



SMALL PLATES

honey sriracha beef skewer ^{GF}

Honey, Sriracha & Soy Sauce
Marinated Beef, Coconut Rice 12

g26 arancini

Lobster Risotto Balls,
Tomato Basil Butter Sauce 12

steak nachos ^{GF}

Tri-Color Tortilla Chips, Shaved Sirloin,
Roasted Red Onions, Pepper Jack, Cheddar,
Ancho Ranch, Pico de Gallo, Black
Olives, Jalapeños, Avocado Sour Cream
10

bangkok shrimp

Hand-breaded Shrimp,
Thai Aioli, Asian Slaw 11

blue mussels ^{GF}

Blue Cheese Crumbles, Applewood Bacon,
Onions, Lemon, White Wine Broth,
Herbs, Grilled Bread 10

chicken wings

Choice of Buffalo and Blue Cheese
Crumbles, Sweet Chili Orange or Jerk,
Vegetable Garnish 10

spinach & artichoke dip ^{GF}

Fresh Spinach, Artichoke Hearts,
Roasted Garlic, Cream Cheese, Swiss,
Asiago, House Bread 8.5

calamari

Pineapple, Pepper Trio, Lemon,
Fresh Herbs, Marinara 10

baja chicken quesadilla

Baja Chicken, Roasted Corn & Black
Bean Salsa, Pepper Jack, Cheddar,
Pico de Gallo, Avocado Sour Cream 9

black & blue steak tips ^{GF}

Blackened Steak Chislic, Fries,
Mixed Greens, Tomato Relish,
Gorgonzola Cream Sauce 11

G26 FUN!

sunday breakfast features

10am-2pm Every SUN,
Delicious Breakfast & Lunch Favorites

dessert happy hour

Coffee & Dessert for 6,
MON-SAT, 9pm-CL
(Does Not Include Feature Desserts)
(Regular Coffee Only, No Substitutions)

happy hour food

MON-SAT, 4pm-6pm
MON-THUR, 9pm-10pm
FRI-SAT, 9pm-11pm
(Available In The Lounge Only)

happy hour drinks

MON-SAT, 4pm-6pm
MON-THUR, 9pm-11pm
FRI-SAT, 9pm-12am
(Available In The Lounge Only)

SENSATIONAL SPRING

Grille 26 Executive Chef
Patrick Schmidt and The Kitchen
at Grille 26 is proud to present
this delicious Spring feature menu,
offering recipes and ingredients to
highlight the the tastes
of the season. Enjoy!

SALAD

tropical chicken salad ^{GF}

Grilled Chicken Breast, Mixed Greens,
Clementines, Golden Berries,
Strawberries, Toasted Walnuts,
Kiwi Vinaigrette 12.5

Wine Pairing -> Terlato Pinot Grigio

BURGER

Served with choice of side.

far east burger

Asian Marinated Ground Beef,
Pickled Carrots, Cucumbers,
Cilantro, Ginger Sriracha Aioli 12

Beer Pairing -> Fernson Lion's Paw

ENTREES

salmon fettuccine

Salmon, Mushrooms, Asparagus,
Sun-dried Tomatoes, Spinach,
Alfredo Sauce 17

Wine Pairing -> Berger Gruner Veltliner

lamb kabob ^{GF}

Marinated Lamb, Grilled Vegetable
Skewer, Couscous 18

Wine Pairing -> Fleur de Lyeth Meritage

PIZZA

brisket pizza

BBQ Sauce, Smoked Beef Brisket,
Caramelized Onion, Red & Green
Peppers, Mozzarella Fontina,
Smoked Cheddar 12.5

Wine Pairing -> Doña Paula Malbec

DESSERT

caramel apple cheesecake

Caramel Cheesecake, Apple
Cinnamon Compote, Crème Anglaise
6

SOUP

chicken enchilada

Cup - 4 Bowl - 6

SALADS

g26 chop ^{GF}

Mixed Greens, Italian Salami, Olives,
Marinated Tomatoes, Banana Peppers,
Roasted Red Peppers, Parmesan,
Mozzarella, Red Wine Vinaigrette 8.5

the bistro ^{GF}

Grilled Romaine Heart, Roasted
Red Peppers, Prosciutto, Gorgonzola,
Toasted Walnuts, Balsamic Vinaigrette 9

grille caesar ^{GF}

Romaine, Marinated Tomatoes,
Roasted Red Onions, Hard-boiled Egg,
Parmesan, Focaccia Croutons 8

ADD TO ANY SALAD

Chicken 3
Salmon 5
Steak 5

roasted apple spinach ^{GF}

Grilled Chicken, Applewood Bacon,
Roasted Apples, Dried Cherries,
Candied Walnuts, Gorgonzola,
Honey Balsamic Dressing 11

southwest steak ^{GF}

Sirloin Steak, Mixed Greens, Tomatoes,
Cucumbers, Roasted Corn & Black
Bean Salsa, Pepper Jack, Bistro
Sauce, Haystack Onions,
Cilantro Lime Vinaigrette 13

blackened salmon ^{GF}

Atlantic Salmon, Mixed Greens,
Sautéed Peppers & Onions, Snap Peas,
Scallions, Roma Tomatoes, Candied
Walnuts, Hard-boiled Egg, Honey
Balsamic Dressing 12.5

BURGERS & SANDWICHES

All burgers are 8oz and hand-pattied daily.
Served with choice of fresh fruit,
coleslaw, cottage cheese or fries.
SUB a side salad or cup of soup for 1.

g26 burger

Bibb Lettuce, Tomato, Onion 9.5

bacon blue burger

Applewood Bacon, Blue Cheese
Crumbles, Watercress, Pickled Red Onions,
Balsamic Mayo, Toasted Ciabatta 13

ranch burger

Aged Cheddar, House BBQ, Applewood
Bacon, Haystack Onions 11.5

buffalo burger

Swiss, Mushrooms, Roasted Red Onions 13

grilled chicken melt

Cheddar, Swiss, Jalapeno Bacon, Mushrooms,
Caramelized Onions, Roasted Garlic Mayo,
Lettuce, Tomato, Sourdough 11.5

french dip

All Natural Roasted Top Round of
Beef, Swiss, Artisan Bread, Au Jus 12
WITH Sautéed Mushrooms & Onions 14

^{GF} Denotes items that can be made gluten free, please inform your server that you would like it gluten free.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



FROM THE PAN

Add a side salad or cup of soup for 3.5.

creole penne

Blackened Chicken, Shrimp, Andouille Sausage, Peppers, Onions, Mushrooms, Tomatoes, Cajun Cream Sauce 16.5

seafood linguine

Calamari, Mussels, Shrimp, Spicy Red Sauce, Linguine 18

chicken risotto

Grilled Chicken, Asparagus, Mushrooms, Sun-dried Tomatoes, Pesto, Wild Rice, Arborio Rice, Parmesan, Feta 15

steak & gorgonzola campanelle

Sirloin Tips, Asparagus, Mushrooms, Garlic, Fresh Herbs, Gorgonzola Cream Sauce, Balsamic Onions 16

triple mac & cheese

Penne, Cavatappi, Campanelle, Aged White Cheddar, Fontina, Gorgonzola, Crisp Prosciutto, Fresh Herbs, Garlic, House Alfredo, Breadcrumbs 13

ADD Grilled Chicken 16

honey almond chicken penne

Grilled Chicken, Mushrooms, Sage, Honey Cream Sauce, Toasted Almonds, Penne 14.5

teriyaki steak stir fry

Sirloin Tips, Broccoli, Carrots, Snap Peas, Peppers, Onions, Garlic, Cashews, Sesame Seeds, Basmati Rice 15

lemon luau stir fry

Chicken, Broccoli, Carrots, Snap Peas, Peppers, Onions, Cashews, Sesame Seeds, Basmati Rice 14

BRICK OVEN PIZZAS

the funky hawaiian

Pesto, Ham, Pineapple, Chicken, Banana Peppers, Applewood Bacon, Mozzarella, Fontina 12

grinder

Italian Sausage, Roasted Peppers & Onions, Roasted Garlic, Mozzarella, Parmesan, Fontina, Gorgonzola, Basil, Olive Oil 11

mediterranean

Pesto, Roasted Tomatoes, Sun-dried Tomatoes, Roma Tomatoes, Roasted Red Onions, Fresh Mozzarella, Feta 11

chicken florentine

Applewood Bacon, Roma Tomatoes, Mozzarella, Fontina, Asiago, Creamy Spinach & Artichoke 11.5

italian

Pepperoni, Italian Sausage, Salami, Fresh Mozzarella, Basil, Parmesan, Marinara 11

bbq chicken

Roasted Red Onions, Pineapple, Cilantro, Mozzarella, Fontina, House BBQ 11

FROM THE FIRE

Add a side salad or cup of soup for 3.5.

brick oven salmon

Fresh Salmon, Mushroom Risotto Cakes, Roasted Tomatoes, Spinach, Pesto Beurre Vert 18

dueling shrimp

Grilled shrimp, Red & Green Thai Coconut Sauces, Coconut Rice, Asian Slaw 19

champagne chicken

Yukon Mashed, Asparagus, Mushrooms, Champagne Cream Sauce 16

sassy pork tenderloin

Charbroiled Medallions, Raspberry Sweet Chili Sauce, Grilled Bok Choy, Basmati Rice 15

walleye

Skillet Fingerling Potatoes, Diced Tomatoes, Dill Buttered Carrots, Citrus Beurre Blanc 19

top sirloin

8oz, Yukon Mashed, Buttered Carrots, Mushroom Marsala Demi 18

g26 strip

12oz NY, Yukon Mashed, Charred Onion, Bourbon Cream Sauce 25

ny strip michael

12oz, Gorgonzola, Parmesan & Horseradish Encrusted, Seared Button Mushrooms, Yukon Mashed, Brandy Sauce 27

ribeye

12oz, Mushroom Risotto Cakes, Asparagus, Gorgonzola Cream Sauce 27

steak tips

Mushrooms, Roasted Red Onions, Scallions, Fries, Balsamic Glaze 17

angus meatloaf

Yukon Mashed, Buttered Carrots, Mushroom Marsala Demi, Haystack Onions 14

DESSERTS

Ask about seasonal & gluten free dessert options!

guinness chocolate cake

Irish Cream Cheese Frosting 7

strawberry rhubarb cheesecake

Homemade NY Cheesecake, Strawberry Rhubarb Compote, Crème Anglaise 6

dueling brownies

Vanilla Bean Ice Cream, Mexican Chocolate Sauce, Butter Pecan Ice Cream, Crème Anglaise 7

today's crème brûlée

Ask About Our Delicious, Ever-Rotating Crème Brûlée Dessert Feature 6

SEASONAL COCKTAILS

french quarter martini

Grand Marnier, Le Fleur Elderflower, Pineapple & Orange Juices. Topped with Champagne 10

carnaval martini

Tanqueray Gin, Chambord, Pineapple Juice 9

hurricane

Classic New Orleans Cocktail with Bacardi Rum, Fruit Juices & a Meyers Dark Rum Float on top 7.5

peach delta

Sazerac Rye Whiskey, Peach Tree & Peach Puree Shaken & Strained Over Ice. Topped with Ginger Ale 8.5

CLASSIC COCKTAILS

old fashioned

Fee Brothers Bitters, Soda Water & a Sugar Muddled & Topped with Ice & Jim Beam Single Barrel. Garnished with a Lemon 6

maker's manhattan

Chilled & Stirred, Maker's 46, Sweet Vermouth & Cherry Make this Manhattan a Must. 9.25

frisky whiskey

Knob Creek Rye Whiskey, Simple Syrup, Orange Juice & a Few Dashes of Fee Brothers Bitters. Sweetened, Shaken & Served On Ice With a Lemon. 10.5

horse's neck

Knob Creek Single Barrel, Ginger Ale & a Few Dashes of Fee Brothers Bitters, Lemon Twist. 10.5

MARTINIS

blueberry martini

Stoli Blueberry, Splash of St. Germain, Lime Elderflower 8.5

french vanilla

Vanilla Vodka, Pineapple Juice, Chambord 8.5

italian apple

DiSaronno Amaretto, Apple Pucker, Vanilla Vodka, Cranberry, Lime 8

poire

Grey Goose Pear, St Germain, Grapefruit, Lemon 10

flirtini

Smirnoff Vodka, Triple Sec, Pineapple Juice, Champagne 8

st. hendrick's

Hendrick's Gin, St. Germain, Pomegranate, Lime 12

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