais, France • 13/52
2021 PINOT GRIGIO, Vigneti del Sole, Venetie, Italy • 8/32
2020 RIESLING Dr. Loosen, Mosel, Germany • 8/32
2020 GRÜNER VELTLINER Berger, Lower Austria • 8/40
2019 ALBARIÑO Klinker Brick, Mokelumne River, Lodi • 8/32
2021 SAUVIGNON BLANC White Haven, Marlborough,
New Zealand • 10/40
2020 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
2021 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 BORDEAUX Chtâteau Cap L'Ousteau, Haut-Médoc
France • 13/52
2019 MERLOT Duckhorn Vineyards, Napa Valley • 18/70
2018 MALBEC Catena Vista Flores, Mendoza, Argentina • 10/40
2018 RED BLEND Primus, Apalta, Valle de Colchagua, Chile • 12/45
2020 RED BLEND Laya, Almansa, Spain • 8/32
2017 AGLIANICO Cinque Querce, Salvatore Molettieri, Irpinia,
Campagna, Italy • 12/45
2020 DORNFELDER Valkenberg, Rheinhessen, Germany • 9/36

Specialty House

COCKTAILS

THE BOURBON MANHATTAN

LaSalle Wine Barrel Bourbon,
Cocchi di Torino Vermouth,
Fee Brothers' Old Fashion Bitters,
Bada Bing Cherry
14

KENTUCKY MULE

Buffalo Trace Bourbon,
Barritt's Ginger Beer,
Fresh Squeezed Lime Juice,
Stirrings Ginger Liqueur
12

THE DON JUANCHO

Diplomatico Mantuano Rum,
Cynar Apéritif,
Cocchi di Tonirno Vermouth
13

LAVENDER LEMON DROP

Tito's Vodka,
Cardinal Spirits Triple Sec Valencia,
Fresh Squeezed Lemon Juice,
Lavender-Honey Syrup
12

THE MAY QUEEN

Hendricks Gin,
Fresh Squeezed Lime Juice,
Simple Syrup & Fresh Basil
16

PALOMA DE LA CRUZ

Espolòn Blanco Tequila,
Cardinal Spirits Triple Sec Valencia,,
Campari Apertivo,
Ruby Red Grapefruit Juice,
Fresh Squeezed Lime Juice
14

CREMA DI LIMONCELLO

Vanilla Sweet Cream & Lemon Peel
Infused Tito's Vodka
13

BEER

ON TAP

KENTUCKY BOURBON BARREL ALE

Lexington Brewing :
Lexington, KY
Barrel Aged English Style Pale Ale - 8.2% abv.
8.5

ANTI-HERO

Revolution Brewing Company:
Chicago, IL
India Pale Ale - 6.7% 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

IMPORT

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

LAKE FRONT
NEW GRIST (GF) • 7