



Friday, March 18<sup>th</sup>, 2023



# STARTER

## SMALL PLATES

WHITE WINE STEAMED  
PRINCE EDWARD ISLAND  
MUSSELS  
*Tomato, Smoked Bacon,  
Grilled Focaccia*  
13

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

## SOUP & SALADS

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

CHILLED SHRIMP COCKTAIL  
*Cocktail Sauce LaSalle*  
16

BUTTERMILK FRIED OYSTERS  
*Polenta, Chorizo, Cilantro,  
Crystal Buffalo Sauce*  
18

CLASSIC CAESAR\*  
*Parmigiano-Reggiano, Garlic Croutons*  
9

SEARED SEA SCALLOPS  
*Yukon Potato Hash,  
Pickled Pineapple,  
Red Pepper Coulis*  
22

DUCK CONFIT RISOTTO  
*Brussel Sprouts, Gruyère,  
Cherry Chutney*  
15

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

BAKED BRIE EN CROÛTE  
*Quince Jam*  
14

JUMBO LUMP CRAB CAKE  
*Black Bean Purée,  
Pickled Fresnos*  
19

CREAM OF PARSNIP SOUP  
*Fried Leeks*  
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

SWORDFISH  
*Coconut Lemongrass Rice,  
Pineapple Salsa*  
31

JERK SPICED DUCK BREAST  
*Black Chickpeas,  
Brandied Orange Glaze*  
33

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

AMISH CHICKEN BREAST  
*Miller Poultry - Orland, Indiana  
Jalapeño Sausage Mashed Potatoes,  
Blackberry & Yuzu Barbecue*  
34

KOREAN SPICED  
DOUBLE-CUT PORK CHOP  
*Mushroom Fried Rice,  
Sweet & Sour Wasabi Cabbage*  
32

FILET MIGNON  
*Linz Heritage Reserve*  
55

FAROE ISLAND SALMON  
*Blue Corn Polenta,  
Curried Peanut Cream,  
Pickled Vegetables*  
39

CREOLE BRAISED LAMB SHANKS  
*Molasses Grits, Andouille Sausage,  
Natural Jus*  
31

## STEAKHOUSE TOPPINGS • 5

BERNAISE COMPOUND BUTTER  
BLUE CHEESE BUTTER  
GARLIC CONFIT  
WOODLAND MUSHROOM JUS

DIJON & HERB CRUSTED  
RACK OF LAMB  
*Hawkes Bay, New Zealand  
Butter Whipped Potatoes,  
Sauce Robert*  
54

HARDWOOD GRILLED  
BLACK BUCK ANTELOPE  
*Broken Arrow Ranch - Ingram, Texas  
Black Garlic Risotto,  
Bordelaise Sauce*  
52

ROASTED BUTTERNUT  
SQUASH & FARRO **V**  
*Black Tuscan Kale,  
Marinated Sunchokes*  
25

**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

## SPARKLING

M/V CAVA Segura Viudas, Penedès, Catalunya, Spain • 9/36

M/V VOUVRAY BRUT Vigneau Sélection,  
Loire Valley, France • 13/52

## WHITE

2020 CHARDONNAY, Alias, CA • 9/36

2020 WHITE BURGUNDY, Domaine Michel Barraud,  
Macon-Villages, Mâconnais, France • 12/48

2021 PINOT GRIGIO, Vigneti del Sole, Venezia, Italy • 8/32

2021 RIESLING BLEND, Weinkellerei Kreuzsch,  
Rheinhessen, Germany • 9/36

2021 CHENIN BLANC Simonsig, Stellenbosch, South Africa • 8/32

2019 ALBARIÑO Klinker Brick, Mokelumne River, Lodi, CA • 8/32

2022 SAUVIGNON BLANC Mount Riley, Marlborough,  
New Zealand • 10/40

2020 MOSCATO Piquitos, Valencia, Spain • 8/32

## ROSÉ

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

## RED

2019 CABERNET SAUVIGNON Vina Robles, Paso Robles, CA • 12/48

2018 CABERNET SAUVIGNON Kenwood  
"Jack London Vineyards", Sonoma Mountain, CA • 15/60

2020 CABERNET SAUVIGNON Quilt, Napa Valley, CA • 20/80

2021 PINOT NOIR Böen, Tri-County, CA • 13/52

2019 CÔTES-DU-RHÔNE Delas Saint-Esprit, France • 12/48

2016 CÔTES DE BORDEAUX Chtâteau Suau, France • 13/52

2020 MERLOT Duckhorn Vineyards, Napa Valley, CA • 18/75

2020 MALBEC Bodegas Caro Aruma, Mendoza, Argentina • 10/40

2019 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, Almansa, Spain • 8/32

2017 AGLIANICO DEL VULTURE, Paternoster Synthesi,  
Basilicata, Italy • 10/40

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

## FRENCH QUARTER

Remy Martin VSOP, Bulleit Rye,  
Cane Sugar Syrup, Peychaud's Bitters,  
Copper & Kings Absinthe Spritz

15

## KENTUCKY MULE

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

12

## ADORA

Hendricks Flora Adora Gin,  
St. Germain Elderflower Liqueur,  
Housemade Rose Petal Syrup,  
Fresh Squeezed Lemon Juice,  
Egg White

14

## PURA VIDA

Del Maguey Vida Mezcal,  
Fruitful Strawberry Liqueur,  
Jalapeño Slices, Honey,  
Fresh Squeezed Lime Juice, Soda

12

## THE HEMINGWAY

Plantation 3-Star Rum,  
Lazzaroni Maraschino Liqueur,  
Fresh Squeezed Lime Juice,  
Organic Ruby Grapefruit Juice,  
Cane Sugar Syrup

13

# BEER

## ON TAP

### DAISY CUTTER

Half Acre Beer Company  
Chicago, IL  
American Pale Ale - 5.2% abv.

8

### TANK 7

Boulevard Brewing Co.  
Kansas City, MO  
Farmhouse Ale - 8.5% abv.

8

### GUINNESS DRAUGHT

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

7

### LAGUNITAS IPA

Lagunitas Brewing  
Petaluma, CA  
IPA - 6.2% abv.

8

## BOTTLED

### DOMESTIC • 4

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

SPACE BLOOD ORANGE CIDER • 5

BELL'S TWO HEARTED ALE • 6

FOUNDERS  
BREAKFAST STOUT • 6

GREENBUSH DISTORTER PORTER • 5

LAKE FRONT  
NEW GRIST (GF) • 7