

S U M M E R 2 0 1 0

Chef Farzad Farrokhi has created a special feature menu by bringing the best flavors of the season to new and exciting recipes, using only the freshest seasonal fruits and vegetables. We hope you enjoy.

Available July - September 2010

a P P E T I Z E R S

MAHI MAHI FISH TACOS

Fresh Caught Mahi Mahi,
Shredded Cabbage, Pico de
Gallo, Citrus Aioli, Cilantro Oil

10

PORK CHISLIC

Sweet Rubbed Pork Tenderloin Pieces,
Raspberry Chili Sauce, Scallion, Carrot,
Sweet Potato Tots

9

S A L A D S

'STEAK & POTATO' SALAD

Grilled Sirloin, Baby Baker Potatoes,
Zucchini, Roasted Peppers & Onions,
Asparagus, Gorgonzola,
Mustard Vinaigrette

13

THAI SHRIMP SALAD

Mandarin Oranges, Scallion, Snap
Peas, Carrot, Grape Tomatoes,
Bangkok Shrimp, Glass Noodles,
Soy Ginger Vinaigrette

12

e N T R E E S

BAYOU SKEWERS

Shrimp, Andouille Sausage, Onion,
Tomato, Peppers, Cajun Risotto,
Brussel Sprouts

15

UMAMI CHICKEN

Brown Sugar-Soy Glazed Chicken
Breasts, Asparagus, Red Onion,
Red Peppers, Ginger, Scallion,
Tomato, Snap Peas, Fresh
Herbs, Rice Noodles

14.5

COCONUT CURRY

PORK TENDERLOINS

Sweet Rubbed Pork Tenderloin,
Roasted, Basmati Rice, Carrot, Scallion,
Coconut Curry Sauce, Crème Fraiche

15

ITALIAN DOLMAS

Zucchini, Italian Sausage, Roasted
Peppers & Onions, Tomato, Basil,
Fresh Mozzarella, Gorgonzola,
Roasted Pepper Alla Rosa,
Pesto, Crème Fraiche

15

CASHEW CRUSTED MAHI MAHI

Fresh Caught Mahi Mahi, Cashew
Crusted, Grilled Bok Choy, Pineapple
Salsa, Scallion, Coconut Chili Sauce

17

D E S S E R T S

CHOCOLATE COVERED RASPBERRY CHEESECAKE

Our Famous NY Cheesecake,
Local Grown Raspberries,
Hardening Chocolate

6

C.M.P.

(CHOCOLATE, MARSHMALLOW, PEANUT)

Homemade Chocolate Ganache,
Salted Roasted Peanuts, Marshmallow
Fluff, Vanilla Bean Ice Cream

5

T R Y a W I N E F L I G H T !

*Each wine flight comes presented on a tasting board with
three 2oz pours of wine to taste, share and compare.*

FRESH & FRUITY

Anne Laure Gewurztraminer
Vermador Blanco
Frisk "Prickly"

7

VIBRANT & VIVACIOUS

Apaltagua Pinot Noir
Baudron Malbec
Brassfield "Eruption"

8

S M A L L F E A T U R E S

SAUTEED MUSSELS

Blue Shell Mussels, Roasted Garlic, Lemon, Herbs,
Vodka Red Pepper Sauce, Grilled Ciabatta
9.5

G26 CHICKEN WINGS

Choose ONE:
Traditional Buffalo • Sweet Chili Orange
Bold BBQ • Honey Garlic
with Bleu Cheese, Celery, Carrots
8.5

CALAMARI

Mango, Pepper Trio, Lemon, Fresh Herbs, Marinara
10

BANGKOK SHRIMP

Breaded & Fried Shrimp, Shredded Cabbage,
Glass Noodles, Thai Aioli
9

BLACK 'N' BLEU BULL BITES

Cajun Seasoned Steak Chislic, Shoestring Potatoes,
Tomato Relish, Gorgonzola Cream Sauce
10

BUFFALO NACHOS

Braised Buffalo Brisket, Pepper Jack, Cheddar,
Ancho Ranch, House Salsa, Cilantro Sour Cream
9
ADD Guacamole
10

BRUSCHETTA SAMPLER

1- Mushroom, Tomato, Basil, Garlic, Fresh Mozzarella
1- Pesto, Artichoke Heart, Olives, Sun-Dried Tomato, Feta
8

SLIDERS

Chicken, Applewood Bacon, Smoked Mozzarella
7
Angus Beef, Cheddar, Caramelized Red Onion
7

QUESADILLA

Chicken, Caramelized Red Onion, Roasted Corn, Fontina,
Smoked Mozzarella, Sweet Cherry BBQ Sauce,
Cilantro Sour Cream
7.5

SPINACH DIP

Fresh Spinach, Artichoke Heart, Roasted Garlic,
Cream Cheese, Asiago, Swiss, Fresh Herbs, Bread
8

S O U P

SOUP OF THE DAY

Homemade Daily, Please Ask Your Server
3.5 • 6.5

TIJUANA CHICKEN TORTILLA SOUP

Black Beans, Sweet Corn, Cilantro Sour Cream,
Tortilla Strips, Monterey Jack
3.5 • 6.5

S A L A D S

Served with house bread.

GARDEN

VEGETABLE SALAD

Mixed Greens, Cucumber, Tomato,
Carrot, Red Onion, Mushroom,
Sprouts, Croutons
6

THE GRILLE CAESAR

Romaine, Fresh Tomato &
Caramelized Red Onion Relish,
Egg, Parmesan, Croutons
7

G26 CHOP SALAD

Mixed Greens, Italian Salami,
Olives, Tomato, Pepperoncini,
Fresh Mozzarella, Roasted Red
Pepper, Parmesan,
Red Wine Vinaigrette
7

ADD TO ANY SALAD

Grilled Chicken ~ 3
Atlantic Salmon ~ 5
Grilled Steak ~ 4.5
Grilled Shrimp ~ 4.5

ROASTED APPLE SPINACH SALAD

Chicken, Applewood Bacon,
Dried Cherries, Gorgonzola,
Spicy Pecans, Honey-Balsamic
Vinaigrette
9.5

SOUTHWEST STEAK SALAD

Sirloin Steak, Mixed Greens,
Tomato, Cucumber, Roasted
Corn & Black Bean Salsa,
Pepper Jack, Cilantro-Lime
Vinaigrette, Bistro Sauce,
Haystack Onions
10.5

BLACKENED SALMON SALAD

Mixed Greens, Sautéed
Peppers & Onion, Spicy Pecans,
Snap Peas, Scallions, Egg, Tomato,
Honey-Balsamic Dressing
11

FROM THE PAN

Add a side salad or cup of soup for 2.

CREOLE PENNE

Blackened Chicken, Shrimp,
Andouille Sausage, Peppers,
Onion, Mushroom, Tomato,
Cajun Cream Sauce
15

ROASTED PEPPER SALMON

Asparagus, Rigatoni, Basil,
Red Pepper Cream Sauce
13.5

TRIPLE MAC & CHEESE

Penne, Farfalle, Rigatoni,
Aged White Cheddar, Fontina,
Gorgonzola, Crisp Prosciutto,
Fresh Herbs, Breadcrumbs
11
TOPPED with Grilled Chicken
14

CHICKEN RISOTTO

Grilled Chicken, Asparagus, Wild Rice
Risotto, Mushroom, Pesto, Sun-Dried
Tomato, Parmesan, Feta
14

STEAK & GORGONZOLA PENNE

Asparagus, Garlic, Mushroom,
Gorgonzola Cream Sauce
14

SHRIMP FARFALLE

Tomato, Fresh Basil, Garlic, Red Pepper Flakes,
Spinach, Lemon-White Wine Sauce
14

HONEY ALMOND CHICKEN

Grilled Chicken, Mushroom, Honey Cream
Sauce, Rigatoni, Toasted Almonds
13

LEMON LUAU STIR FRY

Lemon Pepper Chicken, Broccoli, Carrot,
Pepper, Onion, Snap Peas, Cashews,
Sesame Brown Sauce, Basmati Rice
12

TERIYAKI STEAK STIR FRY

Broccoli, Carrot, Snap Peas, Peppers,
Onion, Garlic, Cashews, Sesame Seeds,
Basmati Rice
13

FROM THE FIRE

Add a side salad or cup of soup for 2.

FIRE ROASTED SALMON

Asiago Mashed Encrusted, Wilted
Spinach, Dill, Buttered Carrots,
Tomato, White Wine Cream Sauce
15

CHAMPAGNE CHICKEN

Roasted Airline Chicken Breast, Crimini
Mushroom, Champagne Cream Sauce,
Asiago Mashed, Asparagus
14

CURRY STEAK TIPS

Crimini Mushroom, Caramelized
Red Onion, Scallion, Asiago Mashed,
Balsamic Glaze
14

CHAR SHRIMP

Charbroiled Shrimp, Coconut Sweet
Chili Sauce, Bok Choy, Basmati Rice
16

WALLEYE

Dill Buttered Carrots, Skillet Fingerling
Potatoes, Creole Beurre Blanc
17

SASSY PORK TENDERLOIN

Raspberry Sweet Chili Glaze,
Basmati Rice, Bok Choy
13

BUFFALO MEATLOAF

Asiago Mashed, Buttered Carrots,
Tomato-Mushroom Demi
12

12OZ NEW YORK STRIPS

Aged, Hand Cut, Charbroiled, Choose Your Preparation.

G26 STRIP

Asiago Mashed,
Buttered Carrots,
Haystack Onions
20

STEAK MICHAEL

Encrusted (Gorgonzola,
Parmesan, Horseradish),
Mushrooms, Brandy Sauce,
Parmesan Wedge Fries
22

LAND & SEA

Shrimp, Asparagus,
Bearnaise Sauce,
Skillet Fingerling Potatoes
24

8OZ TOP SIRLOIN

Asiago Mashed, Buttered Carrots, Tomato-Mushroom Demi
14

G26 B U R G E R S

Our Angus beef burgers are grain fed, the pride of America's heartland and hand-pattied daily. Served with choice of fresh fruit, cottage cheese, coleslaw, potato salad, homemade chips or parmesan wedge fries.

G26 BURGER

Lettuce, Tomato, Onion
7.5

BLT BURGER

Applewood Bacon, Lettuce, Tomato, Herb Mayo
8.5

BLACK 'N' BLEU BURGER

Cajun Seasoned, Sautéed Apples & Onions, Bleu Cheese
9

RANCH BURGER

Tillamook Cheddar, Applewood Bacon,
BBQ Sauce, Haystack Onions
9

BUFFALO BURGER

South Dakota Ground Buffalo, Lettuce, Tomato, Onion
9

SAGE FRIED CHICKEN BURGER

Lettuce, Tomato, Smoked Mozzarella, Herb Mayo
9

ADD CHEESE

.75/Each

American ~ Bleu Cheese ~ Pepper Jack ~ Swiss
Smoked Mozzarella ~ Tillamook Cheddar

ADD ONS

1/Each

Applewood Bacon ~ Fried Egg ~ Grilled Onions
Mushrooms ~ Haystacks ~ Guacamole
Black Forest Ham

S A N D W I C H E S

Served with choice of fresh fruit, cottage cheese, coleslaw, potato salad, homemade chips or parmesan wedge fries.

PRIME RIB DIP

Shaved Prime Rib of Beef,
Swiss Cheese, Hoagie, Au Jus
11

LOADED with Sautéed Mushroom & Onion
13

MEMPHIS BUFFALO

Slow Braised South Dakota Buffalo
Brisket, Chipotle BBQ, Coleslaw,
Caramelized Red Onion
9

PEPPERED PASTRAMI

Pastrami, Pepper Jack, Roasted Red
Peppers, Caramelized Red Onion,
Tomato, Basil, Romaine, Bistro Sauce
9

F L A M E R O A S T E D P I Z Z A S

At Grille 26, our pies are created from a house recipe, based on old-world traditional flavors, using only the finest California tomatoes and freshest ingredients.

MEDITERRANEAN

Basil Pesto, Tomato,
Caramelized Red Onion,
Fresh Mozzarella, Feta
9

ITALIAN

Spicy Italian Sausage, Pepperoni,
Salami, Basil, Roasted Garlic, Fresh
Mozzarella, Tomato Sauce
10

BBQ CHICKEN

Chicken, Red Onion, Pineapple,
Cilantro, Smoked Mozzarella,
Fontina, Bold BBQ
9.5

THE GRINDER

Olive Oil, Parmesan,
Spicy Italian Sausage,
Roasted Garlic, Roasted
Red Peppers, Fontina, Fresh
Mozzarella, Gorgonzola, Basil
9.5

CORDON BLEU

Chicken, Black Forest Ham,
Mushroom, Swiss, Fresh
Mozzarella, White Sauce
10

CHICKEN FLORENTINE

Chicken, Creamy Spinach &
Artichoke, Applewood Bacon,
Tomato, Asiago, Fresh Mozzarella
10

ENJOY BRUNCH SUNDAYS @ GRILLE 26

Open at 9AM and serving until 3PM, the Grille26 Brunch Menu offers traditional breakfast and lunch favorites and some new entrees with a culinary twist. Stop in this weekend and enjoy breakfast and lunch selections with a Mimosa, Bloody Mary or a Starbucks® Latte. Reservations accepted for tables of 5 or more guests.

DESSERTS

BANANA CREME pie

Vanilla Bean Pudding, Bananas, Graham Cracker Crust, Whipped Cream, Caramel Sauce

5

STRAWBERRY RHUBARB CHEESECAKE

Homemade NY Cheesecake, Strawberry Rhubarb Compote, Vanilla Bean Sauce

5.5

DUELING BROWNIES

Vanilla Bean Ice Cream, Mexican Chocolate Sauce, Butter Pecan Ice Cream, Crème Anglaise

5.5

CHOCOLATE CAKE FOR 2

More Than Generous Portion of Homemade Chocolate Cake, Decadent Chocolate Ganache

7

BERRY TIRAMISU

Lady Fingers, Chambord Coffee Sauce, Mascarpone Cheese, Mixed Berries

5

BANANAS BREAD FOSTER

Chocolate Chip Walnut Banana Bread, Vanilla Bean Ice Cream, Sautéed Bananas, Dark Rum Sauce

6

DESSERT HAPPY HOUR

Monday - Saturday 9 pm - 11 pm *Enjoy Coffee & Dessert Just \$5*

BEVERAGES



SODA & MORE

1919 Root Beer

2.75

Kid's 1919 Root Beer

2

1919 Root Beer Float

4.25

Frozen Lemonade

2.5

Buddy's Orange Soda

2.5

Buddy's Grape Soda

2.5

Coke ~ Diet Coke ~ Sprite ~ Mello Yello

Mr. Pibb ~ Raspberry Iced Tea

2

Purple Cow

Vanilla Ice Cream, Buddy's Grape Soda

4.25

Orangecicle

Vanilla Ice Cream, Buddy's Orange Soda

4.25

Hot Chocolate

The Finest Cocoa, Blended with Hot Milk

2.75



We Proudly Brew
STARBUCKS COFFEE

COFFEE & TEA

Coffee of the Day

Regular, Decaf

2.5 *To Go* ~ 3

White Chocolate Mocha

White Chocolate Caffé Mocha

3.25 *To Go* ~ 3.75

Cappuccino

Espresso, Steamed & Foamed Milk

2.75 *To Go* ~ 3.25

Caramel Macchiato

Espresso, Foamed Milk, Vanilla & Caramel

3 *To Go* ~ 3.5

Caffé Latte

Espresso, Steamed Milk

3 *To Go* ~ 3.5

Caffé Mocha

Espresso, Cocoa, Steamed Milk, Whipped Cream

3 *To Go* ~ 3.5



Tazo® Iced Tea

2 *To Go* ~ 2.5

Tazo® Hot Tea

Variety of Flavors Available

2 *To Go* ~ 2.5

Tazo® Chai Latte

Lightly Sweetened

Black Tea, Spices, Steamed Milk

3 *To Go* ~ 3.5

GIFT CARD

grille
by minervas

GRILLE 26 GIFT CARDS

Grille 26 gift cards are great for birthdays, anniversaries or simply to brighten someone's day. Grille 26 gift cards are also valid at all Minervas Restaurants. Inquire at the host stand or with your server to purchase Grille 26 gift cards!

G26 COCKTAILS

MANGO TANGO

Three Olives Mango Vodka, Malibu Coconut Rum, Pineapple Juice, Cranberry Juice, Splash of Sprite
6.5

LONG ISLAND Tea

Smirnoff, Bombay, Bacardi, Cuervo, Triple Sec, Sweet & Sour, Coke
6.5

BLOODY MARY

Smirnoff, Bloody Mary Mix, Spicy Pickle, Lime & Olive Garnish
5.5

SOUTH BEACH Tea

Three Olives Mango Vodka, Sweet Tea, Sprite
6.5

Daiquiri

Bacardi, Sugar Rim, Blended,
Choose from Strawberry, Peach or Raspberry
6

GRAPE SMASH

Three Olives Grape Vodka, Triple Sec, Sweet & Sour, Sprite
6

PiNA COLADA

Bacardi, Pineapple Juice, Coconut Mix, Blended
6.5

GREEK GODDESS

Smirnoff, Pomegranate Mix, Sprite
6

BELLini

Champagne, Club Soda, Blended,
Choose from Strawberry, Peach or Raspberry
6.5

MOJITO

Bacardi, Lime, Mint, Club Soda
6
Strawberry ~ Raspberry ~ Peach ~ Orange
Pineapple ~ Mango ~ Pomegranate
7

THE GRILLE MARGARITA

Tequila, Triple Sec, Sweet & Sour, Blended or On the Rocks
5.5
Strawberry ~ Peach ~ Raspberry
6.5

PRIMO MARGARITA

1800 Resposado, Grand Marnier, Triple Sec, Sweet & Sour,
Blended or On the Rocks
7

Join Us For Happy Hour

Monday - Saturday
4-6 PM and Late Night 9-11 PM
AVAILABLE IN THE BAR ONLY

HAPPY HOUR SPECIALS

\$1 off ALL 22oz Drafts
Premium Well Drinks ~ \$3
The Grille Margarita ~ \$3.5
House Wines By The Glass ~ \$3

Five Wings ~ \$3
1/2 Price Pizzas
\$2 Off All
Small Features

MARTINIS & SIPPERS

PERFECT MARTINI

Smirnoff, Dry Vermouth, Olives
6.5

LEMON DROP

Absolut Citron, Lemonade,
Sweet & Sour, Sugar Rim
6.5

COSMO

Absolut Citron, Triple Sec,
Cranberry Juice, Lemon Garnish
6.5

GRAPE ECSTASY

Three Olives Grape Vodka, Blue
Curacao, Grenadine, Splash of Soda
6

COOL MARTINI

Patron, Midori Melon, Cranberry Juice
6.5

CHERRY CHEESECAKE

Three Olives Cherry Vodka, Three
Olives Vanilla Vodka, Cranberry Juice
7

CRIMSON BLUSH

Absolut Citron, Chambord,
Grapefruit Juice
7

GREEN GOSSIP

Three Olives Grape Vodka, Midori
Melon, Splash of Pineapple Juice
6.5

ESPRESSO MARTINI

Chilled Espresso, Grey Goose Vodka,
Kahlua, Whip Cream Garnish
8

CHERRY SQUIRT

Three Olives Cherry Vodka,
Lemonade, Triple Sec
6

FLIRTINI

Smirnoff, Cointreau, Champagne,
Pineapple Juice
6.5

FRENCH KISS

Three Olives Grape Vodka,
Three Olives Vanilla Vodka,
Splash of Cranberry Juice
7

CHOCOTINI

Three Olives Vanilla Vodka, Godiva
6.5