



CUISINE: Modern American

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WINTER 2023
**RESTAURANT
WEEKS**
JAN 23 - FEB 5
DOWNTOWN SOUTH BEND

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 SMALL PLATE, 1 ENTRÉE, 1 DESSERT)

SMALL PLATES

Fried Oyster & Tasso Devised Egg

Creole Relish

Baked Brie En Croûte

Fig Marmalade

Pork Belly Confit

Banana Pepper Pesto
Risotto, Fried Leeks,
Pickled Sweet Peppers

Shrimp & Andouille Sausage Étouffée

Steamed Jasmine Rice

Cream of Celery & Gorgonzola Soup

Braised Celery, Fresh Herbs

DESSERT

Choose any dessert from
tonight's selections

ENTRÉES

Juniper Rubbed Duck Breast

Cabbage & Apple Sauté,
Mustard & Caraway Broth

Hardwood Grilled Top Sirloin

Wild Rice Succotash,
Crawfish Cardinal Sauce

(UPGRADE TO
FILET MIGNON FOR \$10)

Hardwood Grilled Faroe Island Salmon

Charred Tomato Polenta,
Sauce Tarragon

(UPGRADE TO
CHILEAN SEA BASS FOR \$10)

Jerked Double Cut Pork Chop

Mangu, Mango &
Pickled Chile Coulis

Baked Vegetable & Lentils

Herbed Bread Crumbs,
Spicy Shallot Sambal

ADD A GLASS*

WINE - \$7/GLASS; \$28/BOTTLE

2020 Chardonnay Alias, California

2020 White Burgundy Domaine Michel-Barraud,
Macon-Villages, Burgundy, France
(UPGRADE +\$5/GLASS, +\$20/BOTTLE)

2021 Pino Grigio Vigneti del Sole, Venezie, Italy

2020 Rose of Pinot Noir Long Meadow Ranch,
Anderson Valley, Mendocino County, California

M/V Sparkling Segura Viudas Cava, Penedes, Spain

2019 Cabernet Sauvignon Elemental Substance,
Columbia Valley, Washington State

2019 Cabernet Sauvignon Vina Robles, Paso Robles,
California (UPGRADE +\$5/GLASS, +\$20/BOTTLE)

2020 Pinot Noir Angeline, California

2021 Pinot Noir Boen Tri-County, California
(UPGRADE +\$5/GLASS, +\$20/BOTTLE)

2017 Aglianico Del Vulture
Paternoster Synthesi, Basilicata, Italy

2018 Red Blend Laya, Almansa, Spain

DRAFT BEER - \$5

Guinness Draught St. James's Gate Ireland,
Dry Irish Stout - 4.2%

Boulevard Tank 7 Kansas City, MO, Saison - 8.5%

COCKTAILS - \$7

Paul's Boulevardier Paul Masson, Campari, Cocchi
Vermouth di Torino, Dehydrated Orange Moon

Saint Tito Tito's Vodka, St. Germain Elderflower
Liqueur, Cranberry Juice, Lime Juice, Soda

Grapefruit Spritz (Mocktail)

Grapefruit Juice, Rosemary Simple Syrup, Sea Salt,
Lime Juice, Q-Spectacular Grapefruit Soda

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

Approximately 10% of all sales from 2023
Winter Restaurant Weeks will be donated to



GOLD PLATE SPONSOR

