



Wednesday, April 3rd 2024

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



STARTERS

SMALL PLATES

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

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

SALADS

LASALLE GRILL HOUSE GREENS
*Dried Apricots, Pine Nuts,
Heirloom Grape Tomatoes,
Ginger-Mustard Vinaigrette*
10

SHRIMP COCKTAIL
Cocktail Sauce LaSalle
16

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

CLASSIC CAESAR*
Parmigiano-Reggiano, Garlic Croutons
9

PAN SEARED SEA SCALLOPS
*Fried Spinach, Roasted Red Pepper,
& Artichoke Spread*
23

TEMPURA MUSHROOMS
Srirachi Aioli, Kimchi
17

STEAKHOUSE WEDGE
*Diced Tomatoes, Hard-Boiled Eggs,
Tobacco Onions, Crispy Bacon,
Warm Gorgonzola Dressing*
12

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

SMOKED SALMON ROUALDE
*Cream Cheese, English Cucumber,
Tarragon Crème Fraîche*
15

BABY ARUGULA VG
*Strawberry, Blackberries,
Goat Cheese, & Toasted Walnuts
White Balsalmic Vinaigrette,*
13

POTATO LEEK SOUP
Green Onions, Bacon
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

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

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

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

**CENTER CUT*
FILET MIGNON**
Linz Heritage Reserve
62

NORTH ROAD SALMON*
*Spinach & Yellow Split Peas,
Roasted Leek Velouté,*
39

BONELESS RIBEYE*
Halperns' Angus Beef
60

NEW ZEALAND LAMB LOIN*
*Horseradish Whipped Potatoes,
Cherry Beurre Rouge*
45

STEAKHOUSE TOPPINGS • 5

**BERNAISE COMPOUND BUTTER
BLUE CHEESE BUTTER
GARLIC CONFIT
WOODLAND MUSHROOM JUS**

**JUNIPER & MAPLE RUBBED
RED DEER***
*Smoked Turkey & Rutabaga Hash,
Apple Cider-Mushroom Soubise*
47

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
Wild Rice Pilaf,
Irish Cheddar Mornay*
37

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 Pureé
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 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

18th 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