



Friday, January 20th, 2023



# STARTER

## SMALL PLATES

BAKED BRIE EN CROÛTE  
*Fig Marmalade*  
14

POACHED & CHILLED  
SHRIMP COCKTAIL  
*Cocktail Sauce LaSalle*  
16

BLUE LUMP CRAB CAKE  
*Yukon Gold Potato Salad,  
Jalapeño, Bacon,  
Toasted Pecan Aioli*  
20

PAN SEARED SEA SCALLOPS-  
*Mediterranean Stuffed Portobello,  
Red Wine Reduction*  
22

FOIE GRAS TARTINE  
*Grilled Focaccia, Camembert,  
Pickled Sunchokes*  
19

CHEESE BOARD  
*Stilton, Alp Blossom, Hop & Honey  
Rubbed Chèvre, Toasted Walnuts, Ol-  
ive Tapenade, Medjool Dates, Crostini*  
19

BLACK TRUFFLE BUTTERED  
TOAST & SOPPRESSATA  
*Burrata Cheese,  
Baby Arugula*  
17

PORK BELLY CONFIT  
*Sweet Chili Slaw,  
Teriyaki Glaze*  
15

## SOUP & SALADS

LASALLE GRILL  
HOUSE GREENS  
*Dried Apricots, Pine Nuts,  
& Heirloom Grape 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

SMOKED SALMON &  
BABY SPINACH  
*Red Onion, Capers, Tzatziki Dressing*  
11

NEW ENGLAND CLAM CHOWDER  
*Buttered 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

JERKED DOUBLE-CUT  
PORK CHOP  
*Cipollini Onion Polenta,  
Pickled Shishito Peppers*  
32

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

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

FILET MIGNON  
*Linz Heritage Reserve*  
52

FAROE ISLAND SALMON  
*Black Chickpeas, Artichoke & Arugula,  
Horseradish Remoulade*  
39

RACK OF LAMB  
*Hawkes Bay, New Zealand  
Butter Whipped Potatoes,  
Black Truffle Demi*  
48

BLACK BUCK  
ANTELOPE SCALOPPINE  
*Broken Arrow Ranch, Ingram, Texas  
Wild Mushrooms, Shallots, Olives,  
Garlic-Black Pepper Linguine*  
45

PAN SEARED MAHI-MAHI  
*Seaweed Salad, Sesame Rice,  
Wasabi Aioli*  
28

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

BLACKENED DUCK BREAST  
*Maple Leaf Farms - Milford, IN  
Juniper Risotto,  
Dried Cherry Chutney*  
33

GRILLED TOFU V  
*Mediterranean Farro Salad*  
25

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

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
- 2021 RIESLING, J. Lohr, Arroyo Seco, Monterey • 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

- 2020 ROSÉ, Long Meadow Ranch, Anderson Valley • 10/40

## SPARKLING

- M/V CAVA Segura Viudas, Penedès, Catalunya, 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
- 2021 PINOT NOIR Böen, Russian River Valley • 13/52
- 2019 CÔTES-DU-RHÔNE Delas Saint-Esprit, France • 12/48
- 2016 CÔTES DE BORDEAUX Chtâteau Suau, 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

Woodford Reserve Bourbon,  
Cocchi di Torino Vermouth,  
Fee Brothers' Old Fashion Bitters,  
Bada Bing Cherry  
14

JALISCO HOLIDAY  
Espolòn Blanco Tequila,  
Fruitful Blood Orange Liqueur,  
Lime Juice, Fox's Raw Honey,  
Soda Spritz  
15

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

GOLD DUST WOMAN  
Tanqueray Gin, St. Germain Elderflower  
Liqueur, Lime Juice, Rosemary Simple  
Syrup, Gold Luster Dust  
14

GRAPEFRUIT FIZZ  
Tito's Vodka, Aperol Aperitivo,  
Pama Pomegranate Liqueur, Ruby  
Red Grapefruit Juice, Sea Salt Rim  
14

# BEER

## ON TAP

TRUTH  
Rhinegeist Brewery  
Cincinnati, OH  
IPA - 7.2% abv  
8

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

DUNKEL LAGER  
Hi-Wire Brewing  
Asheville, NC  
Munich Dunkel - 5.5% abv.  
7.5

## BOTTLED

### DOMESTIC • 3.5

BUDWEISER  
BUD LIGHT  
COORS LIGHT  
MICHELOB ULTRA  
MILLER LITE  
YUENGLING

### IMPORT

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

### AMERICAN CRAFT

3 FLOYDS GUMBALL HEAD • 6  
ACE PERRY CIDER (GF) • 5  
BELL'S TWO HEARTED ALE • 6  
FOUNDERS  
BREAKFAST STOUT • 6  
GREENBUSH DISTORTER PORTER • 5  
LAKE FRONT  
NEW GRIST (GF) • 7