



Wednesday, July 10<sup>th</sup>, 2024

Culinary Team: Chef de Cuisine Brad Curtis, Sous Chef John Gerbel  
Casey Haner, Simon Slavinskas, Chance Gerhold, Jalen Quaites, Jason Leyba



# STARTERS

## SMALL PLATES

BAKED BRIE EN CROÛTE **VG**  
*Vanilla Poached Apricot,  
Toasted Coconut*  
14

PAN SEARED FOIE GRAS &  
MORCILLA DE CEBOLLA\*  
*Baguette, Crème Fraiche,  
Black Garlic Molasses,  
Cherry Preserves*  
24

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

SHRIMP COCKTAIL  
*Cocktail Sauce LaSalle*  
16

BAKED FETA-BLUEBERRY DIP  
*Olive Oil & Chive Crackers*  
13

CLASSIC CAESAR\*  
*Parmigiano-Reggiano, Garlic Croutons*  
9

PAN SEARED SEA SCALLOPS\*  
*Fried Brussels Sprouts,  
Smoked Bacon,  
Black Pepper & Roasted Apple Aioli*  
23

CHILLED JONAH CRAB CLAWS  
*Crab Shack Mustard*  
25

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

CHILLED CANTALOUPE  
*Minted Crème Fraiche*  
12

BABY SPINACH & CHORIZO  
*Grape Tomato, Queso Fresco, Bell Pepper,  
Red Onion, Cucumber, Corn,  
Lime & Hatch Chili Dressing*  
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

AMISH CHICKEN BREAST  
*Miller Poultry - Orland, Indiana  
Tobacco Onion Whipped Potatoes,  
Juniper & Herb Chicken Demi Glace*  
36

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

PORTERHOUSE PORK CHOP\*  
*Chipotle Black Lentils,  
Mango Chutney*  
34

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

NORTH ROAD SALMON\*  
*Wild Rice & Artichoke,  
Piperade Sauce*  
39

BONELESS RIBEYE\*  
*Halperns' Angus Beef*  
60

DRY AGED PORTERHOUSE\*  
*Sun-Dried Tomato Whipped Potatoes,  
Bone Marrow Butter,  
Grilled Baby Leek Demi Glace*  
79

## 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

ESPRESSO & CHILE SPICED  
DUCK BREAST\*  
*Maple Leaf Farms - Milford, Indiana  
Neuske's Bacon & Black Eyed Peas,  
Smoked Habanero Jus*  
38

PEPPER CRUSTED AHI TUNA\*  
*Purple Sticky Rice,  
Wasabi, Teriyaki Glaze*  
34

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

MUSHROOM WELLINGTON **VG**  
*Roasted Garlic Velouté*  
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

2018 CHARDONNAY Robert Mondavi, Napa Valley, CA • 12/48

2019 FALANGHINA Feudi di San Gregorio,  
Campagna, Italy • 10/40

2021 VINHO VERDE Joào Portugal Ramos Loureiro, Portugal • 8/32

2022 RIESLING, Dr. Loosen, Mosel, Germany, • 9/36

2021 WHITE BORDEAUX Jean Marc Barthez, Entre-Deux-Mers,  
Bordeaux, France • 10/40

2022 SAUVIGNON BLANC Wildsong, Marlborough,  
New Zealand • 10/40

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

## ROSÉ

2021 Justin, Central Coast, CA • 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 • 16/64

2022 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 • 18/72

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

2021 ZINFANDEL Dry Creek Vineyards Heritage Vines,  
Sonoma, CA • 17/68

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

2022 RIBERA DEL DUERO Finca Torremilanos Montecastrillo,  
Castilla y León, Spain • 13/52

## Specialty House

# COCKTAILS

### THE PINK DRINK

*Espolon Tequila, Strawberry Fruitful,  
Simple Syrup, Fresh Lime Juice,  
Cream*  
14

### THE BOURBON MANHATTAN

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

### COSMOPOLITAN

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

### THE ULTIMATE CADILLAC MARGARITA

*Patron Silver, Cointreau,  
Fresh Lime Juice, Grand Marnier*  
16

### BLACK ON RYE

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

### LASALLE 115

*Tanqueray Gin, St Germain  
Elderflower, Lemon Juice,  
Simple Syrup, Vouvray Brut*  
16

### WATERMELON MARTINI

*Sorrento 360 Lemon, Watermelon  
Fruitful, Cointreau, Lime Juice,  
Sugar Rim*  
15

### PHOENIX RISING

*Woodford Double Oaked Bourbon,  
Earl Grey Simple Syrup, Orange  
Bitters, Club Soda*  
17

# BEER

## Draft

### HAZY-HERO IPA

*Revolution Brewing - Chicago, Illinois  
India Pale Ale - 6.7% abv.*  
7

### MICHIGAN AMBER

*Big Lake Brewing Company - Holland, Michigan  
American Amber - 5.3% abv.*  
7

### OBERON

*Bells Brewery - Comstock, Michigan  
Wheat Ale - 5.8% abv.*  
7

### ZYWIEC

*Zywiec Brewery - Zywiec, Poland  
Pale Lager - 5.6% abv.*

## 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