

Bluegrass

LUNCH MENU

1636 Old Deerfield Road, Highland Park, IL 60035 ph 847-831-0595

www.Bluegrasshp.com (Now on facebook)

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Good Cold Fresh Beer

Tavern Pale (Lager)	5.50
Great Lakes Edmond Fitzgerald	6.00
Wild Onion Hefty Wheat	6.00
Three Floyds Gumball Head	5.75
Bells Amber Ale	5.75
Tighthead Irie IPA	5.75

Saratoga Springs Water

Sparkling and Natural

2.95 small 4.95 large

Point Root Beer 3.25

(Stevens Point, WI)

Wines by the Glass 9 each

Riesling Wente. Monterey, CA

Sauvignon Blanc Line 39, Lodi CA

Chardonnay Raymond R, Central Coast CA

Chardonnay L & H, Santa Barbara CA

Pinot Grigio Toccatà, Santa Barbara CA

Pinot Noir Queen of Hearts, Santa Barbara CA

Red Rock Malbec Healdsburg CA

Cabernet Sauvignon Mandolin, Central Coast CA

Bloody Mary **Simply the Best*

*served with our classic Tavern Pale beer back

Bluegrass Signatures

Served with Caesar salad or French fries. Bluegrass salad available for an additional dollar

Petite Filet 4oz USDA top choice set in a red wine sauce. Served with mashed potatoes 18.95

Add Blue Cheese crust 2.95 or add Jumbo Lump Crabmeat with a lemon burre blanc sauce 5.00

Strip Steak and Rings ½ lb. top choice strip steak with onion rings & horseradish dipping sauce 14.95

Orange Sesame Chicken flash-fried and tossed with orange zest, served with white rice 11.95

Fettuccini Alfredo 10.95 add Chicken 3.00 add shrimp 4.75 add artichokes 3.00

Fresh Tomato Basil Penne A light fresh tomato basil sauce tossed with Parmesan cheese 11.95

add Chicken 3.00 add shrimp 4.75 add Artichokes 3.95

Fried Shrimp Six hand battered and flash-fried shrimp golden served with French fries 11.95

Jambalaya medley of smoked Andouille sausage, chicken is simmered with onions, tomatoes, peppers and spices. 13.95 add shrimp – 4.25

Bluegrass Real Pit BBQ Ribs Our Baby Back Ribs are Dry Rub Seasoned, slowly smoked till tender, then covered with our homemade BBQ Sauce. Served with

peanut brittle baked beans and French fries. Half slab 14.95

Chicken & Shrimp with Dirty Rice great item, lightly dusted and blackened chicken breast and shrimp rested on a mound of dirty rice and a Jim Beam Sugar cane glaze 13.95

Soups & Salads

French Onion Soup 6.95 or Chicken and Sausage Gumbo 5.95 Shot of Gumbo 1.95

Key West Seafood Salad (extra Seafood 9.95) Fresh lump crab meat and shrimp, avocados, tomatoes, crisp greens, chives, tossed in lemon vinaigrette 20.95

Blue Cheese Steak Salad Crisp hearts of romaine lettuce and fresh radicchio topped with shaved red onions, crumbled Gorgonzola cheese. Finished with pear balsamic vinaigrette. 15.95

House Chop Salad Crisp salad greens chopped and tossed with ripe tomatoes and chives, Gorgonzola, crisp bacon, and avocado, toasted sunflower seeds and shaved sweet red onion.

Tossed in a fresh herb vinaigrette. 11.95

add Chicken 3.00 add Shrimp 4.75 add Skirt Steak 3.50 add Salmon 4.25

Tomato and Home Made Mozzarella with basil and sea salt Small 6.95 large 10.95

Caesar Salad Crunchy, garlicky goodness! Crisp romaine lettuce, seasoned croutons, grated Parmesan and our Caesar dressing makes this one special. Small 4.95 large 7.95

add crispy parmesan crusted chicken – 3.00 add shrimp – 4.75 add Salmon – 4.25

Bluegrass Salad Crisp hearts of romaine lettuce and fresh radicchio topped with shaved red onion, crumbled Gorgonzola cheese and pine nuts. Finished with pear balsamic vinaigrette.

Small 5.25 large 8.95 add Chicken – 3.00 add Shrimp – 4.75 add Salmon – 4.25

Teriyaki Salmon Salad Romaine, tomato, scallions tossed in a light Asian dressing. 13.95

Asian Chicken Salad Chicken Breast tossed with an Asian sesame dressing water chestnuts, tomato, crispy wonton strips, sliced almonds and crisp romaine lettuce 12.95

Soup and Salad Choice of Gumbo or French Onion and Caesar or Bluegrass salad 10.95

Now Serving Republic Eco Bag Hot Teas 3.25 Ginger Peach Decaf – Ginger Peach Black-Pomegranate Green - Organic British Breakfast Black - Pomegranate Vanilla Red
or Lipton Black and Lipton Decaf 2.50

Now Serving Republic Eco Bag Hot Teas 3.25

Ginger Peach Decaf - Ginger Peach Black - Pomegranate Green - Organic British
Breakfast Black - Pomegranate Vanilla Red – Mint Fields Herb
or Lipton Black and Lipton Decaf 2.50

Chilled Jalapeño and roasted corn salad tossed with tomatoes, cilantro, corn, jalapeno, avocado, and red onions and a cilantro, lime vinaigrette 11.20 (add Chicken – 3.00 add Shrimp – 4.25 add Salmon – 4.25)

Herb roasted Beets and Pistachio Salad with Arugula & Goat Cheese

Herbs tossed in oregano, thyme, salt, black pepper, and fresh garlic, roasted and topped with creamy goat cheese, tomatoes, avocado and chopped pistachio finished with arugula. 8.95

Maryland Soft Shell Crabs *Appetizers available of one for only 9.95 or two for 19.75 (just crabs no sides)

Entrées

(Each comes with choice of Caesar Salad or Bluegrass Salad for an extra dollar)

Maryland Soft Shell Crabs Chef Warren recommends Tempura battered and fried with a tempura dipping sauce, we can also sauté the crabs to order with a lemon butter sauce you make the call, with white rice two in an order for 21.95 or an order of three for 29.95

Wild Alaskan Salmon Filet with a dill beurre blanc and white rice. 15.95*also available glazed in our homemade bbq sauce

Louisiana Blackened Grouper set atop a creamy corn & crawfish risotto, drizzled with lemon burre blanc . 18.95

Crawfish Etouffee An authentic recipe, Crawfish smothered in the classic sauce of seafood stock and roux. 13.95

Shrimp and Crab Pasta an old Creole recipe of Angel Hair pasta, sautéed with red and green bell peppers, red onions, tomatoes, Andouille sausage, shrimp and topped with crab meat 13.95

Ahi Tuna sushi grade, seared rare, served with sesame seaweed salad & dusted with togarashi 29.95

Tilapia Sassafras pecan coated filet flash-fried, a wild mushroom sassafras sauce & rice. 13.95

Appetizers

Tuna Tartar Diced tuna lightly seasoned with sesame oil, served with wonton chips 16.95

Nawlins' Sweet and Spicy Shrimp sautéed and caramelized with layers of heat and sweet 12.95

Popcorn Shrimp Lightly battered in our homemade tempura with a Tabasco wine sauce 9.95

Shrimp Cocktail The classic cocktail with popcorn shrimp and a shrimp Cocktail sauce 9.95

Szechwan Spicy Calamari shaved onions flash fried tossed and served & wasabi mustard sauce 13.95
Taster size Calamari 6.95

Mushroom Broil A combination of domestic and wild mushrooms sautéed and set atop grilled crusty Italian bread with melted Gruyere cheese. 11.95

Artichoke Fritters Served with a Lemon Dipping Sauce 8.95

Orange Shrimp flash-fried and tossed with orange zest and in a light orange sauce 11.95

Sandwiches

All sandwiches are served with French fries or Caesar salad. Bluegrass salad available for additional dollar
Onion rings – 2.50 extra add real smoked bacon – 2.50 add cheese .95 (American, Cheddar, Blue, Gruyere)

Blackened Tilapia Sandwich set on a bun with lettuce, tomato, onion and tartar sauce 12.95

Tomato and Home Made Mozzarella Sandwich Vine ripe tomatoes layered with fresh mozzarella cheese, basil, shaved red onion, avocado, sea salt served on fresh focaccia bread 12.95

Wild Salmon Sandwich Broiled dressed with a dill Beurre blanc sauce 15.95

Crusty Blue BBQ Burger Blue cheese crusted Certified Angus Beef ½ pound burger topped with our own BBQ sauce & a crispy onion haystack 11.95

Bluegrass Burger A Certified Angus Beef ½ pound burger dressed with crisp lettuce, onion, tomato and pickle 10.95
add cheese .95 (American, Cheddar, Blue, Gruyere)

The Giant Burger Twin ½ pound patties of certified Angus Beef, cheddar cheese & bacon, lettuce, tomato, onion, pickle, onion rings, and a side of green onion mayo 17.95

Real BBQ Pulled Pork Sandwich Slow Smoked Pork, (12 hours after dry rubbed and marinated overnight), lightly pulled and topped with our homemade BBQ Sauce. 11.95

Smoked Corned Beef Brisket Sandwich Beef Brisket Corned, dry rubbed and then Hickory smoked for over 12 hours, covered with our homemade B.B.Q. sauce, Topped with red onions 12.95

BBQ Skirt Steak Sandwich served open-face on garlic bread and with grilled onions 13.95

Chicken Rosemary Sandwich Chicken breast marinated in olive oil, fresh rosemary and garlic then grilled. Served with green onion mayo on the side. 11.95

Mushroom Broil A combination of domestic and wild mushrooms sautéed and set atop a crusty Italian bread with melted Gruyere cheese. 13.50