



Saturday, May 18th, 2024

Culinary Team: Chef de Cuisine Brad Curtis, Sous Chef John Gerbel,

Simon Slavinskas, Chris Woodiel, Chance Gerhold, Kurtis Frickson, Joshua Pannepacker, Casey Haner, Jalen Quaites



STARTERS

SMALL PLATES

BAKED BRIE EN CROÛTE VG
*Cranberry & Peach Compote,
Toasted Pecans*
14

SHRIMP COCKTAIL
Cocktail Sauce LaSalle
16

PAN SEARED SEA SCALLOPS*
*Nueske's Bacon,
Trout Caviar, Green Pea Purée*
23

BEEF CARPACCIO
*Pickled Shallots, Fried Capers,
Parmesan, Arugula,
Roasted Sunflower Seeds*
24

STUFFED CRAB PORTOBELLO
Grape Tomato Relish
22

**BLACK BEAN & ROASTED
CORN HUMMUS**
Pickled Vegetables, Grilled Naan
14

CHICKEN LIVER MOUSSE
*Cornichon, Walnuts, Dried Cherries,
Chive & Olive Oil Crackers*
13

BEAUSOLEIL OYSTERS*
Sauce Mignonette
20

OVEN ROASTED GARLIC
Goat cheese & Italian Bread
14

LOBSTER BISQUE
Herbed Crème Fraîche
12

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 Egg,
Tobacco Onions, Crispy Bacon,
Warm Gorgonzola Dressing*
12

WATERMELON & FETA VG
*Pistachio, Mint,
Preserved Lemon Vinaigrette*
13

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,
Kimchi Broth*
34

PORTERHOUSE PORK CHOP*
*Black Garlic & Black Barley Porridge,
Hazelnut & Dried Cherry Chutney*
32

NORTH ROAD SALMON*
*Beluga Lentils, Aubergine Cream,
Artichoke Relish*
39

**GOATS HORN CHILI CRUSTED
NEW ZEALAND LAMB LOIN**
*Horseradish Whipped Potatoes,
Beech Mushroom Mornay*
45

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" • 15

**PASILLA NEGRA SPICED
DUCK BREAST***
*Maple Leaf Farms - Milford, Indiana
Buttery Polenta, Tangerine Jus,
Pickled Watermelon Rind & Poblano*
37

GRILLED ATLANTIC SWORDFISH
*Tasso Ham Succotash,
Creole Sauce*
29

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

**ROASTED HEIRLOOM
CAULIFLOWER & KOHLRABI V**
*Flageolet Beans,
Toasted Almond*
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

2020 Bodega Garzon Rosé of Pinot Noir, Uruguay • 10/40

RED

2021 CABERNET SAUVIGNON Klinker Brick, Lodi, CA • 12/48

2021 CABERNET SAUVIGNON Vina Robles, Paso Robles, CA • 15/60

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

2018 BORDEAUX Chateau Tour Prignac, Médoc, France • 18/72

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

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

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

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, Grand Marnier*
16

PEANUT BUTTER OLD FASHIONED

*Skrewball Whiskey, Licor 43,
Chocolate Bitters*
15

THE BOURBON MANHATTAN

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

COSMOPOLITAN

*Sorrento 360 Lemon, Cointreau,
Fresh Lime Juice, Cranberry*
12

BLACK ON RYE

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

LASALLE 115

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

BEER

Draft

60 MINUTE IPA

*Dogfish Head- Milton, Delaware
India Pale Ale - 6.0% abv.*
7

ZYWIEC

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

BLACK BUTTE

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

OBERON

*Bells Brewery - Comstock, Michigan
Wheat 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