

SMALL PLATES

bangkok shrimp

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

black & blue steak tips ✖

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

baja chicken quesadilla

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

spinach & artichoke dip ✖

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

SALADS

g26 chop ✖

Mixed Greens, Italian Salami, Olives,
Marinated Tomatoes, Banana Peppers,
Roasted Red Peppers, Parmesan,
Mozzarella, Red Wine Vinaigrette 9
d Tomatoes, Thyme Vinaigrette 15

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 SALADS ✖

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

lunch



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!

PO BOYS

with choice of side.

crab cake po boy

House Made Crab Cake, Lettuce,
Tomato, Pickle, Remoulade 12

salmon cake po boy

House Made Salmon Cake, Lettuce,
Tomato, Pickle, Remoulade 12

fried shrimp po boy

Cajun Fried Shrimp, Lettuce, Tomato,
Pickle, Remoulade 12

fried chicken po boy

Lightly Breaded Chicken Breast,
Sweet Brined Slaw, Peppadew Aioli,
Blackened Haystacks, Pickles 12

SOUP

chicken & sausage

gumbo

Cup - 4 Bowl - 6

ENTREES

blackened steak tip salad

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

shrimp & grits ✖

Cajun Dusted Shrimp Sautéed with
Bacon, Scallion, Creamy Cheddar Tasso
Grits, Cajun Gastrique 12

shrimp & crawfish jambalaya ✖

Cajun Dusted Shrimp, Crawfish,
Cajun Cream Sauce
Vegetable Étouffée 12

DESSERT

bananas foster ✖ 6

peach & black berry bread pudding

Bourbon Sauce &
Cinnamon Ice Cream 7

PICK2 LUNCH

Create the lunch that's just right for today!
Choose **ONE Half Sandwich or Pasta and
ONE Half Salad or Soup** 10

half sandwich

G26 Chicken Salad
BLT
Raspberry Turkey
1/4# Deluxe Burger

pastas

Honey Almond Chicken
Triple Mac & Cheese
Pesto Risotto

half salad

Garden Vegetable
Grille Caesar
G26 Chop

cup of soup

Soup Du Jour
Chicken &
Sausage Gumbo

✖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.

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 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

ADD CHEESE

.75 EACH

American // Cheddar // Swiss
Gorgonzola // Pepper Jack

ADD ONS

1 EACH

Applewood Bacon
Fried Egg
Roasted Red Onions
Haystack Onions
Sautéed Mushrooms

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

ENTREES

Add a side salad or cup of soup for 3.5.

creole penne

Blackened Chicken, Shrimp, Andouille
Sausage, Peppers, Penne,
Onions, Mushrooms, Tomatoes,
Cajun Cream Sauce 11

steak & gorgonzola campanelle

Sirloin Tips, Asparagus, Mushrooms,
Campanelle, 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 ✖

Atlantic 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,
Spinach, Citrus Beurre Blanc 13

triple mac & cheese

Penne, Cavatappi, Campanelle, Aged
White Cheddar, Fontina, Gorgonzola,
Crisp Prosciutto Ham, 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

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 12.5

the cuban

Slow Roasted Pork, Black Forest
Ham, Swiss, Dill Pickles, Mustard
Aioli, Ciabatta 11

reuben

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

smoked brisket tandoori

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

roasted beef dip

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

buffalo chicken tacos

Crispy Fried Chicken, Buffalo Sauce,
Sweet Brined Coleslaw, Celery,
Blue Cheese Crème 12

✖

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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)