



Ps wd: bluegrass



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*A Warm Neighborhood Place with an
All American Fare and a Splash of the South*

1636 Old Deerfield Road, Highland Park, IL 60035 Ph (847) 831-0595

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Bonus certificates good January 1st 2019 to March 31st 2019)



Seafood Specials

Canadian Walleye flash fried with panko, our homemade tartar sauce, and fresh cut fries 26.95
or pan seared with mashed potatoes & green beans – half portion 19.95

Lobster and Shrimp Linguini Lobster claw meat and jumbo shrimp sautéed with red bell peppers and broccoli
in a light roasted butter cream sauce topped with a touch of asiago cheese. 29.95

Louisiana Blackened Grouper set atop a creamy corn & crawfish risotto, drizzled with lemon beurre blanc. 29.95

Tilapia Sassafras Pecan Coated Tilapia flash-fried topped with a wild mushroom sauce, grilled shrimp, rice,
and green beans 25.95 half portion 18.95

Shrimp & Grits southern style BBQ shrimp atop a creamy smoked cheddar grits with a sweet and spicy pork
belly candy. *The winning dish at the 2014 Wagner Farms Bacon-fest (Trophy is on the back bar!) 22.95

Faroe Island Salmon with a fresh dill beurre blanc, green beans and buttered orzo asiago. 27.95
*or glazed in our homemade Bluegrass BBQ sauce - half portion 19.95

Shrimp Jambalaya A Cajun classic of Andouille, shrimp and chicken slow simmered with peppers and spices. 26.90

Crawfish Etouffe An authentic recipe. Crawfish smothered in the classic sauce of seafood stock and roux. 19.95

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 23.95

Fried Shrimp Hand battered flash fried golden, with French fries, cocktail sauce and lemon. 19.95

Shrimp Carbonara Ancho rubbed shrimp, bacon, roasted garlic cream sauce, mushrooms, peas, sundried
tomatoes, asiago cheese, rosemary & a touch of parsley over a bed of angel hair pasta. 24.95

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

Key West Seafood Salad fresh lump crab meat and shrimp, chives, tomatoes, crisp greens and
Avocado, tossed in a lemon vinaigrette 26.95 add double seafood 14.95

Tuesday BBQ Rib Night TRY our Cajun Combo, "All you can eat, every Tuesday evening!"

Jambalaya, Real Pit smoked Half Slab BBQ Ribs, tater 6ers and our peanut brittle baked beans 24.95 (sorry no doggie bags)

Thursday Night Mini Tini Night all Mini Tini's only 5 dollars each

Sunday's Smoked Specials (*Order early – Chicken and Ribs do sell out!)

Tavern Pale Drafts only 3 Bucks every Sunday, what goes better with BBQ than a cold beer!

BBQ Half Chicken with tater 6'ers and corn pudding 12.95*(white meat only add 2 dollars)

Sunday Smoker for those who are not looking to make a decision till Monday, have one...

1/3 slab of our famous Pit Smoked Ribs, ¼ Smoked BBQ Chicken and a ¼ pound
of our Smoked Corned Beef Brisket with tater 6'ers and & corn pudding 21.95

BBQ Pit smoked ½ Chicken & ½ slab Pit Smoked Ribs

with tater 6'ers 24.95*(white meat add 2 dollars)

Soup & Gumbo

Chicken and Sausage Gumbo 7.95 Try a Shot of Gumbo 1.95
Baked French Onion Soup 7.95

Appetizers

 **Real Crab Cake** great creation, all crab with a dollop of green onion mayo 16.95

Szechwan Spicy Calamari shaved onion flash fried tossed and served with wasabi mustard sauce 14.95
Taster size only 7.95

Artichoke Fritters Served with a lemon dipping sauce 10.95

Ahi Tuna Sushi Grade, seared rare, dusted with togarashi 16.95

½ Slab BBQ Ribs great way to taste our ribs without a full commitment 13.95

Popcorn Shrimp lightly battered in our homemade tempura with a Tabasco wine sauce 11.95

Shrimp Cocktail the classic cocktail with popcorn shrimp and cocktail sauce 11.95

Mushroom Broil A combination of domestic and wild mushrooms and set atop grilled crusty Italian bread with melted Gruyere cheese 12.95

Orange Sesame Shrimp flash fried, with orange zest and chilies, in a light orange sauce 13.95

 **Tuna Tartar** diced tuna lightly seasoned and flavored with sesame oil. served with wonton chips 16.95

Salads

Add any of these to our salads: grilled chicken 4.95 parmesan crusted chicken 4.95 shrimp 5.95 salmon 5.95 skirt steak 6.95

Bluegrass Salad Radicchio, romaine shaved red onion topped with Gorgonzola, and pine nuts tossed in pear balsamic vinaigrette. small 6.95 large 10.95

Caesar Salad Crisp romaine lettuce, seasoned croutons, grated parmesan and our Caesar dressing with anchovies make this one special. 5.95 large 9.95 add parmesan encrusted chicken to this one for a real treat!

House Chop Salad Crisp salad greens chopped and tossed with ripe tomatoes, scallions, Gorgonzola, crisp bacon, avocado, toasted sunflower seeds and shaved sweet red onion. Tossed in a fresh herb vinaigrette. 11.95

Tomato Mozzarella Salad vine ripened tomatoes layered with homemade mozzarella cheese, fresh basil, and sea salt dressed with Academia Barilla extra virgin olive oil, and a splash of rice wine vinegar small 7.95 large 11.95

Asian Salad tossed with an Asian sesame dressing, water chestnuts, tomato, crispy wonton strips, sliced almonds and crisp romaine lettuce 10.95

Southwest Salad roasted corn, gorgonzola, red onions, jalapenos, tomatoes, all tossed with iceberg & romaine then dressed with our homemade pear balsamic vinaigrette 11.95

Sides 4.95

French Fries

Peanut Brittle Baked Beans

Baby Bok Choy

Tater 6'ers

Green Beans

Corn Pudding

Buttered Orzo Asiago

Mushrooms & Onions

Smoked Cheddar Grits

Dirty Rice

Mashed Potatoes

Corn & Crawfish Risotto

Sandwiches


Your choice fries or Caesar salad with our sandwiches, or a Bluegrass salad for an additional dollar.

Onion Rings 2.50 extra - Add Real Smoked Bacon 2.50 - Add Cheese (American, Gruyere, Cheddar), Jalapeños, or Avocado 1.50

BBQ Corned Beef Brisket Sandwich beef brisket corned, dry rubbed and then hickory smoked for 12 hours, with a touch of sliced red onions and little BBQ sauce 14.95

BBQ Pulled Pork Sandwich dry rubbed, slow smoked for 12 hours, pulled & topped with our homemade BBQ sauce, red onions and a whole lot a love 13.95

Chicken Breast Rosemary Sandwich marinated in olive oil, fresh rosemary & garlic, green onion mayo on the side. 13.95

 **Crusty Blue BBQ Burger** 1/2-pound certified Angus beef burger, blue cheese crusted, topped with our own BBQ sauce, and a crispy onion haystack. 14.95

Giant Burger (as in HPHS) twin 8oz patties of certified Angus beef, cheddar cheese, bacon, lettuce, tomato, onions, pickle and onion rings 21.95

Bluegrass Burger ½ pound certified Angus beef burger dressed with lettuce, tomato, pickle & onion 13.95

Mushroom Broil domestic and wild mushrooms set atop grilled crusty Italian bread with melted Gruyere cheese. 13.95

The Impossible Burger with sautéed jalapeno, onion, mushroom, corn and a light smear of stone ground mustard 15.95

Skirt Steak Sandwich Texas style BBQ'd grilled to perfection, open faced on garlic bread and with grilled onions 15.95

Children's Menu

Children's entrees include a soft drink or milk, (Root beer add 2.00), chocolate sundae or chocolate chip cookie, and a trip to the treasure chest. 8.95

Chicken Tenders and French Fries

Fish Fry and French Fries

Penne Marinara

Fettuccine Alfredo

Fried Shrimp and French Fries

Half Slab Ribs (9.95)

Real Texas Style Pit BBQ

Our sauce and rub are always Gluten Free

*Ribs dry rubbed and smoked daily for 3 hours, available while they last...(Not fall off the bone style!)

Baby Back Ribs Dry rub dusted, hickory smoked 1 ¾ pound baby back ribs, the secret of Wyllie Texas, where cactus grow tall, the jackalope run free, and the children are slightly above average. Slow cooked with hickory and mesquite woods, with peanut brittle baked beans and tater 6'ers 26.95 half slab 18.95

Jambalaya & Real Pit Half Slab BBQ Ribs 24.95 (*All You Can Eat Every Tuesday Evening)

Pulled Pork & Real Pit Half Slab BBQ Ribs 23.95

Fried Shrimp & Real Pit Half Slab BBQ Ribs 24.95



BBQ Pulled Pork Platter Slow Smoked Pork Shoulder, dusted with our Dry Rub, touch of our homemade BBQ sauce, shaved red onions and served with Tater 6'ers & Corn Pudding. 18.95


BBQ Corned Beef Brisket Platter Beef Brisket Corned, dry rubbed and Hickory smoked for over 12 hours, covered with our homemade BBQ sauce, topped with red onions, parsley & mashed potatoes, & corn pudding open face on garlic bread 19.95



Pulled Pork or Corned Beef Brisket Taster 5.75

Try a little taste for an appetizer, side or just because!

Signature Entrees

 **Jambalaya** A Cajun classic of Andouille and chicken slow simmered with the holy trinity 20.95 add shrimp 5.95

Petite Filet 4-oz USDA top choice set in a red wine sauce, served with garlic-mashed potatoes & green beans. 26.95
Add a Blue Cheese crust for 4.95 or add jumbo lump crabmeat and a lemon beurre blanc sauce for 10.95

Filet 8-oz USDA top choice set in a red wine sauce, served with garlic-mashed potatoes and green beans. 32.95
Add a Blue Cheese crust for 4.95 Add jumbo lump crabmeat and a lemon beurre blanc sauce for 10.95

 **Skirt Steak** Texas style BBQ skirt steak with a pile of seasoned tater 6'ers 27.95

Fettuccini Alfredo Fettuccini noodles topped with a traditional Parmesan sauce. 14.95
add shrimp 5.95 add chicken breast 4.95

Fresh Tomato Basil Penne (*aka **Hockey Pasta**) a light fresh tomato basil sauce with Parmesan 14.95
add Italian Sausage and peas (*aka **Country Creek Style**) 5.00
add Chicken and Fresh Mozzarella for a wonderful **Chicken Parmesan** 5.00
add Chicken 4.95 add shrimp 5.95 add artichokes 4.00


Asian Vegetable Noodle Bowl Stir fried bok choy, shiitake mushrooms, water chestnuts, scallions, ginger, garlic, udon noodles in a vegetable broth. Topped with diced tomatoes, a splash of soy sauce, cilantro & sesame seeds. 9.95 add tofu 4.95 add chicken 4.95 add white meat chicken add shrimp 5.95

Grilled Teriyaki Chicken Breast with a homemade teriyaki sauce, rice and green beans. 18.95

Chicken Carbonara Ancho rubbed chicken, bacon, roasted garlic cream sauce, mushrooms, peas, sundried tomatoes, asiago cheese, rosemary & a touch of parsley over a bed of angel hair pasta. 22.95 substitute shrimp 2.00

Chicken Artichoke Chicken stir-fried with green beans, artichokes and wild mushrooms in a subtle sherry cream sauce then topped with white rice. 16.95 add white meat 3.00 Sub tofu N/C

Chicken & Shrimp with Dirty Rice great item, lightly dusted and blackened chicken breast with shrimp rested on a mound of dirty rice with a Jim Beam sugar cane glaze 23.95

 **Orange Sesame Chicken** flash fried and tossed with orange zest, in a traditional light orange sauce with white rice 19.95

Desserts

Bananas Foster A delightful taste of tradition, butter brown sugar with light & dark rum, cream de banana liqueur, poured over bananas with vanilla bean ice cream 17.95 or taster size 10.95 or mini 7.95

Ice Box Pie A fresh home-made caramel, toasted pecans, caramel cream, shaved chocolate in a graham cracker crust 8.95 or taster size 4.95

Hot Fudge Sundae Vanilla ice cream piled high, topped with home-made glazed pecans and finished with Chantilly whipped cream, chocolate chip cookie & a cherry. 9.95 giant sundae 16.95 or small 6.95

Chocolate 3-Way Chocolate ice cream, Ghirardelli chocolate chip brownie, chocolate fudge, mini marshmallows, glazed pecans and Chantilly cream. 18.95 or taster size 11.95 or mini 8.95

Chocolate Chip Bread Pudding Homemade with a cayenne Jim Beam whisky sauce to share 8.95 or taster size 5.95

Chocolate Brownie Sundae Ghirardelli chocolate chip brownie, chocolate ice cream, hot fudge, whip cream, glazed pecans, and a cherry. 9.95

The One Bite Trio Chocolate truffle with Chambord, vanilla bean crème Brule and Chocolate chip bread pudding with a cayenne Jim Beam whisky sauce 13.95

The Ultimate Two Bites 2.95 each

Chocolate Truffle with Chambord and Chantilly cream
Homemade Chocolate chip cookie

Vanilla Bean Crème Brule and Chantilly cream
Ghirardelli chocolate chip brownie

Fresh Beer



Atlantic Brewing, Tavern Pale, Stevens Point, WI	6.00
"It's Milderized" Brewed Exclusively for Bluegrass, with the family recipe dating back to the early 1920's ABV 4.5%	
Odell Brewing Co, 90 Shilling, Fort Collins, CO	6.75
A medium-bodied amber ale with a distinct burnished copper color and a deeply pleasant aroma. ABV: 5.3% IBU: 32	
18th Street Brewery, Overlord's Revenge, Double IPA, Hammond, IN	7.00
This brew is vengefully bitter with a perfect citrus and floral aroma. Everything you need in a Double IPA. Don't be afraid! ABV 8.0%	
Greenbush, Star Chicken Shotgun, American IPA, Sawyer, MI	6.75
Yes, we did equate a beer with a dancing chicken in an Elvis costume. After tasting the five different hops in this west coast-style IPA, you'll be dancing too. ABV: 6.8% IBU: 80	
Left Hand Brewery, Milk Stout, Nitro, Longmont, CO	7.50
The aroma of brown sugar and vanilla cream, with hints of roasted coffee. The head coats your upper lip and its creaminess entices your palate. The rest is pure bliss of milk chocolate fullness! ABV 6.0% IBU 25	
Coronado, Orange Ave. Wit, CA	6.50
Bolstered by orange zest, coriander and orange blossom honey, it's Belgium by way of Coronado. Expect a refreshing, light-bodied brew rife with citrus zing and a hint of earthy spice. ABV: 5.2%	

Bottled Beer

Looking for the Hops

Deschutes, Fresh Haze IPA, Bend, OR	6.50
A hazy twist on your main squeeze, this juice bomb explodes with orange citrus and a soft malt body. ABV. 8.5% IBU, 45	
Temperance, Gate Crasher, Evanston, IL	6.00
Our India Pale Ale stands apart from the bitter crowd and entices with bountiful aromatic hops and a touch of malt sweetness ABV 6.0%	
Deschutes, Fresh Squeezed IPA, Bend, OR	6.25
Juicy citrus and grapefruit flavor profile. As if fresh Citra and Mosaic hops were squeezed straight into the bottle. ABV 6.25% IBU 60	
Surly, Furious IPA, Amber Ale, Minneapolis, MN	6.75
An amber colored ale with citrusy hoppy aromas and flavors and a refreshing, bitter finish. ABV 6.7%, IBU 99	
Revolution, Tropic-Hero, Chicago, IL	6.50
Smooth malt profile and golden color. Notes of coconut, Pineapple and freshly grated citrus rind. Clean, crisp, and bursting with tropical fruit character. ABV 7.0% IBU 70	
Ballast Point, Sculpin IPA, San Diego, CA	7.50
This gold-medal winning IPA, whose inspired use of hops creates hints of apricot, peach, mango and lemon flavors. ABV 7.0% IBU 70	
Buckle Down, Belt & Suspenders, Lyons, IL	6.50
Loads of Crystal and Sterling hops lead the way in producing huge citrus and pine aromatics. Hops are supported with slightly biscuit malt. ABV 7.0%	
Dogfish Head, Pennsylvania Tuxedo, DE	7.50
A dry, yet doughy malt backbone lets the hops and spruce shine through while still balancing out the bitterness. An easy sipper! ABV 8.5% IBU 50	
Brickstone, American Pale Ale, Bourbonnais, IL	6.25
Golden color, with light caramel malts, with loads of Amarillo hops and a slight citrus flavor, then dry hopped for 4 days. ABV 6.3% IBU 45	

Big and Rich Flavors

New Holland, Dragon's Milk, New Holland, MI	10.00
An American Imperial Stout is aged in oak, bourbon barrels for over 120 days. ABV 11%	
Ten Ninety, Imperial Wit Bier, Glenview, IL	7.50
Witbier is a Belgian Style ale that is pale and cloudy due to a high concentration of wheat and barley protein Traditionally spiced with coriander and orange curacao. ABV 10.1%	
Ten Ninety, 72 Hour Work Week XX IPA, Glenview, IL	7.50
While hops manage the heavy lifting, 72 Hour Work Week has a malt backbone that works overtime to create an inviting harmony. ABV 10.1%	
Founders Brewing, Dirty Bastard, Grand Rapids MI.	7.50
A scotch ale dark ruby in color and brewed with seven varieties of imported malts. Complex in finish, with hints of smoke and peat, paired with a malty richness and a right hook of hop power. ABV 8.5% IBU 50	
Flying Dog, The Raging Bitch, Fredrick, MD	7.50
Sweet malt body contrasted with pine and grapefruit hop flavors and exotic fruit yeast notes. ABV 8.3% IBU 60	
Deschutes, Black Butte Porter, Bend, OR	6.00
Notes of rich chocolate and coffee, a luscious creaminess and a roasted finish. ABV 5.2% IBU 30	
Breckenridge, Vanilla Porter, Denver CO	5.50
Smooth roasted chocolate with a creamy Vanilla finish. ABV 4.7%, IBU 17	
Greenbush, Anger, Black IPA, Sawyer, MI	6.50
Chocolate and black malts lend a strong roastiness to balance the intense hopping of this haughty Black IPA ABV: 7.6% IBU: 85	

Lighter Styles

Abita Brewing, Abita Light, Abita Springs, LA	5.50
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North Coast Brewing, Scrimshaw	6.50
Crisp and refreshing with a mild hop aroma. ABV 4.0% IBU 10 A fresh tasting pilsner with a subtle hop character, a crisp, clean palate and a dry finish ABV 4.7% IBU 22	
18th Street Brewery, Candi Crushable	7.50
Hammond, IN 16 ounces of easy drinking Session IPA, which is beautifully rounded out with flaked oats and lactose sugar. ABV 5.5%	
Tighthead, Chilly Water, Mundelein, IL	6.25
16-ounce Wheat based Pale Ale that is fermented very clean with American ale yeast giving it a crisp, refreshing finish. ABV 4.8% IBU 40	
Crystal Lake Brewing, Too Much Cologne, IL	6.50
A bright, slightly fruity and thirst quenching, German style Kolsch. Fresh pear, white grapes with a hint of hop spice. ABV 5.2% IBU 20	
Dogfish Head, Namaste, Milton, Delaware	6.50
A witbier with dried organic orange slices, fresh-cut lemongrass and a bit of coriander in this Belgian-style white beer. ABV 4.8%, IBU 20	
Ale Asylum, Unshadowed, Madison, WI	5.50
Vibrant as a summer sun and über refreshing, this classic German Hefeweizen is soft on the palate with an effervescent finish ABV 6.0 %	
18th Street Brewery, Sex and Candy	7.50
Hammond, IN A 16-ounce fruity and faintly sweet. American IPA. It reminds me of the song! ABV 5.5%	
Firestone Walker, Lager, Paso Robles, CA	5.50
German Pilsner and North American Pale Malts, As light as a feather and easy to drink. ABV 4.5%, IBU 17	
Alaskan Brewing, Amber, Juneau, Alaska	6.50
Glacier fed water from the 1500 sq. Mile Juneau ice field, richly malty and long on the palate, with just enough hop. ABV. 5.3%, IBU 18	
Abita, Turbo Dog Abita Brewing, Abita Springs, LA	5.50
Abita Turbo Dog is a dark brown ale brewed with Willamette hops and a combination of British pale, crystal and chocolate malts. ABV 5.6% IBU 28	
Point, Special Lager, Stevens Point, WI	5.50
The flagship since 1857, well balanced full bodied lager. ABV 4.4% IBU 9	

Ciders and a Beer (gluten free choices)

Wyder's, Raspberry Hard Cider	ABV 5.0% Middlebury VT	6.25
Blake's Grizzly Pear Cider	ABV 5.0% , Armada, MI	6.50
Lake Front, New Grist Pilsner	ABV 5.1% Milwaukee, WI	6.25

Sour

Uinta, Ready Set Gose	ABV 4.0% Salt Lake City, Utah	6.00
Revolution, Freedom of Speech	ABV 5%, IBU 7, Chicago, IL	6.50

