

APPETIZERS

MARTINI LOBSTER

Golden fried chunks of lobster, coated in a citrus spice blend served in a martini glass with a cold vodka and yellow pepper cream sauce 17

SALMON CAKES

Golden sauteed salmon cakes with Bearnaise sauce and micro greens tossed in dijon dressing 7

GALAMARI

Pesto marinated grilled calamari 10

Classic fried calamari with housemade marinara 10

SLIDERS (SORT OF) CHOOSE FROM:

Any Two 5 Any Four 10

BRAISED BEEF SHORTRIB

thinly sliced with caramelized red onion Asiago and a tangy Merlot glaze

GRILLED CHICKEN BREAST

rosemary toasted cumin mayo provolone

CERTIFIED ANGUS GROUND BEEF

tempura fried onion rings bacon and blue cheese crème fraiche

SAUTEED SALMON CAKES

with bearnaise sauce

VEGETABLE CLUB

with Avocado tomato grilled peppers, zucchini, eggplant on brioche with red pepper mayo and buffalo mozzarella 8

BRAISED OXTAIL

and caramelized onion ravioli with Shiraz glaze and buttermilk cream 12

SOUP

SOUP OF THE DAY - see server

HEARTY CHICKEN NOODLE SOUP

cup 3 bowl 4

THREE ONION SOUP

sherry scented with toasted crouton and gruyere cheese

cup 3 bowl 4

SALADS

CLASSIC CAESAR SALAD 6

SPINAGH SALAD

with grape tomato, red onion, toasted pecans, cucumber and creamy balsamic parmesan vinaigrette 6

L26 SALAD

baby mixed greens with confit roma tomatoes, sliced radish, roasted golden beets, and smoked gouda with tangerine dressing 7

WEDGE SALAD

iceburg lettuce with smoked bacon, roma tomatoes, red onion and blue cheese dressing 6

Add grilled shrimp 5 Add grilled salmon 6 Add grilled chicken breast 5

SEAFOOD

PAN FRIED GROUPEL

with riesling caper sauce, cumin roasted yams, and herb mixed green salad 18

SEARED SCALLOPS

cream risotto and garlic scented swiss chard with mandarin orange sauce 16

JAMBALAYA

with jumbo shrimp and chicken andouille sausage 14

SHERRY GLAZED ROASTED SALMON

with lemon crème fraiche sauteed organic carrots and zucchini 17

CHOPS & STEAKS

served with your choice of one side; asparagus, L26 mac and cheese, hand cut fries, risotto, golden mashed potatoes, baked potato, sauteed spinach, cornbread muffins with honey butter, creamed corn, brussel sprouts

GRILLED 16OZ BONE IN RIBEYE

with compound herb butter 26

GRILLED NY STRIP

with compound herb butter 8 oz 16 14 oz 22

GRILLED LAMB CHOPS

with mole sauce and buttermilk cream 18

GRILLED 14 OZ DOUBLE BONE PORK CHOP

with homemade apple sauce and candied jalapeños 18

CHICKEN, PORK & PASTA PLATES

BRAISED KUROBOTA PORK BELLY

with pear glaze swiss chard and fingerling potato 16

GRILLED EGGPLANT NAPOLEON

with yellow pepper coulis and sage flatbread and red onion marmalade 14

PENNE PASTA

with zucchini, squash, carrot, grilled and tossed with marinara 13

ROASTED BRINED HALF CHICKEN

with wild mushroom jus with golden mashed potatoes and crispy fried wild mushrooms 16

SIDES

asparagus 4

L26 mac and cheese 4

hand cut fries 4

risotto 4

golden mashed potatoes 4

baked potato 4

sautéed spinach 4

cornbread muffins with honey butter 3

creamed corn 4

brussel sprouts in sage cream 4

twice baked potato 5

lobster tail 14

grilled shrimp 5

grilled chicken breast 5

grilled salmon filet 6