



Tuesday, September 20th, 2022



STARTER

SMALL PLATES

BAKED BRIE EN CROÛTE
Mixed Berry Compote
14

POACHED & CHILLED
SHRIMP COCKTAIL
Cocktail Sauce LaSalle
16

SOUP & SALADS

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

DUET of
SMOKED TROUT MOUSSE
& SMOKED SALMON
Olive Tapenade
18

CUISSES DE GRENOUILLES
*Baby Arugula,
Cajun Aioli & Lemon Vinaigrette*
17

CLASSIC CAESAR*
Parmigiano-Reggiano, Garlic Croutons
9

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

RED PEPPER HUMMUS
*Pickled Vegetables,
Flatbread*
13

OVEN ROASTED GARLIC
*Chevre Cheese,
Demi Baguette*
13

BABY SPINACH &
ARUGULA
*Honey Crisp Apples, Dates, Feta Cheese,
Strawberry Vinaigrette*
11

CHILLED SEARED AHI TUNA
Seaweed Salad, Wasabi Aioli
22

DUCK CONFIT VOL-AU-VENT
*Portobello Mushroom,
Sweet Peas*
18

POTATO & WATERCRESS
PURÉE
Bacon Crème Fraîche
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

CAJUN SPICED
PORTERHOUSE PORK CHOP
*Charred Onion & Peanut Porridge,
Apricot Coulis*
32

CEDAR PLANKED WHITEFISH
*Quinoa & Jasmine Rice Pilaf,
Pickled Shishito Peppers,
Teriyaki Glaze*
28

NEW YORK STRIP
*Platinum Gold Angus,
Linz Heritage Reserve*
46

AMISH CHICKEN BREAST
*Miller Poultry - Orland, Indiana
Garlic Confit Mashed Potatoes,
Preserved Orange Velouté*
34

CURRIED DUCK BREAST
*Maple Leaf Farms - Milford, IN
Green Chili Stewed White Beans
Spicy Pineapple Chutney*
33

CENTER CUT
FILET MIGNON
Linz Heritage Reserve
49

FAROE ISLAND SALMON GF
*Black Garlic Blue Polenta,
Artichoke Soubise*
39

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

DRY-AGED BONE IN RIBEYE
Linz Heritage Reserve
68

RACK OF LAMB
*Hawkes Bay, New Zealand
Butter Whipped Potatoes,
Delicata Squash Gravy*
48

GRILLED
VEGETABLE RISOTTO VG
Sundried Tomato Pesto
20

STEAKHOUSE TOPPINGS • 5
WOODLAND MUSHROOM JUS
ROASTED GARLIC
BLUE BUTTER

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
2019 DRY RIESLING Ravines Cellars, Finger Lakes,
New York • 9/36
2021 CHENIN BLANC Simonsig, Stellenbosch,
South Africa • 8/32
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 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 Greysac, Médoc, France • 13/52
2019 MERLOT Duckhorn Vineyards, Napa Valley • 18/70
2018 MALBEC Catena Vista Flores, Mendoza, Argentina • 10/40
2018 SYRAH Lenore, Corvidea by Owen Roe,
Columbia Valley, Washington • 10/40
2020 RED BLEND J. Bouchon Canto Sur, Valle de Maule, Chile • 12/45
2020 RED BLEND Laya, Alamansa, Spain • 8/32
2021 MONTEPULCIANO Stefano Antonucci, Rosso Piceno, Italy • 12/45
2020 BEAUJOLAIS Domaine de la Madone, Le Perréon • 10/40

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

BEER

ON TAP

LAGUNITAS IPA

Lagunitas Brewing:
Petaluma, CA
Juicy India Pale Ale - 6.2% 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