



Wednesday, May 24th, 2023

Culinary Team:

Chef de Cuisine Brad Curtis, Sous Chef John Gerbel, Sous Chef Ian Woodiel,
Michael Lott, Joseph Combe, Antonio Collier, Elizabeth Verduzco, Juan Rico,
Simon Slavinskas & Chris Woodiel



STARTERS

SMALL PLATES

BAKED BRIE EN CROÛTE
Madeira Drunken Dates
14

CHILLED SHRIMP COCKTAIL
Cocktail Sauce LaSalle
16

PAN SEARED FOIE GRAS
*Pickled Sweet Peppers,
Sliced Country Ham,
Sweet Pea Purée*
25

JUMBO LUMP CRAB
CROQUETTES
Poblano Mayonnaise
18

PAN SEARED SEA SCALLOPS
*Pineapple Kimchi,
Sriracha Coulis*
22

BUTTER POACHED &
CHILLED LOBSTER
*Toasted Baguette, Sturgeon Caviar,
Crème Fraîche*
30

CHICKEN LIVER PATÉ
*Dried Cherry Chutney,
Rosemary Crostini*
14

PANCETTA & SMOKED GOUDA
ARANCINI
Saffron & Banana Pepper Aioli
17

GRILLED VEGETABLE RISOTTO
Mascarpone Cheese
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

ARUGULA & GORGONZOLA
*Toasted Almond, Prosciutto, Red Grapes,
Balsamic Herb Dressing*
12

CLAM & CRAWFISH
POTATO CHOWDER
Herbed Croutons
10

SIDES

Classic side dishes are prepared with LaSalle Grill flair. Suitable for two.

BUTTER WHIPPED POTATOES • 7

MUSHROOM SAUTÉ • 8

GORGONZOLA "MAC & CHEESE" • 12

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*
62

AMISH CHICKEN BREAST
*Miller Poultry - Orland, Indiana
Tobacco Onion Mashed Potatoes,
Hatch Chile Barbecue*
34

NEW YORK STRIP
*Platinum Gold Angus,
Linz Heritage Reserve*
57

VERLASSO CHILEAN SALMON
*Spinach & Romano Polenta,
Sauce Romesco*
39

FILET MIGNON
Linz Heritage Reserve
58

PEPPERCORN MELANGE &
DIJON PORK TENDERLOIN
*Walnut & Brown Butter Porridge,
Black Garlic Apple Butter*
32

MAPLE SUGAR SPICED
DUCK BREAST
*Maple Leaf Farms - Milford, Indiana
Braised Leeks & French Lentils,
Dried Currant Jam*
34

CAJUN LOBSTER
MAC & CHEESE
*Cheddar Cheese, Andouille,
Smoked Paprika & Garlic Bread Crumbs*
31

CHILEAN SEA BASS
*Roasted Corn & Pinto Beans
Chimichurri*
48

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

RACK OF LAMB
*Hawkes Bay, New Zealand
Butter Whipped Potatoes,
Roasted Tomato-Rosemary Jus*
54

SWEET POTATO & WHITE BEAN
CASSOULET **V**
Herbed Panko
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

ROSÉ

2020 ROSÉ, Les Sarrins Côtes de Provence, France • 10/40

WHITE

2020 CHARDONNAY, Alias, CA • 9/36

2018 CHARDONNAY, Sequoia Grove, Napa, CA • 12/48

2020 WHITE BURGUNDY, Domaine Michel Barraud,
Macon-Villages, Mâconnais, France • 13/52

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

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

2021 WHITE BORDEAUX Jean Marc Barthez, Entre-Deux-Mers,
Bordeaux, France • 10/40

2019 FALANGHINA Feudi di San Gregorio, Campagna, Italy • 8/32

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

2020 MOSCATO Piquitos, Valencia, Spain • 8/32

RED

2020 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

2021 PINOT NOIR Belle Glos Dairyman, Russian River Valley,
Sonoma County, CA • 18/75

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

2021 MALBEC Bodegas Caro Aruma, Mendoza, Argentina • 10/40
2019 SHIRAZ d'Arenberg The Stump Jump, McLaren Vale,
South Australia • 8/32

2021 RIBERA DEL DUERO Finca Torremilanos Montecastrillo,
Castilla y León, Spain • 13/52

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

2020 BORDEAUX-STYLE BLEND Orin Swift Papillon,
Napa Valley, CA • 32/155

Specialty House

COCKTAILS

THE BOURBON MANHATTAN

Woodford Reserve Bourbon,
Cocchi di Torino Vermouth,
Fee Brothers' Old Fashion Bitters,
Bada Bing Cherry
16

LUCK OF THE IRISH

Jameson Irish Whiskey, Fresh Sage,
Fresh Squeezed Lemon Juice, Seltzer
12

GARDENIA

Hendrick's Flora Adora Gin,
St. Germain Elderflower Liqueur,
Fresh Squeezed Lime Juice,
Sicilian Lemon Tonic Water
15

LAVENDER LEMONDROP

Tito's Vodka, Pierre Ferrand Dry Curaçao,
Fresh Squeezed Lemon Juice,
House-Made Lavender & Honey Syrup
13

JOHNNY'S ORCHARD

Johnny Walker Black Label,
Rothman & Winter Apricot Liqueur,
Fee Brothers' Orange Bitters
16

MARACUYÁ

Del Maguey Vida Mezcal,
Fruitful Smoked Jalapeño Liqueur,
Small Hand Passion Fruit Syrup,
Fresh Squeezed Lime Juice,
Sal De Gusano Rim
14

CREMA DI LIMONCELLO

House-Made Limoncello,
Madagascar Vanilla Bean Sweet Cream
14

GUAVA MAMA

Plantation 3-Star Rum,
Fruitful Pink Guava Liqueur,
Fresh Squeezed Lime Juice,
Fresh Mint, Aloe Vera Juice
13

BEER

ON TAP

RUBAEUS

Founders Brewing Co.
Grand Rapids, MI
Raspberry Ale - 5.7% abv.
8

GUAYABERA

Cigar City Brewing
Tampa, FL
American Pale Ale - 5.5% abv.
8

MOON BISCUITS

Wise Acre Brewing Company
Memphis, TN
Red Ale - 5.2% abv.
7.5

HAZY HEARTED

Bell's Brewery
Camstock, MI
New England / Hazy - 7.5% 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

ACE SPACE BLOOD ORANGE CIDER (GF) • 5

BELL'S TWO HEARTED ALE • 6

BELL'S ROBUST PORTER • 6