



Wednesday, September 13<sup>th</sup>, 2023

Culinary Team: Chef de Cuisine Brad Curtis, Sous Chef John Gerbel, Sous Chef Ian Woodiel,  
Elizabeth Verduzco, Simon Slavinskas, Juan Rico, Antonio Collier, Chris Woodiel, Chance Gerhold, Jason Leyba, Galan Voorn



# STARTERS

## SMALL PLATES

**BAKED BRIE EN CROÛTE**  
*Toasted Almonds,  
Vanilla Spiked Red Grapes*  
14

**SHRIMP COCKTAIL**  
*Cocktail Sauce LaSalle*  
16

**PAN SEARED SEA SCALLOPS**  
*Roasted Vegetable Risotto,  
Artichoke & Sweet Potato Relish*  
22

**JUMBO LUMP CRAB CAKE**  
*Sesame Scented White Bean Purée  
Carrot & Herb Relish*  
18

**BEEF CARPACCIO\***  
*Roasted Zucchini & Summer Squash,  
Fresh Mozzarella, Pickled Onion,  
Heirloom Tomato Vinaigrette,  
Grilled Focaccia*  
20

**CHICKEN LIVER PÂTÉ**  
*Dried Cherry, Walnuts, Cornichons,  
Crostini*  
13

**SEARED FOIE GRAS &  
SPANISH CHORIZO**  
*Pineapple Jam,  
Black Garlic Molasses*  
19

**CREAM OF ASPARAGUS**  
*Crème Fraîche,  
Toasted Pumpkin Seed*  
10

## 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

**BABY ARUGULA & NECTARINE**  
*Chorizo, Sunflower Seeds, Feta,  
Shallot & Red Wine Vinaigrette*  
13

## BREAD PLATE • 9

*Housemade Focaccia, Rosemary Ciabatta, Nine Grain Wheat, Accoutrement*

# 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*  
64

**NEW YORK STRIP**  
*Platinum Gold Angus,  
Linz Heritage Reserve*  
59

**CENTER CUT  
FILET MIGNON**  
*Linz Heritage Reserve*  
58

**AMISH CHICKEN BREAST**  
*Miller Poultry - Orland, Indiana  
Tobacco Onion Mashed Potatoes,  
Walnut & Porcini Velouté*  
34

**CAJUN PORTERHOUSE  
PORKCHOP**  
*Stewed Austrian Green Peas,  
Red-Eye Gravy*  
32

**VERLASSO CHILEAN SALMON**  
*Quinoa Pilaf,  
Zucchini & Tomato Ragout*  
39

**DIJON-HERB CRUSTED  
RACK OF LAMB**  
*Hawkes Bay, New Zealand  
Butter Whipped Potatoes,  
Asparagus & Lemon Cream*  
54

**ATLANTIC SWORDFISH**  
*Roasted Mushrooms & French Lentils,  
Curried Carrot Purée,  
Grape Tomato Relish*  
29

## SIDES

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

WHIPPED POTATOES • 7  
GORGONZOLA "MAC & CHEESE" • 12  
MUSHROOM SAUTE • 8  
MEXICAN STREET CORN • 10  
CREAMED SPINACH • 10  
WHITE CHEDDAR "MAC & CHEESE" • 12

**AJI AMARILLO  
SEARED DUCK BREAST**  
*Maple Leaf Farms - Milford, Indiana  
Brown Butter Sweet Potato Mash,  
Grilled Nectarine Salsa*  
34

**CARBONARA BUCATINI**  
*Pancetta, Fresh Cracked Pepper,  
Egg, Pecorino Romano,  
Parsley Garlic Oil*  
28

**ARTICHOKES &  
ROASTED TOMATOES VG**  
*Toasted Farro, Summer Squash Relish*  
25

## STEAKHOUSE TOPPINGS • 5

BERNAISE COMPOUND BUTTER  
BLUE CHEESE BUTTER  
GARLIC CONFIT  
WOODLAND MUSHROOM JUS

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 Jean-Michel Gautier,  
Loire Valley, France • 13/52

## ROSÉ

2022 ROSÉ, Triennes, France • 10/40

## WHITE

2019 CHARDONNAY, Franciscan Estate, CA • 10/40

2018 CHARDONNAY, Sequoia Grove, Napa Valley, 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

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 Katherine Goldschmidt,  
Stone Mason Hill, Alexander Valley, Sonoma, CA • 15/60

2021 CABERNET SAUVIGNON Quilt, Napa Valley, CA • 20/80

2021 PINOT NOIR Argyle, Willamette Valley, Oregon • 16/64

2021 PINOT NOIR Belle Glos Dairyman, Russian River Valley,  
Sonoma County, CA • 20/80

2016 BORDEAUX Loudenne Le Château,  
Medoc, France • 15/60

2021 CÔTES DU RHÔNE Delas, Saint-Esprit, France • 13/52

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

2021 MALBEC Bodegas Caro Aruma, Mendoza, Argentina • 10/40

2018 RED BLEND Capcanes Mas Donis, Montsant, Spain • 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

## Specialty House

# COCKTAILS

### THE BOURBON MANHATTAN

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

### HARVEST MOON

Tanqueray No. 10 Gin,  
Fruitful Blood Orange Liqueur,  
Lemon Juice, Thyme Syrup, Egg White  
15

### GUAVA MAMA

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

### SALTA SPRITZ

Amalaya White Blend,  
St. Germain Elderflower Liqueur,  
Fresh Squeezed Lime Juice,  
Fresh Mint, Soda Spritz  
13

### SMOKED MAPLE "2-1-2"

Knob Creek Smoked Maple Bourbon,  
Cocchi di Torino Sweet Vermouth,  
Fee Brothers' Black Walnut Bitters,  
Bada Bing Cherry  
14

### SPICED ANGEL

Angel's Envy Port Cask Finished Bourbon,  
Laird's Applejack, Peach Bitters,  
St. George Spiced Pear Liqueur  
16

### AUTUMN MULE

Tito's Vodka, Fresh Squeezed Lime Juice  
Stirring's Ginger Liqueur, Ginger Beer,  
Cranberry Juice,  
14

# BEER

## Brass Elk Brewing Draft

### WANDERING WAPITI

Brass Elk Brewing - Elkhart, IN  
Pale Ale - 5.4% abv.  
8

### BLOOD ORANGE BELGIAN WHITE

Brass Elk Brewing - Elkhart, IN  
Belgian Blonde Ale - 5.3% abv.  
8

### WALL HANGER

Brass Elk Brewing - Elkhart, IN  
India Pale Ale - 6.7% abv.  
8

## Rotating Draft

### ZYWIEC

Zywiec Brewery - Silesian Voivodeship, Poland  
Pilsner - 5.6% abv.  
6.5

## 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 IPA (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







































