

Spring Mix, Feta, Blueberries, Strawberries, Almonds.
Tossed In A Blueberry Vinaigrette 16

CHICKEN 21 | SALMON 25 | SHRIMP 23 | STEAK 26



Crispy Chicken, Vodka Sauce, House Blend Cheese, Toasted Focaccia Bread, Choice of Side 17 Gluten Free Bun \$2 Upcharge

PULLED PORK SANDWICH

8-Hour Smoked Pulled Pork, House Made BBQ Sauce, Topped with Coleslaw, Haystacks, Toasted Brioche Bun, Choice of Side 16 Gluten Free Bun \$2 Upcharge

CHEF'S FEATURES

CHICKEN MARSALA

Pan-Seared Chicken, Mushroom Marsala Sauce, Broccolini 20

LOCAL STEAK FRITES •

Hadrick Ranch Premium Angus, Parmesan Truffle Fries, Tangy Chimichurri. Ask Your Server For Today's Featured Cut 27

BUTTERNUT SQUASH RISOTTO

Grilled Chicken, Butternut Squash Puree, Roasted Butternut Squash, Sage, Parmesan, Truffle Oil 20

LAMB BURGER •

Prairie Coteau Farms Ground Lamb, Smoked Feta, Tzatziki, Arugula, Tomato, Onion, Pita, Choice of Side 19
Gluten Free Bun \$2 Upcharge

SALADS

G26 CHOP

Mixed Greens, Italian Salami, Olives, Marinated Tomatoes, Banana Peppers, Roasted Red Peppers, Parmesan, Mozzarella, Red Wine Vinaigrette 13

CAESAR V

Croutons, Fried Parsley, Orange Zest, Shaved Cauliflower, Parmesan, Fresh Ground Pepper, Lemon, Chipotle Caesar Dressing 13

ASIAN CRUNCH • V

Chopped Napa Cabbage, Kale, Red Bell Pepper, Shredded Carrots, Mango, Cilantro, Mint, Green Onions, Wonton Strips, Cashew Dressing 13

CHICKEN 18 | SALMON 22 | SHRIMP 20 | STEAK 23

ROASTED APPLE SPINACH •

Grilled Chicken, Applewood Bacon, Roasted Apples, Dried Cherries, Candied Walnuts, Gorgonzola, Honey Balsamic Dressing 16

SOUTHWEST STEAK

Sirloin Steak, Mixed Greens, Tomatoes, Cucumbers, Roasted Corn & Black Bean Salsa, Pepper Jack, Bistro Sauce, Haystack Onions, Cilantro Lime Vinaigrette 19

BLACKENED SALMON

Atlantic Salmon, Mixed Greens, Sautéed Peppers & Onions, Green Onions, Roma Tomatoes, Candied Walnuts, Hard-boiled Egg, Honey Balsamic Dressing 19

TOMATO BASIL OR SOUP DU JOUR Bowl - 7

SMALL PLATES

CHEESY ITALIAN BREADSTICKS V

Detroit Style Sticks, Italian Herbs & Fresh Cracked Pepper, Mozzarella, Brick Blend, Parmesan, House Marinara Sauce 13

BBQ CHICKEN FLATBREAD

Pulled Barbeque Chicken, Barbeque Sauce, Caramelized Onions, Mozzarella & Cheddar Cheese. Hot Honey 16

BANGKOK SHRIMP

Hand-breaded Shrimp, Rice Noodles, Thai Aioli, Slaw 14

SPINACH & ARTICHOKE DIP • V

Fresh Spinach, Artichoke Hearts, Roasted Garlic, Cream Cheese, Fresh Mozzarella, House Bread 12

BAJA CHICKEN QUESADILLA

Baja Chicken, Roasted Corn & Black Bean Salsa, Pepper Jack, Cheddar, Pico de Gallo, Salsa, Sour Cream 13

STEAK NACHOS

Crispy Wonton Chips, Green Chili Queso, Pepper Jack, Caramelized Onions & Peppers, Steak, Blistered Tomato Jam, Ancho Chili Ranch, Salsa 18

BRICK OVEN PIZZA

Gluten Free Crust \$4 Upcharge. • Add a side salad for \$4.

Traditional

ITALIAN

Pepperoni, Italian Sausage, Salami, Mozzarella, Basil, Parmesan, Marinara 15

BLACK TRUFFLE MUSHROOM V

Mozzarella, Mushroom, Black Truffle, Parsley 18

FIG & HAM

Mozzarella, Gorgonzola, Fig Jam, Country Ham, Balsamic Glaze, Arugula 17

NAPOLI

Pepperoni, Spinach, Oregano, Garlic, Banana Peppers, Mozzarella, Marinara 15

CHICKEN FLORENTINE

Grilled Chicken, Applewood Bacon, Roma Tomatoes, Mozzarella, Fontina, Creamy Spinach & Artichoke 15

Wetroit Style

HOT HONEY PEPPERONI

Marinara, Pepperoni, Mozzarella, Brick Blend, Ricotta, Hot Honey, Oregano 17

G26 DETROIT

Marinara, Mozzarella, Brick Blend, Salami, Pepperoni, Basil 17

CHEESE V

Marinara, Mozzarella, Brick Blend, Parmesan 13

• Can be prepared gluten conscious.

Please inform your server if you would like the noted entree prepared gluten free.

V Indicates Vegetarian.

GRILLE26.COM

BURGERS

Served with choice of fresh fruit, coleslaw, cottage cheese, or fries.

SUB a side salad for 2. Gluten Free Bun \$2 Upcharge.

FARMHOUSE BURGER •

SVEC Farm Grass Fed Burger, Cheddar, Ham, Fried Egg, Aioli, Arugula, Brioche Bun 18

BLUEBERRY BISON BURGER •

Wild Idea Ground Buffalo, Blueberry Chutney, Brie, Black Pepper Aioli, Arugula, Brioche Bun 18

RANCH BURGER •

Hadrick Ranch Angus, Cheddar, Barbeque, Applewood Bacon, Haystack Onions, Brioche Bun 17



ALL BURGERS SERVED WITH Lettuce, Onion.

Lettuce, Onion, Pickle, & Side

PATTY

Hadrick Ranch Angus 16 Wild Idea Ground Buffalo 16 Svec Farm Grass Fed 16

CHEESE \$1 EACH American | Cheddar | Swiss Brie | Gorgonzola | Pepper Jack

TOPPERS \$2 EACH
Applewood Bacon | Fried Egg
Haystack Onions
Sautéed Mushrooms
Sautéed Onions

PASTAS

Add a side salad for \$4.

CARBONARA

Parmesan, Egg Yolk, Pancetta, Red Pepper Flakes, Spaghetti 20

CREOLE PENNE

Blackened Chicken, Shrimp, Andouille Sausage, Peppers, Onions, Mushrooms, Tomatoes, Cajun Cream Sauce 18

STEAK & GORGONZOLA PENNE

Sirloin Strips, Asparagus, Mushrooms, Garlic, Fresh Herbs, Gorgonzola Cream Sauce, Balsamic Onions 19

HONEY ALMOND CHICKEN PENNE

Grilled Chicken, Mushrooms, Sage, Honey Cream Sauce, Togsted Almonds 16

CACIO E PEPE

Aged Pecorino, Parmesan, Crushed Black Pepper, Spaghetti 17

With

CHICKEN 22 | SALMON 26 | SHRIMP 24 | STEAK 27

PENNE ALLA VODKA

Onion, Garlic, Calabrian Chiles, Tomato Passata, Cream, Mascarpone Cheese 20

With

CHICKEN 25 | SALMON 29 | SHRIMP 27 | STEAK 30

ADEE HONEY FARM Bruce, SD
CHERRY ROCK FARMS Brandon, SD
DAKOTA FRESH FOOD HUB Sioux Falls, SD
FRUIT OF THE COOP Brandon, SD
LAKEVIEW COLONY Lake Andes, SD
MAYBORN ACRES Parker, SD
SANDERSON GARDENS Aurora, SD
STENSLAND FAMILY FARMS Larchwood, IA
THE CAKE LADY Sioux Falls, SD

BREADICO Sioux Falls, SD
COFFEA ROASTERIE Sioux Falls, SD
DIMOCK DAIRY Dimock, SD
HADRICK RANCH Faulkton, SD
LINDY LAND & LIVESTOCK (L3) Alcester, SD
MORGAN RANCH Burwell, NE
SONJA GLORIA POTTERY Sioux Falls, SD
SVEC FARM Estelline, SD
WILD IDEA BUFFALO Rapid City, SD

SANDWICHES

Served with choice of fresh fruit, coleslaw, cottage cheese or fries.

SUB a side salad for \$2.

FRIED CHICKEN SANDWICH

Brined, Hand-breaded, Pickles, G26 Sauce, Brioche Bun 16

CHICAGO BEEF

House-roasted Beef, Giardiniera, Artisan Roll, Au Jus 18 **UNDRESSED**: Swiss Cheese 16

MUFFALETTA

Central Grocery Olive Salad, Mortadella, Genoa Salami, Applewood Smoked Ham, Olive Oil, Smoked Provolone, Swiss, Breadico Black Sesame Italian Bread 16

TANDOORI MELT

Slow-braised Beef, Caramelized Onion, Sautéed Mushroom, Spinach, Sriracha Aioli, Swiss, Garlic Naan 18

ENTREES

Add a side salad for \$4.

CHICKEN PICCATA

Pan-seared Chicken, Lemon Butter Caper Sauce, Spaghetti Alfredo 20

BIRRIA TACOS (2)

Braised Beef, Mozzarella, Onions, Cilantro, Hernandez Tortillas, Consommé, Chili de Arbol Salsa, Chips and Salsa 16

JAMBALAYA

Cajun-dusted Shrimp, Crawfish, Andouille Sausage, Cajun Cream Sauce, Vegetable Étouffée 20

GUMBO

Andouille Sausage, Chicken, Holy Trinity, White Rice, Green Onions 14

BRICK OVEN SALMON •

Atlantic Salmon, Mushroom Risotto Cakes, Roasted Tomatoes, Spinach, Pesto Beurre Vert 23

WALLEYE

Skillet Fingerling Potatoes, Diced Tomatoes, Glazed Carrots, Spinach, Citrus Beurre Blanc 22

TOP SIRLOIN

Creekstone Farms Beef 8oz, Garlic Mashed, Glazed Carrots 25

ANGUS MEATLOAF

Hadrick Premium Angus, Garlic Mashed, Glazed Carrots, Mushroom Marsala Demi, Haystack Onions 17

BLACK & BLUE STEAK TIPS

Blackened Creekstone Farms Beef Chislic, Parmesan Truffle Fries, Gorgonzola Cream Sauce 19

TERIYAKI STIR FRY

Broccoli, Carrots, Snap Peas, Peppers, Onions, Garlic, Cashews, Sesame Seeds, Basmati Rice 12

With

CHICKEN 17 | SALMON 21 | SHRIMP 19 | STEAK 22

OUR DIRECT PARTNERSHIPS

These are the local farms and ranches in our region that we partner with to provide quality, healthy, and sustainable food for our communities.

BREADSMITH Sioux Falls, SD
CREEKSTONE FARMS, Arkansas City, KS
DAKOTA MUSHROOMS & MICROGREENS Sioux Falls, SD
HAIWICK RANCH Highmore, SD
JJ'S WINE, SPIRITS & CIGARS Sioux Falls, SD
PRAIRIE COTEAU FARMS Astoria, SD
SONGBIRD KOMBUCHA Sioux Falls, SD
TILFORD RYE FARM Garretson, SD



