



SMALL PLATES

bangkok shrimp
Hand-breaded Shrimp,
Thai Aioli, Asian Slaw 11

black & blue steak tips Ⓞ
Blackened Steak Chislic, Fries,
Mixed Greens, Tomato Relish,
Gorgonzola Cream Sauce 11

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

spinach & artichoke dip Ⓞ
Fresh Spinach, Artichoke Hearts,
Roasted Garlic, Cream Cheese, Swiss,
Asiago, House Bread 8.5

SALADS

g26 chop Ⓞ
Mixed Greens, Italian Salami, Olives,
Marinated Tomatoes, Banana Peppers,
Roasted Red Peppers, Parmesan,
Mozzarella, Red Wine Vinaigrette 8.5

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

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

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

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

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 that
highlight the the tastes
of the season. Enjoy!*

SALAD

tropical chicken salad Ⓞ
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

ENTREE

salmon fettuccine
Salmon, Mushrooms, Asparagus,
Sun-dried Tomatoes, Spinach,
Alfredo Sauce 15

Wine Pairing -> Berger Gruner Veltliner

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

ENTREES

Add a side salad or cup of soup for 3.5.

chicken tikka tacos
Curry Braised Chicken, Tikka Sauce,
Cilantro Basmati Rice, Grilled Peppers
and Onions, Flour Tortillas 12

creole penne
Blackened Chicken, Shrimp, Andouille
Sausage, Peppers, Onions, Mushrooms,
Tomatoes, Cajun Cream Sauce 12

steak & gorgonzola campanelle
Sirloin Tips, Asparagus, Mushrooms,
Garlic, Fresh Herbs, Gorgonzola Cream
Sauce, Balsamic Onions 10.5

chicken risotto Ⓞ
Grilled Chicken, Asparagus,
Mushrooms, Sun-dried Tomatoes,
Pesto, Wild Rice, Arborio Rice,
Parmesan, Feta 10.5

brick oven salmon Ⓞ
Fresh Salmon, Mushroom Risotto
Cakes, Roasted Tomatoes, Spinach,
Pesto Beurre Vert 12.5

honey almond chicken penne
Grilled Chicken, Mushrooms,
Sage, Honey Cream Sauce,
Toasted Almonds, Penne 10.5

walleye Ⓞ
Skillet Fingerling Potatoes, Diced
Tomatoes, Dill Buttered Carrots,
Citrus Beurre Blanc 13

triple mac & cheese
Penne, Cavatappi, Campanelle, Aged
White Cheddar, Fontina, Gorgonzola,
Crisp Prosciutto, Fresh Herbs, Garlic,
House Alfredo, Breadcrumbs 9
ADD Grilled Chicken 12

teriyaki steak stir fry Ⓞ
Sirloin Tips, Broccoli, Carrots,
Snap Peas, Peppers, Onions, Garlic,
Cashews, Sesame Seeds,
Basmati Rice 11

lemon luau stir fry Ⓞ
Chicken, Broccoli, Carrots, Snap Peas,
Peppers, Onions, Cashews, Sesame
Seeds, Basmati Rice 10.5

PICK 2 LUNCH

*At Grille 26, we recognize that choices and
eating right are important to the everyday
lunch. Create the lunch that's just right
for today by choosing TWO from below. 9*

half sandwich
G26 Chicken Salad
Albacore Tuna Salad
Raspberry Turkey
1/4# Deluxe Burger

half salad
Garden Vegetable
Grille Caesar
G26 Chop

cup of soup
Soup Du Jour
Chicken Enchilada

Ⓞ 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.



BURGERS

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

ADD CHEESE

.75 EACH

American
Cheddar
Gorgonzola
Pepper Jack
Swiss

ADD ONS

1 EACH

Applewood Bacon
Fried Egg
Roasted Red Onions
Haystack Onions
Sautéed Mushrooms

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

SANDWICHES

Served with choice of fresh fruit,
coleslaw, cottage cheese or fries.
SUB a side salad or cup of soup for 1.

grilled chicken melt

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

the cuban

Slow Roasted Pork, Black Forest Ham,
Swiss, Dill Pickles, Mustard Aioli,
Ciabatta 10.5

raspberry turkey sandwich

Mozzarella, Sprouts, Cucumbers,
Tomato, Raspberry Preserves,
Dijonaise, Ciabatta 9.5

reuben

Beer Braised Corned Beef,
Swiss, Kraut, Russian Dressing,
NY Rye Bread 11

g26 chicken salad sandwich

Grilled Chicken, Peppers,
Onions, Grapes, Bibb Lettuce,
Tomato, Wheat Bread 9.5

memphis pulled pork

Pulled Pork Loin, House BBQ, Coleslaw,
Haystack Onions, House Bun 10

albacore tuna salad sandwich

Egg, Grapes, Celery, Onions,
Lemon Dill Dressing, Lettuce,
Tomato, Wheat Bread 9.5

tuscan chicken

Open Face, Grilled House Bread,
Creamy Spinach & Artichoke,
Fresh Mozzarella, Parmesan,
Roma Tomatoes 11

french dip

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

southwest chicken wrap

Baja Chicken, Roasted Corn &
Black Bean Salsa, Mixed Greens,
Pepper Jack, Ancho Ranch 9.5

ADD CHEESE

.75 EACH

American
Cheddar
Gorgonzola
Pepper Jack
Swiss

ADD ONS

1 EACH

Applewood Bacon
Fried Egg
Roasted Red Onions
Haystack Onions
Sautéed Mushrooms

PASTA & SALAD COMBO

The perfect lunch combination.
Choose ONE lighter portion pasta,
ONE side salad, served side by side.
10

pastas

Honey Almond Chicken
Triple Mac & Cheese
Tuscan Marinara

salads

Garden Vegetable
Grille Caesar
G26 Chop

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 ^{GF}

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

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)

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