

SMALL PLATES

honey sriracha beef skewer ✖

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

g26 arancini

Lobster Risotto Balls,
Tomato Basil Butter Sauce 12

steak nachos ✖

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, Rice Noodles,
Thai Aioli, Asian Slaw 11

blue mussels ✖

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 ✖

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 ✖

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)

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 Ham,
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

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

Early Winter features

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

SALAD

taco salad ✖

Fajita Grilled Chicken, Corn Tortilla
Bowl, Mixed Greens, Avocado, Red
Onions, Tomatoes, Black Olives,
Cheddar Cheese, Chipotle Dressing 12

ENTREES

steak sandwich

Beef Tenderloin, Mushrooms,
Caramelized Onions,
Boursin Cheese, Hamburger Bun
Choice Of Side 15

butternut squash risotto ✖

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

oven roasted duck breast ✖

Orange Glaze, Basmati Pilaf,
Broccolini 27

herb & garlic tenderloin ✖

Herb & Garlic Filet, Broccolini,
Pork Belly & Boursin Potato Cakes,
Port Wine Reduction 26

PIZZA

prosciutto pizza

Crisp Prosciutto, Roasted Red Onion,
Spinach, Diced Tomato, Garlic, Basil,
Fresh Mozzarella, Parmesan 12.5

DESSERT

root beer tiramisu

Root Beer Syrup, Crème Anglaise 6

SOUP

Chicken Tortilla ✖
Cup - 4 Bowl - 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.

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

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, 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

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

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

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

bbq chicken

Grilled 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 ✖

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

champagne chicken ✖

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, Spinach, 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



CLARIFIED CREAM COCKTAILS

Try this 17th century cocktail alchemy uses acid and milk proteins to clarify a wide array of flavors. Mastered by Charles Dickens and Benjamin Franklin.

Ask your server about our latest expressions

WORLDLY MANHATTANS

tokyo manhattan

Nikka Coffee Whiskey (Japan), Premium Sweet Vermouth 12

belfast manhattan

Dubliner Bourbon Cask Irish Whiskey, Premium Sweet Vermouth 8.25

midwest manhattan

High West Rendezvous Rye Whiskey, Premium Sweet Vermouth 11.5

edenborough manhattan

Glenlivet 12 Year Old Scotch Whiskey, Premium Sweet Vermouth 11.5

MARTINIS

espresso martini

Grey Goose, Kahlúa, Chilled Espresso, Whipped Cream 10

silk martini

Godiva Chocolate, Buttershots, Frangelico Hazelnut Liqueur 8.5

blueberry martini

Stoli Blueberry, Elderflower Liqueur & Lime 8.5

french vanilla

Vanilla Vodka, Pineapple Juice, Chambord 8.5

poire

Absolute Pear, Elderflower Liqueur, Grapefruit, Lemon 10

flirtini

Smirnoff Vodka, Triple Sec, Pineapple Juice, Champagne 8

cherry bon-bon martini

Cherry Vodka, Crème De Coco, Vanilla Vodka, Cherry Juice 8

mother earth

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

Follow us to see how these cocktails are created

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