



Saturday, March 30<sup>th</sup> 2024



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

# STARTERS

## SMALL PLATES

**BAKED BRIE EN CROÛTE VG**  
*Cherry & Grape Compote,  
Toasted Walnuts*  
14

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

**BRAISED BEEF CHEEK**  
*Potato Gnocchi,  
Black Truffle Espagnole*  
17

**PAN SEARED SEA SCALLOPS**  
*Bucatini alla Fra Diavolo*  
23

**JUMBO LUMP CRAB CAKES**  
*Chickpea Purée, Marinated Vegetables,  
Cajun Remoulade*  
21

**MAPLE ROASTED QUAIL**  
*Cheddar & Poblano Polenta,  
Spiced Peanuts*  
17

**BAKED ESCARGOT**  
*White Wine Shallot Butter,  
Rosemary Bread*  
18

**ROASTED DUCK & SPRING  
ONION PITHIVIER**  
*Chevre Cheese, Golden Beet Pickles,  
Pinot Noir Reduction*  
15

**TURKEY & PRESERVED  
LEMON RAVIOLI**  
*Ricotta Cheese, Watercress Pesto,  
Consommé*  
14

## 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  
& ROASTED BEETS VG**  
*Strawberry, Goat Cheese & Fresh Mint,  
White Balsalmic Vinaigrette*  
13

**CREAM OF  
WILD MUSHROOM**  
*Crème Fraîche, Green Onions*  
10

## ARTISAN BREAD PLATE • 9

*Housemade Foccacia, Cranberry Walnut, Pumpernickel, 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\***  
*Halperns' Angus Beef*  
60

**AMISH CHICKEN BREAST**  
*Miller Poultry - Orland, Indiana  
Tobacco Onion Mashed Potatoes,  
Tarragon & Lemon Cream*  
34

**JERKED PORTERHOUSE  
PORK CHOP\***  
*Coconut Papaya Risotto,  
Harissa Coulis*  
32

**NORTH ROAD SALMON\***  
*Stewed Black Beans & Bacon,  
Roasted Leek Velouté,*  
39

**NEW ZEALAND LAMB LOIN\***  
*Horseradish Whipped Potatoes,  
Marchands de Vin*  
45

**SAGE & BROWN BUTTER  
SEARED MONKFISH**  
*Rutabaga Dumpling,  
Sundried Tomato Relish*  
28

## 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  
Kohlrabi & Potato Gratin,  
Banana Pepper Pistou Broth*  
34

**GOCHUJANG SEARED AHI TUNA\***  
*Vegetable Fried Rice, Seaweed & Daikon Salad,  
Wasabi Aioli*  
37

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

**ARTICHOKE & MUSHROOM SAUTÉ VG**  
*Fregola, Root Vegetable Puree*  
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, Venezia, Italy • 9/36

2021 RIESLING, Dr. Loosen, Mosel, 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 • 8/3

## 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 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

2018 CHIANTI RUFFINA Frescobaldi Nipozzano,  
Tuscan, Italy • 11/44

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

## 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

## SPRING MULE

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

## THE VIOLET

Cream de Violet, Fresh Lime Juice,  
JCB French Kiss Sparkling Wine  
14

## THE ULTIMATE CADILLAC MARGARITA

Patron Silver, Cointreau, Fresh Lime Juice,  
Simple Syrup & Grand Marnier  
16

## COSMOPOLITAN

Sorrento 360 Lemon, Cointreau,  
Fresh Lime Juice, Cranberry  
16

## BLACK ON RYE

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

## FRENCH 75

Tanqueray Gin, Lemon Juice,  
Simple Syrup, Vouvray Brut  
15

# BEER

## Draft

### RISE OF THE ANGELS

18<sup>th</sup> Street Brewing Co. - Hammond, IN  
India Pale Ale - 7.7% abv.  
8

### ZYWIEC

Zywiec Brewery - Poland  
Pale Lager - 5.5% abv.  
6

### BLACK BUTTE

Deschutes - Bend, Oregon  
Porter - 5.5% abv.  
7.5

## 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