

lunch

SMALL PLATES bangkok shrimp

Hand-breaded Shrimp, Rice Noodles,
Thai Aioli, Asian Slaw 11

black & blue steak tips ✕

Blackened Steak Chislic, Fries,
Mixed Greens, Tomato Relish,
Gorgonzola Cream Sauce 11

baja chicken quesadilla

Baja Chicken, Roasted Corn &
Black Bean Salsa, Pepper Jack,
Cheddar, Pico de Gallo,
Avocado Sour Cream 9

spinach & artichoke dip ✕

Fresh Spinach, Artichoke Hearts,
Roasted Garlic, Cream Cheese, Swiss,
Asiago, House Bread 8.5

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 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

blackened salmon ✕

Atlantic Salmon, Mixed Greens,
Sautéed Peppers & Onions, Snap Peas,
Scallions, Roma Tomatoes, Candied
Walnuts, Hard-boiled Egg, Honey
Balsamic Dressing 12.5

ENTREES

Add a side salad or cup of soup for 3.5.

buffalo chicken tacos

Crispy Fried Chicken, Buffalo Sauce,
Sweet Brined Coleslaw, Celery, Blue
Cheese Crème 10

creole penne

Blackened Chicken, Shrimp, Andouille
Sausage, Peppers, Penne,
Onions, Mushrooms, Tomatoes,
Cajun Cream Sauce 12

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



TASTE OF NEW ORLEANS

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

SALAD

peach chicken salad ✕

Mixed Greens, Blackened Chicken,
Candied Pecans, Cornbread Croutons,
Grapes, Strawberries, Goat Cheese,
Peach Vinaigrette 13

PO BOYS

Served with Choice of Side.

crab cake po boy

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

smoked pork po boy

Smoked Pork Loin, Smoked Cheddar
Cheese, Lettuce, Tomato, Pickle,
Barbeque Aioli 12

fried shrimp po boy

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

ENTREES

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

cajun salmon burger

Handmade Salmon Patty, Lettuce,
Tomato, Remoulade, Hamburger Bun,
Choice of Side 14

DESSERT

bananas foster ✕ 6

peach bread pudding with bourbon sauce 7

SOUP

Chicken & Sausage Gumbo
Cup - 4 Bowl - 6

PICK2 LUNCH

Create the lunch
that's just right
for today by
choosing TWO 9

half sandwich

G26 Chicken Salad
Albacore Tuna Salad
Raspberry Turkey
1/4# Deluxe Burger

half salad

Garden Vegetable
Grille Caesar
G26 Chop

cup of soup

Soup Du Jour
Chicken &
Sausage Gumbo

grille26
.COM

✕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 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

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

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

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 11.5

the cuban

Slow Roasted Pork, Black Forest
Ham, Swiss, Dill Pickles, Mustard
Aioli, Ciabatta 10.5

raspberry turkey sandwich

Turkey, Mozzarella, Sprouts,
Cucumbers, Tomato,
Raspberry Preserves,
Dijonaise, Ciabatta 9.5

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

memphis pulled pork

Slow Roasted Pork, House BBQ,
Coleslaw, Haystack Onions,
House Bun 10

albacore tuna salad sandwich

Egg, Grapes, Celery, Onions,
Lemon Dill Dressing, Lettuce,
Tomato, Wheat Bread 9.5

tuscan chicken

Open Face, Grilled House Bread,
Creamy Spinach & Artichoke,
Fresh Mozzarella, Parmesan,
Roma Tomatoes 11

french dip

All Natural Roasted Top Round
of Beef, Swiss, Artisan Bread,
Au Jus 12
WITH Sautéed Mushrooms
& Onions 14

southwest chicken wrap

Baja Chicken, Roasted Corn &
Black Bean Salsa, Mixed Greens,
Pepper Jack, Ancho Ranch 9.5

PASTA & SALAD COMBO

The perfect lunch combination.
Choose ONE lighter portion pasta,
ONE side salad, served side by side.
10

pastas

Honey Almond Chicken
Triple Mac & Cheese
Tuscan Marinara

salads

Garden Vegetable
Grille Caesar
G26 Chop

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

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)

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