



Tuesday, November 15th, 2022



STARTER

SMALL PLATES

BAKED BRIE EN CROÛTE
Blackberry & Raspberry 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

CHEBOOKTOOK OYSTERS
New Brunswick, Canada Horseradish, Caper & Yuzu Mignonette
17

ARTISANAL CHEESE PLATE
Green Island Danish Blue Cheese, Hook's Sharp Cheddar, Beemster Gouda, Fox's Raw Honey Comb, Quince Jam & Toasted Walnuts
20

CLASSIC CAESAR*
Parmigiano-Reggiano, Garlic Croutons
9

OVEN ROASTED GARLIC
Chèvre Cheese, Demi Baguette
15

PAN SEARED SEA SCALLOPS
Bamboo Rice, Nori Aioli
22

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

ARTIC CHAR SAFFRON RISOTTO
Wild Mushroom, Pancetta, Toasted Almond & Pepita
13

JUMBO LUMP CRAB CAKES
Red Quinoa Pilaf, Cajun Sauce
19

RED VEINED SORREL & MOZZARELLA
Watermelon Radishes, Grape Tomatoes, Cucumbers, Lemon-Rosemary Vinaigrette
11

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
51

AUTUMN SPICED PORTERHOUSE PORK CHOP
Sweet Potato Hash, Roasted Apple & Bacon Compote
32

NEW YORK STRIP
Platinum Gold Angus, Linz Heritage Reserve
46

AMISH CHICKEN BREAST
Miller Poultry - Orland, Indiana, Garlic Confit Mashed Potatoes, Artichoke Soubise
34

CENTER CUT FILET MIGNON
Linz Heritage Reserve
49

FAROE ISLAND SALMON
Toasted Pecan Pumpkin Porridge, Fresno Chile & Pineapple Salsa
39

BLACK BUCK ANTELOPE
Broken Arrow Ranch - Ingram, Texas, Ham & Gouda Rissoto, Hunter Sauce
45

GRILLED RARE AHI TUNA
Jasmine Rice & Tuscan Black Kale, Pickled Carrot & Rutabaga, Pimento Couilis
35

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

BLACKENED DUCK BREAST
Maple Leaf Farms - Milford, IN, Cici Purée, Sauce Milanaise
33

STEAKHOUSE TOPPINGS • 5
BERNAISE BUTTER
WOODLAND MUSHROOM JUS
BLUE BUTTER
GARLIC CONFIT

RACK OF LAMB
Hawkes Bay, New Zealand, Butter Whipped Potatoes, Curried Tomato Jus
48

KOHLRABI & MUSHROOM MÉLANGE VG
Butternut Squash Polenta, Marinated Charred Corn & Sweet Peppers
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 • 30

WHITE

- 2020 CHARDONNAY BENZIGER, California • 9/36
- 2020 WHITE BURGUNDY, Domaine Michel Barraud, Macon-Villages, Mâconnais, France • 13/52
- 2021 PINOT GRIGIO, Vigneti del Sole, Venezia, Italy • 8/32
- 2020 RIESLING, Wakefield, Clare Valley, South Australia • 10/40
- 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

ROSÉ

- 2021 ROSÉ, Jean-Luc-Colombo 'Cape Bleue', Provence, France • 10/40

SPARKLING

- M/V CAVA Paul Cheneau Brut Catalonia, Spain • 9/36
- M/V VOUVRAY BRUT Vigneau Sélection, Loire Valley, France • 13/52

RED

- 2019 CABERNET SAUVIGNON Vina Robles, Paso Robles • 12/48
- 2018 CABERNET SAUVIGNON Kenwood "Jack London Vineyards", Sonoma Mountain • 15/60
- 2020 CABERNET SAUVIGNON Quilt, Napa Valley • 20/80
- 2019 PINOT NOIR Böen, Tri-County • 13/52
- 2019 CÔTES-DU-RHÔNE Delas Saint-Esprit, France • 12/48
- 2016 BORDEAUX Chtâteau Greysac, Médoc, France • 13/52
- 2019 MERLOT Duckhorn Vineyards, Napa Valley • 18/75
- 2020 MALBEC Bodegas Caro Aruma, 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 • 12/48
- 2020 RED BLEND Laya, Alamansa, Spain • 8/32
- 2018 AGLIANICO Salvatore Molettieri Cinque Querce, Irpinia, Campania • 12/48
- 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

AUTUMN IN NEW YORK

St. George Spiced Pear Liqueur,
Maschio Prosecco, Cranberry Juice
12

LONDON FOG

Tito's Vodka,
Montenegro Amaro,
Italicus Rosolio di Bergamotto,
House Earl Grey Syrup,
Fresh Squeezed Lemon Juice,
Egg White
15

PALOMA DE LA CRUZ

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

BEE-WITCHED

Botanist Gin,
Cinnamon-Honey Syrup,
Apple Cider, Fresh Squeezed Lemon Juice
16

BEER

ON TAP

HOPSLAM

Bell's Brewery
Kalamazoo, MI
Honey Fermented Imperial IPA - 10% abv
10

TANK 7

Boulevard Brewing Co.
Kansas City, MO
Saison - 8.5% abv.
8

GUINNESS DRAUGHT

Guinness Brewing
St. James Gate, Ireland
Dry Irish Stout - 4.2% abv.
7

NUTCRACKER ALE

Boulevard Brewing Co.
Kansas City, MO
Spiced Winter Ale - 7.8% abv.
8

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

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