



**CUISINE:** Modern American

**ADDRESS:** 115 West Colfax

**PHONE:** 574.288.1155

**WEB:** LaSalleGrill.com



**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**

#### **Smoked Trout Cakes**

Sweet Pepper and Mango Relish, Green Curry Aioli

#### **Baked Brie En Croûte**

Red Grapes, Spiced Plum Compote

#### **Charred Indiana Sweet Corn Hummus**

Warm Naan Bread, Pickled Vegetables

#### **Maple Leaf Farms Indiana Duck Rilette**

Truffle Buttered French Bread, Caramelized Onions, Cornichons

#### **House Salad**

Local Field Greens, Pine Nuts, Dried Cranberries, Heirloom Grape Tomatoes, Ginger-Mustard Vinaigrette

#### **Classic Caesar Salad**

### **ENTRÉES**

#### **Gremolata Seared Branzino**

Sweet Pea and Almond Rice Pilaf, Leek and Fennel Pomodoro  
**(UPGRADE TO HALIBUT FOR \$10)**

#### **Jerked Porterhouse Pork Chop**

Plantain and Potato Hash, Green Chile and Papaya Chutney

#### **Hardwood Grilled Breast of Amish Chicken**

Tobacco Onion Mashed Potatoes, Sauce Ratatouille

#### **Hardwood Grilled Top Sirloin**

Sweet Potato & Brussels Sprouts Sauté, Bearnaise Butter, Cabernet Demi-glace  
**(UPGRADE TO FILET MIGNON FOR \$10)**

#### **Baked Spinach Polenta**

Feta Cheese, Roasted Tomato Puree, Grilled Red Onion and Olive Tapenade

### **DESSERT**

**Choose any dessert from tonight's selections**

### **ADD A GLASS\***

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

#### **WHITE**

**2019 Alto Verde Chardonnay** Leyda Valley, Chile

**2020 Vigneti del Sole Pinot Grigio della** Venezie, Italy

**2021 Jean-Luc Colombo, Cape Bleue Rosé** Méditerranée, France

#### **RED**

**2018 Substance Cabernet Sauvignon** Columbia Valley, Washington

**2019 Vina Robles Cabernet Sauvignon** Paso Robles, California **(UPGRADE +\$5)**

**2020 Angeline Pinot Noir** California

**2019 Böen Pinot Noir** Tri-county, California **(UPGRADE +\$6)**

**2020 Laya Red Blend** Alamansa, Spain

**2020 Valckenberg Dornfelder** Rheinhessen, Germany

#### **BEER - \$5**

**Upland Champagne Velvet Pilsner** - 5.5%  
Bloomington, Indiana

**Revolution Anti-Hero IPA** - 6.7% • Chicago, IL

#### **COCKTAILS - \$7**

##### **The Whiskey Choke**

Recovery Rye, Cynar Artichoke Amaro, Cocchi Di Torino Vermouth

##### **Gin & Mint**

Tanqueray Gin, Fresh Squeezed Lime Juice, Simple Syrup, Fresh Mint

\*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 2022 Summer Restaurant Weeks will be donated to



**GOLD PLATE SPONSOR**

