

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 ✖

Soy Sauce 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

TASTE OF NEW ORLEANS

Grille 26 Executive Chef Patrick Schmidt
is proud to present this delicious Mardi
Gras feature menu, highlighting some
of New Orleans' favorite dishes,
recipes and ingredients. Enjoy!

SMALL PLATES creole pizza

Cajun Cream, Tasso Ham, Andouille
Sausage, Caramelized Onions, Green
Peppers, Mozzarella, Fontina, Celery 12

cajun egg roll

Blackened Chicken, Tasso Ham, Green
Peppers, Onions, Shredded Bok Choy,
Sweet Chili Sauce 9

SALAD

blackened steak tip salad ✖

Mixed Greens, Beef Tenderloin Tips,
Caramelized Onions, Sautéed Green
Peppers, Celery, Candied Pecans,
Blue Cheese, Diced Tomatoes,
Thyme Vinaigrette 15

ENTREES

pork po boy

Braised Pork, Sweet Brined Slaw,
Barbeque Aioli, Pickles, Sriracha
Haystacks, Choice of Side 12

shrimp & grits ✖

Cajun Dusted Shrimp Sautéed with
Bacon, Scallion, Creamy Cheddar Tasso
Grits, Cajun Gastrique 16

shrimp & crawfish jambalaya ✖

Cajun Dusted Shrimp, Crawfish,
Cajun Cream Sauce, Vegetable Étouffée 17

smoked pork chop ✖

Bourbon Mashed Sweet Potatoes,
Parmesan Crusted Green Beans,
Pepper Chutney 18

catfish lafitte

Egg Battered Deep Fried Catfish,
Creamy Shrimp Creole Sauce,
Ham, Creole Succotash 19

blackened flank steak ✖

Blackened Seasoned, Jambalaya, Honey
Glazed Carrots, Creole Sauce 20

DESSERTS

bananas foster ✖

6

pecan praline zeppoles

Fried Ricotta Doughnut Balls, Pecans,
Topped with Steen's Cane Syrup
Caramel & Crushed Pecans 7

SOUP

chicken & sausage gumbo

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.

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

6oz, 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 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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G26 CIDER HOUSE COCKTAILS

House-mulled cider cocktails are sure to warm your heart and soul

cider mule

Titos Vodka, Fresh Lime, Apple Cider, Ginger Beer 6.5

honey cider

Jack Daniels Tennessee Honey, Apple Cider 6.5

hot cider wine

House Pinot Noir, Fresh Apple Cider 5.5

apple cider mojito

Muddled Lemon & Mint, Bacardi Rum, House Cider 6.5

kentucky cider

Makers Mark, Hot Apple Cider, All Spice, Cinnamon Stick 7

cider sangria

Apple Brandy, Apple Liqueur, Apple & Orange Juices with Spices, Pinot Grigio, Soda Water 8

MARTINIS

g26 blue martini

Blueberry Vodka, Blueberry Tattersall, St. Germain, Splash of Sweet & Sour, Soda Water 8.5

french 75

Tanqueray Gin, Fresh Squeezed Lemon Juice, Simple Syrup, Champagne Float 8

harvest berry

Cherry Vodka, Strawberry-Rose Vodka, Strawberry Puree, Cranberry & House Cider 8.5

italian apple

Apple Pucker, Disaronno, Vanilla Vodka, Cranberry Juice 8.5

cobbler martini

Crown Peach, Hazelnut Liqueur, Butterscotch Schnapps, Peach Puree, Lemon & Lime Bitters Soda 9.5

new tradition

Rumchata, Jim Beam, Frangelico & Caramel Vodka, Frothed Egg White, Caramel Drizzle & Nutmeg 10

espresso martini

Grey Goose, Kahlúa, Chilled Espresso, Whipped Cream 10

silk martini

Godiva Chocolate, Buttershots, Frangelico Hazelnut Liqueur 8.5

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