

SMALL PLATES

honey sriracha beef skewer ✖

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

crab croquettes

Lump Crab Meat, Fresh Dill, Cream
Cheese, Red Pepper Cream Sauce 11

steak nachos

Crispy Wonton Chips, Green Chili Queso,
Pepperjack Cheese, Caramelized Onions
& Peppers, Shaved Steak, Blistered
Tomato Jam, Ancho Chili Ranch 13

bangkok shrimp

Hand-breaded Shrimp, Rice Noodles,
Thai Aioli, Asian Slaw 11.5

coconut curry mussels ✖

Blue Mussels, Ginger, Coconut
Curry Sauce, Fresh Parsley,
Grilled Bread 11.5

spinach & artichoke dip ✖

Fresh Spinach, Artichoke Hearts,
Roasted Garlic, Cream Cheese,
Fresh Mozzarella, Asiago, House Bread 9

calamari

Pineapple, Pepper Trio, Lemon,
Fresh Herbs, Marinara 11.5

baja chicken quesadilla

Baja Chicken, Roasted Corn & Black
Bean Salsa, Pepper Jack, Cheddar,
Pico de Gallo, Avocado Sour Cream 10

black & blue steak tips ✖

Blackened Steak Chislic, Fries,
Mixed Greens, Tomato Relish,
Gorgonzola Cream Sauce 12

SALADS

g26 chop ✖

Mixed Greens, Italian Salami, Olives,
Marinated Tomatoes, Banana Peppers,
Roasted Red Peppers, Parmesan,
Mozzarella, Red Wine Vinaigrette 9

vermicelli noodle bowl ✖

Honey Sriracha Marinated Chicken Breast,
Vermicelli Rice Noodles, Pickled
Carrots, Cucumbers, Bean Sprouts,
Romaine Lettuce, Peanuts,
Cilantro, Fish Sauce 12.5

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 13.5

blackened salmon ✖

Atlantic Salmon, Mixed Greens,
Sautéed Peppers & Onions, Snap Peas,
Scallions, Roma Tomatoes, Candied
Walnuts, Hard-boiled Egg,
Honey Balsamic Dressing 13

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 10.5

grilled salmon burger

Grilled Salmon Fillet, Cucumber,
Spring Greens, Tomatoes, Red Onion,
Peppadew Aioli, Herb Focaccia Roll 13

ranch burger

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

smoked brisket tandoori

Smoked Beef Brisket, Caramelized Onions,
Red & Green Peppers, Sweet Brined
Coleslaw, Cheddar Cheese,
Barbeque Aioli 12.5

grilled chicken melt

Cheddar, Swiss, Jalapeno Bacon,
Mushrooms, Caramelized Onions,
Roasted Garlic Mayo,
Lettuce, Tomato, Sourdough 12.5

roasted beef dip

House Roasted Beef, Swiss Cheese,
Breadsmith Artisan Roll, Au Jus 13
WITH Sautéed Mushrooms & Onions 14

Late Autumn Features

Chef Patrick Schmidt and the Kitchen
at Grille 26 is proud to present this
delicious late autumn feature menu,
offering recipes and ingredients that
highlight the tastes of the season.

SMALL PLATES

bison ravioli

Bison Ravioli, Sun-dried Tomatoes,
Herbs, Garlic, Mushrooms, Scallions 12

SALAD

endive & beet salad ✖

Golden Beets, Candy Striped Beets,
Curly Carrots, Pepitas, Cranberry
Vinaigrette, Goat Cheese 13

ENTREES

fork & knife quinoa burger ✖

Golden Beets, Radish, Arugula, Charred
Lemon Vinaigrette. Black Garlic & Truffle
Aioli. Served with Choice of Side 12

cranberry chicken sandwich

Lightly Breaded Fried Chicken Breast,
Cranberry Jam, Sage Aioli, Spinach,
Red Onion, Applewood Bacon.
Served with Choice of Side 12

apricot salmon ✖

Bourbon Apricot Glazed Atlantic
Salmon, Creamed Leeks, Sweet Potatoes,
Spinach, Pomegranate Arils 20

deconstructed tater tot hot dish

Braised Short Rib, Cheesy Potato
Croquettes, Corn, Mushroom
Marsala Demi, Green Beans 22

butternut squash risotto ✖

Grilled Chicken, Roasted Butternut
Squash, Squash Puree, Sage,
Parmesan, Truffle Oil 17

PIZZA

sausage & mushroom stromboli

Italian Sausage, Truffle Oil, Mushrooms,
Caramelized Onions, Fresh Herbs,
Garlic, Mozzarella, Fontina, Parmesan.
Served with House Marinara 12

SOUP

chicken tortilla

Cup - 4 Bowl - 6

DESSERT

white chocolate peppermint cheesecake

Peppermint Cheesecake, White
Chocolate Swirl, Peppermint Pinwheels,
White Chocolate Sauce 6

✖

Indicates can be prepared gluten conscious.
Please inform your server if you would like
the noted entree prepared gluten free.

Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness.

Grille 26

visit us online:
grille26.com

FROM THE PAN

Add a side salad or cup of soup for 3.5.

creole penne

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

chicken risotto ✖

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

steak & gorgonzola campanelle

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

triple mac & cheese

Penne, Cavatappi, Campanelle, Aged White Cheddar, Fontina, Gorgonzola, Crisp Prosciutto Ham, Fresh Herbs, Garlic, House Alfredo, Breadcrumbs 13
ADD Grilled Chicken 16.5

honey almond chicken penne

Grilled Chicken, Mushrooms, Penne Pasta, 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

grinder

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

chicken florentine

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

italian

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

mediterranean

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

big Louie pizza

Caramelized Onions, Jalapeño Bacon, Mozzarella, Fontina, BBQ, Chicken, Bell Peppers, Sweet Brined Slaw 11.5

thai chili chicken

Grilled Chicken, Thai Peanut Sauce, Mozzarella & Fontina, Carrots, Scallions, Bell Peppers, Cilantro, Bean Sprouts 12

FROM THE FIRE

Add a side salad or cup of soup for 3.5.

brick oven salmon ✖

Atlantic 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

orange chili chicken

Airline Chicken Breast, Orange Chili Sauce, Basmati Rice, Bell Peppers, Carrots, Sautéed Snow Peas, Alfalfa Sprouts 17

sassy pork tenderloin ✖

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

walleye ✖

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

top sirloin ✖

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

ribeye ✖

12oz, Mushroom Risotto Cakes, Asparagus, Gorgonzola Cream Sauce 28

herb crusted tenderloin

Herb Crusted Beef Tenderloin, Bacon Potato Cakes, Asparagus, Bordelaise Sauce 28

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

bourbon apple coffee cake

Bourbon Sauce, Vanilla Bean Ice Cream 6

today's crème brûlée ✖

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

✖

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COCKTAILS

red sangria

Cherry Brandy, Strawberry & Raspberry Puree, Fresh Fruit, House Merlot, Sparkling Water 7.5

white sangria

Mango Brandt, Peach & Mango Puree, Fresh Fruit, House Pinot Grigio, Sparkling Water 7.5

the grille margarita

Tequila, Triple Sec, Sweet & Sour, Blended or On The Rocks 6.5
Strawberry - Raspberry - Peach
Mango - Pomegranate 7.5

vodka lemonade

Smirnoff, Lemonade, Choice of Strawberry, Raspberry, Peach, Mango or Pomegranate 6

strawberry patch

Midori, Strawberry Rum 7.5

ny sour

Templeton 4yr, Pinot Noir, Fresh Lemon Juice 7.5

MARTINIS

espresso martini

Grey Goose, Kahlúa, Chilled Espresso, Whipped Cream 10

silk martini

Godiva Chocolate, Buttershots, Frangelico Hazelnut Liqueur 8.5

butternut side car

Butternut Squash Simple Syrup, Courvoisier, Grand Marnier 9

poire

Absolute Pear, Elderflower Liqueur, Grapefruit, Lemon 10

flirtini

Smirnoff Vodka, Triple Sec, Pineapple Juice, Champagne 8

chocolate covered cherry martini

Godiva, Jameson, Cherry Brandy 9

pumpkin latte martini

Fulton's Harvest Pumpkin Pie Liqueur, Vanilla Vodka, Chilled Espresso, Cinnamon 9

mother earth

Hendricks Gin, Creme De Violette, Chambord, Splash Sweet & Sour 9

WINTER WARMERS

cafe royal

Kahlúa, Coffee, Whipped Cream 6

irish coffee

Jameson, Sugar, Coffee, Whipped Cream 6
ADD Baileys Shot ... \$2

honey cider

Jack Daniels Tennessee Honey, Apple Cider 6.5