



**CUISINE:** Modern American

**ADDRESS:** 115 West Colfax

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**DOWNTOWN SOUTH BEND**  
*Restaurant Weeks*  
**JAN 24 - FEB 6 2022**

**PLEASE MENTION EAT. DRINK. DOWNTOWN SOUTH BEND. WHEN MAKING YOUR RESERVATIONS.** Eat. Drink. Downtown South Bend. Restaurant Weeks prices do not include tax and tip. Eat. Drink. Downtown South Bend. promotional menus are available for a limited time only. They cannot be used in conjunction with any other special offers.

## \$40 PER PERSON (1 STARTER, 1 ENTRÉE, 1 DESSERT)

### SMALL PLATES

**Cold Smoked Salmon & Dill Sour Cream**  
Oat & Potato Cake

**Baked Brie En Croûte**  
Caramelized Onion  
Caramel, Spiked  
Green Grapes

**Shrimp & Tasso Deviled Eggs (3)**  
Creole Relish

**Steamed Littleneck Clams**  
Tomato & Toasted  
Leek Broth

**LaSalle House Salad**  
Golden Raisins, Toasted  
Pine Nuts, Grape Tomatoes

**Classic Caesar Salad**  
Shaved Parmigiano-  
Reggiano, Garlic Croutons

**Carrot & Caraway Purée**  
Toasted Pecans,  
Crème Fraîche

### ENTRÉES

**Hardwood Grilled Top Sirloin**  
Charred Corn & Potato Hash,  
Toriyaki & Cayenne Butter  
*(UPGRADE TO OUR FAMOUS HARDWOOD  
GRILLED FILET MIGNON FOR \$10)*

**Blood Orange Pepper  
Roasted Duck Breast**  
Molasses Grits, Creole Sauce

**Hardwood Grilled Breast of  
Amish Chicken**  
Chive Mashed Potato, Black Truffle Soubise

**Juniper Rubbed Porterhouse Pork Chop**  
Baked Apple Polenta, Butternut Squash Butter

**Faroe Isle Salmon**  
Pearl Onion & Tomato Stewed White  
Beans, Pickled Rutabaga & Carrots  
*(UPGRADE TO OUR NEW MENU ITEM,  
COFFEE RUBBED AND GRILLED  
MEDITERRANEAN BRANZINO FOR \$5)*

**Kidney Bean & Quinoa "Meatballs"**  
Roasted Leek & Pistachio Rice, Tamatar Kadhi

### DESSERT

**Warm Molten Chocolate Cake**  
**Crème Brûlée**  
**Chocolate Cherry Cheesecake**

### ADD A GLASS

Partnerships with our beverage sponsors have allowed us to pass along some great values to enhance your dining experience.

#### BEER - \$5

**Champagne Velvet, American Lager - 5%**  
Upland Brewing - Bloomington, Indiana  
**Hopsecutioner, India Pale Ale - 7.3%**  
Terrapin Beer Company - Athens, Georgia

#### COCKTAILS - \$6

**Jalisco Romero**  
Cimmaron Blanco Tequila, Pama Pomegranate Liqueur,  
Fresh Squeezed Lime Juice, Rosemary Simple Syrup,  
Splash of Q-Spectacular Grapefruit Soda

**Venezuelan Old Fashioned**  
Diplomatico Mantuano Rum, Aztec Chocolate Bitters,  
Espresso Simple Syrup, Expressed Orange Peel

#### WINE - \$7/GLASS

**2019 Chardonnay** Benziger, Sonoma County,  
California

**2019 Chardonnay** Sonoma-Cutrer,  
Sonoma Coast, California *(UPGRADE +\$5)*

**2019 Sauvignon Blanc** White Haven,  
Marlborough, New Zealand

**2020 Rosé** Vin Gris De Cigare, Bonny Doon,  
Central Coast, California

**2019 Cabernet Sauvignon** McManis,  
Lodi, California

**2018 Cabernet Sauvignon** Quilt,  
Napa Valley, California *(UPGRADE +\$5)*

**2019 Red Blend** Laya, Almansa DO, Spain

**2020 Dornfelder** P.J. Valckenberg,  
Rheinhessen, Germany

Approximately 10% of all sales from 2022  
Winter Restaurant Weeks will be donated to



**GOLD PLATE SPONSOR**

