



LASALLE GRILL



Cuisine Type: Modern American

Address: 115 West Colfax Ave.

Phone: 574.288.1155

Hours: LaSalle Grill and Club LaSalle are open from 5:00 – 10:00 p.m.

Web: www.lasallegrill.com

20th ANNIVERSARY



downtown south bend | Restaurant Week Jan. 23 – Feb. 4, 2012

PLEASE MENTION EAT. DRINK. DOWNTOWN SOUTH BEND. WHEN MAKING YOUR RESERVATIONS.

3-course Dinner for \$25 per person!*

*Eat. Drink. Downtown South Bend. week price does not include tax and tip. Eat. Drink. Downtown South Bend. week promotional menus are available for a limited time only. They cannot be used in conjunction with any other special offers, Groupon certificates, or Living Social certificates.

Appetizers, Salads, and Soup (Choose one)

Baked Brie

With Winter Fruit Compote

Vegetable Stuffed Portabella Mushroom

With Eggplant, Red Pepper, Onion & Goat Cheese

Kale & Brussels Sprout Salad

With Shaved Romano, Bacon Lardon, and Walnut Vinaigrette

Classic Caesar Salad

With Shaved Parmigiano-Reggiano and Garlic Croutons

LaSalle Grill House Greens

With Ginger-mustard Vinaigrette

Broccoli Soup LaSalle

Presented Tableside

Walnuts and Cypress Grove "Bermuda Triangle" Chevre

Entree (Choose one)

Grilled Breast of Maple Leaf Farms Duck

With Glazed Shallots and Honey Sweet Potatoes

Hardwood Grilled Atlantic Salmon

With Texmati Rice Blend and a Smoky Mustard-maple Glaze

Grilled Breast of Amish Chicken

With Tobacco Onion Mashed Potatoes and Cranberry Pecan Sauce

Red Chile Glazed Grilled Tofu Steaks

With Japanese Eggplant and Asian Mushroom Stir-fry

Grilled Double-Cut Indiana Kitchen Pork Chop

With Potato and Bacon Hash and Apple Curry Chutney

Hardwood Grilled Single-Cut Filet

With Tobacco Onions, Jim Beam Bourbon Butter, Potatoes LaSalle, and Seasonal Vegetables

Dessert

Your server will present each night's dessert menu. You may chose any one item.

"Add a Glass"

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

WINE

Guenoc Lake County Petite Sirah ...

\$6.00 per glass/\$25.00 per bottle

Featuring the intense aromas of red raspberry, licorice, and baked blueberries, this wine has a medium body with melt-in-your-mouth tannins and layers of spicy complexity.

Guenoc Lake County Chardonnay ...

\$6.00 per glass/\$25.00 per bottle

The aromas of stone fruit, like peaches and apricots, mingle with pineapple and almond paste. The flavors are intense and echo the nose while displaying balance and elegance.

SPIRITS

Finlandia Vodka "32 Below" Martini ... \$5.00

Served straight up ... ice cold!

LaSalle Manhattan ... \$5.00

A classic interpretation ... Jim Beam Rye, Fee Brothers' Bitters & sweet vermouth

BEER

New Belgian Brewery Snow Day... \$3.00 per bottle

Bold, hoppy, drinkable and strong, with subtle flavors of chocolate and caramel

Blue Moon Winter Abbey Ale ... \$3.00 per bottle

A hearty brew of dark roasted malts a hint of Belgian sugar and a touch of wheat

Sierra Nevada Ruthless Rye IPA ... \$3.00 per bottle

Combines the peppery spice of rye with citrusy notes of whole-cone hops

Goose Island Mild Winter Ale ... \$3.00 per bottle

Toffee brown, medium bodied with aromas of raisins and freshly baked dark bread

"Add an Extra Helping"

When paying your check, please add an "Extra Helping" for the Food Bank of Northern Indiana to help fight hunger. Through a network of 185 food pantries in six counties, the Food Bank helps more than 100,000 people each month, nearly half of whom are children.

