



Friday, November 17th, 2023



Culinary Team: Chef de Cuisine Brad Curtis, Sous Chef John Gerbel, Sous Chef Ian Woodiel, Elizabeth Verduzco, Simon Slavinskis, Juan Rico, Chris Woodiel, Chance Gerhold, Jason Leyba, Joshua Pannepacker

STARTERS

SMALL PLATES

BAKED BRIE EN CROÛTE
*Mixed Berry Compote,
Roasted Pistachios*
14

SHRIMP COCKTAIL
Cocktail Sauce LaSalle
16

BLACKENED SEA SCALLOPS
*Spinach Risotto,
Garlic Butter*
23

SALMON CAKES
*Roasted Cucumber
Pickled Red Onion,
Curry Carrot Sauce,
Zesty Yogurt*
18

STEAMED P.E.I. MUSSELS
*Spicy Applewood Smoked Bacon
& Black Bean Broth*
15

CRAB & TROUT NAPOLEON
*Cajun Cream Cheese,
Lemon & Herb Butter*
22

BEEF CARPACCIO*
*Sweet Pepper & Olive Tapanade,
Roasted Peanuts, Baby Arugula,
Balsamic Vinaigrette
Grilled Focaccia*
20

**ROASTED GARLIC
& GOAT CHEESE**
Sliced Demi Baguette
14

CHICKEN LIVER PÂTÉ
*Raisin Marmalade, Walnuts,
Cornichons, Crostini*
13

SALADS & SOUP

**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

SPINACH & ARUGULA
*Cucumbers, Sunflower Seeds,
Mozzarella, Roasted Yellow Beets,
Honey & Dill Dressing*
13

NEW ENGLAND CLAM CHOWDER
Buttered Croutons
10

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

14 OZ. RIBEYE
Linz Heritage Reserve
58

AMISH CHICKEN BREAST
*Miller Poultry - Orland, Indiana
Tobacco Onion Mashed Potatoes,
Roasted Turnip Jus*
34

**MAPLE JERKED
PORTERHOUSE PORKCHOP**
*Porkbelly, Apple & Rutabaga Hash,
Fig Jam*
32

VERLASSO CHILEAN SALMON
*Mushroom & Swiss Chard Sauté,
Tomato & Olive Pomodoro*
39

NEW ZEALAND LAMB RACK
*Hawkes Bay - New Zealand
Butter Whipped Potatoes,
Sauce Allemande*
66

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
WHITE CHEDDAR "MAC & CHEESE" • 12

**KOREAN SPICED
DUCK BREAST**
*Maple Leaf Farms - Milford, Indiana
Baby Bok Choy,
Green Curry Jasmine Rice
Daikon Pickle*
34

PAN SEARED BARRAMUNDI
*Charred Carrot Wild Rice Pilaf,
Soppresatta Broth*
37

CAJUN MAC & CHEESE
*Rock Shrimp & Andouille Sausage,
Roasted Garlic Breadcrumbs*
29

LO MEIN V
*Napa Cabbage, Carrots, Bean Sprouts,
Sweet Pepper, & Mushroom,
Ginger-Teriyaki Sauce*
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

WHITE

2022 CHARDONNAY, Franciscan Estate, CA • 10/40

2021 CHARDONNAY, Sean Minor Signature Series,
Sonoma Coast, CA • 12/48

2021 WHITE BURGUNDY, Domaine Michel Barraud,
Macon-Villages, Mâconnais, France • 13/52

2021 PINOT GRIGIO, Vigneti del Sole, Venetia, 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

2021 MOSCATO D'ASTI d'Altieri, Piedmonte, Italy • 8/32

ROSÉ

2021 Bodega Garzon Rosé of Pinot Noir, Uruguay • 10/40

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 Château Greysac, Medoc, France • 17/68

2021 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

2018 ZINFANDEL BLEND Ridge Three Valleys, Sonoma, CA • 17/68

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

BLACK ON RYE

Sagamore 83 Rye,
Sagamore Amaro,
Whiskey Cherries,
Black Walnut Bitters,
Orange Peel
15

BON APEROL

Aperol Aperitivo,
Tanqueray No. 10 Gin, Lemon Juice,
Cocchi di Torino White Vermouth
14

AUTUMN MULE

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

SWEATER WEATHER

Savage & Cooke Bad Sweater
Brown Sugar & Holiday Spice Whiskey,
St. George Spiced Pear Liqueur,
Fee Brothers Rhubarb Bitters
& Simple Syrup,
Orange Peel
16

GUAVA DROP

Plantation 3-Star Rum,
Fruitful Pink Guava Liqueur,
Pierre Ferrand Dry Curacao,
Lemon & Pineapple Juice,
Ginger Ale
15

RED AT NIGHT

Alcohol Free
Spirit of Milano Fresh Squeezed Lime
Juice, Cranberry Juice, Ginger Ale,
Butterfly Pea Tea
12

BEER

Draft

ZYWIEC

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

CHRISTMAS ALE

Bell's Brewery - Kalamazoo, Michigan
Scotch Ale - 7.5% abv.
8

EDMUND FITZGERALD

Great Lakes Brewing - Cleveland, Ohio
Porter - 6.0% abv.
7

CITRA PALE ALE

Odd Side Ales - Grand Haven, Michigan
Pale Ale - 5.8% 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 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

