



Friday, February 9th, 2024

Culinary Team: Chef de Cuisine Brad Curtis, Sous Chef John Gerbel, Sous Chef Ian Woodiel, Elizabeth Verduzco, Simon Slavinskas, Chris Woodiel, Chance Gerhold, Kurtis Frickson, Joshua Pannepacker, Casey Haner



STARTERS

SMALL PLATES

BAKED BRIE EN CROÛTE

*Pear & Grape Compote,
Toasted Almond*
14

SHRIMP COCKTAIL

Cocktail Sauce LaSalle
16

BEEF CARPACCIO*

*Arugula, Pickled Red Onion & Carrot,
Basil Pesto, Pistachio Dukkah,
Pecorino Romano*
20

SEARED FOIE GRAS

*Grilled Brioche,
Blackberry Orange Marmalade,
Crispy Prosciutto*
18

STUFFED PORTOBELLA MUSHROOM

*Sundried Tomatoes, Nueske's Bacon,
Monterey Jack Cheese*
15

PAN SEARED SEA SCALLOPS

*Zucchini Pureé,
Watermelon Radish Relish, Fried Basil*
23

SMOKED SALMON TIMBALE

*Dill & Shallot Boursin Cheese,
Cucumber, Marinated Sweet Peppers*
22

SEAFOOD & MUSHROOM CHOWDER

Crispy Bacon Crumble

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

ROASTED BEETS & AIR DRIED CRANBERRIES

*Baby Arugula, Feta Cheese,
Spiced Pistachios,
Poppysseed Vinaigrette*
13

ARTISAN BREAD PLATE • 9

Housemade Foccacia, Cranberry Walnut, Potato Rosemary, 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
62

BONELESS RIBEYE

Linz Heritage Reserve
58

AMISH CHICKEN BREAST

*Miller Poultry - Orland, Indiana
Tobacco Onion Mashed Potatoes,
Supreme Sauce*
34

GREEN PEPPERCORN & COCOA RUBBED PORK TENDERLOIN

*Spiced Red Lentils,
Pomegranate Barbecue*
32

NORTH ROAD SALMON

*Purple Sticky Rice,
Daikon Relish*
39

NEW ZEALAND LAMB LOIN

*Basil Pesto Whipped Potatoes,
Balsamic Reduction*
45

SAGE RUBBED ANTELOPE

*Broken Arrow Ranch - Ingram, Texas
Root Vegetables & Andouille Sausage Hash,
Roasted Garlic Velouté*
48

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

BLACKENED DUCK BREAST

*Maple Leaf Farms - Milford, Indiana
Cheddar Grits,
Apricot & Cranberry Chutney*
34

GREAT LAKES WALLEYE

*Wild Rice & Brussels Sprouts,
Harrisa Crème Fraîche*
30

CAJUN MAC & CHEESE

*Rock Shrimp & Andouille Sausage,
Roasted Garlic Breadcrumbs*
29

CURRIED CHICKPEAS & GRILLED VEGETABLES VG

Mint & Garlic Yogurt, Feta Cheese
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

M/V CHAMPAGNE Pommery Pop Extra Dry Split • 30

WHITE

2022 CHARDONNAY, Franciscan Estate, CA • 10/40

2021 CHARDONNAY, Sean Minor Signature Series,
Sonoma Coast, CA • 13/48

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

2021 PINOT GRIGIO, Vigneti del Sole, Venetie, Italy • 9/36

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

2021 CABERNET SAUVIGNON Vina Robles, Paso Robles, CA • 12/48

2021 CABERNET SAUVIGNON Katherine Goldschmidt,
Stone Mason Hill, Alexander Valley, Sonoma, CA • 15/60

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

2021 CABERNET SAUVIGNON Caymus Vineyards,
Napa Valley, CA • 27/180

2021 PINOT NOIR Argyle, Willamette Valley, Oregon • 12/48

2022 PINOT NOIR Belle Glos Clark & Telephone,
Santa Maria Valley, Santa Barbara, CA • 20/80

2017 BORDEAUX Château Greysac, Medoc, France • 17/68

2021 MERLOT Duckhorn Vineyards, Napa Valley, CA • 18/75

2022 MALBEC Bodegas Caro Aruma, Mendoza, Argentina • 10/40

2021 ZINFANDEL BLEND Ridge Three Valleys, Sonoma, CA • 17/68

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

Specialty House

COCKTAILS

THE BOURBON MANHATTAN

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

WINTER MULE

Tito's Vodka, Lime Juice,
Stirring's Ginger Liqueur, Ginger Beer,
Cranberry Juice,
13

GUAVA DROP

Plantation 3-Star Rum,
Fruitful Pink Guava Liqueur,
Pierre Ferrand Dry Curacao,
Lemon & Pineapple Juice,
Ginger Ale
16

BON APEROL

Aperol Aperitivo,
Tanqueray Gin, Lemon Juice,
Cocchi di Torino White Vermouth
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
14

BLACK ON RYE

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

BEER

Draft

ZYWIEC

Zyweic Brewery - Silesian Voivodeship, Poland
Pilsner - 5.6% abv.
6

FEUERERGEIST

New Oberpfalz Brewing - Griffith, Indiana
Dry-Hopped I.P.A. - 6.4% abv.
7

WALL HANGER

Brass Elk Brewing - Elkhart, Indiana
IPA - 6.7.0% abv.
7

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