



LUNCH MENU

1636 Old Deerfield Road, Highland Park, IL 60035 ph 847-831-0595
www.Bluegrassshp.com

Good Cold Fresh Beer

Tavern Pale (Lager) abv 4.5%	6.00
Haymarket Maibock is better than your bock. Chgo. 7%	6.75
Buckledown Citra Clencher IPA Lyons, IL 8.1%	8.00
18 th Street, Here Comes the Reaper, IPA, Hammond, IN	6.75
Firestone Walker Nitro Merlin Milk Stout. abv 5.5%	7.00
Deschutes Brewery, American Wheat, Bend, OR 5.0%	6.25

Wines by the Glass 10 each

Riesling, Pacific Oasis, Columbia Valley, WA
 Sauvignon Blanc, Kate Arnold, CA
 Chardonnay, Inspiration Russian River, CA
 Rose, Copain, '13 "Tous Ensemble", CA
 Pinot Gris, Tocatta, CA
 Pinot Noir, Queen of Hearts, CA
 Malbec, Waterbrook, Walla Walla, WA
 Cabernet Sauvignon, Calipaso, CA

Appetizers

- Szechwan Spicy Calamari** shaved onion flash fried tossed and served with wasabi mustard sauce 14.95
Artichoke Fritters Served with a lemon dipping sauce 10.95
Ahi Tuna Sushi Grade, seared rare, dusted with our homemade blackening spice 16.95
Popcorn Shrimp lightly battered in our homemade tempura with a Tabasco wine sauce 11.95
Nawlins' Sweet and Spicy Shrimp sautéed and caramelized with layers of heat and sweet 13.95
Mushroom Broil A combination of domestic and wild mushrooms and set atop grilled crusty Italian bread with melted Gruyere cheese 11.95
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

Soups & Salads

French Onion Soup 7.95 **Chicken and Sausage Gumbo** 7.95 **Shot of Gumbo** 1.95

Salad options: grilled chicken 4.95 parmesan crusted chicken 4.95 shrimp 5.95 salmon 5.95
Wagyu 9.95 skirt steak 6.95 pulled pork 5.95 corned beef brisket 5.95 fried crawfish tails 6.95

Southwest Salad with roasted corn, gorgonzola, red onions, jalapenos, tomatoes, iceberg, romaine our pear balsamic vinaigrette 11.95

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. 16.95

House Chop Salad Crisp salad greens chopped and tossed with ripe tomatoes, scallions, Gorgonzola, crisp bacon, and avocado, toasted sunflower seeds and shaved sweet red onion. Tossed in an herb vinaigrette. 11.95 small Chop Salad 7.95

Rémoulade Salad Iceberg lettuce tossed with scallions, tomatoes, bacon and topped with a creamy Rémoulade dressing small 5.95 large 9.95 add Crabmeat 9.95 add add Crawfish Tails 5.95

Tomato and Homemade Mozzarella with basil and sea salt Small 7.95 large 11.95

Caesar Salad Crunchy, garlicky goodness! Crisp romaine lettuce, seasoned croutons, grated parmesan and our Caesar dressing with anchovies makes this one special. Small 5.95 large 8.95

Bluegrass Salad hearts of romaine lettuce & fresh radicchio topped with shaved red onion, crumbled Gorgonzola cheese & pine nuts, with pear balsamic vinaigrette. Small 6.95 large 9.95

Teriyaki Salmon Salad Romaine, tomato, scallions tossed in a light Asian dressing. 15.95

Asian Salad with Asian sesame dressing water chestnuts, tomato, crispy wonton strips, sliced almonds and crisp romaine lettuce 11.95

Key West Seafood Salad (extra Seafood 9.95) Fresh lump crab meat and shrimp, avocados, tomatoes, crisp greens, chives, tossed in lemon vinaigrette 22.95 small Seafood Salad 15.95

Soup and Salad Choice of Gumbo or French Onion and Caesar or Bluegrass salad 12.95

Bluegrass Signatures

Petite Filet 4oz USDA top choice set in a red wine sauce. Served with mashed potatoes 21.95

Orange Sesame Chicken flash-fried and tossed with orange zest, served with white rice 13.95

Roasted Chicken Carbonara ancho rubbed chicken, bacon, roasted garlic cream sauce, mushrooms, peas, sundried tomatoes, asiago cheese, rosemary & a touch of parsley 13.95 substitute shrimp 2.00

Fettuccini Alfredo 11.95 add Chicken 4.95 add shrimp 5.95 add artichokes 4.00

Fresh Tomato Basil Penne A light fresh tomato basil sauce tossed with Parmesan cheese 12.95
add Chicken 4.95 add shrimp 5.95 add Artichokes 4.00





October is Breast Cancer Awareness Month, and the perfect time to wine and dine for a good cause! Join the Lynn Sage Foundation, a Chicago-based organization committed to finding a cure for breast cancer, and more than 50 Chicagoland restaurants as they help raise money for "In Good Taste": A Breast Cancer Research Initiative. When you dine at Bluegrass, donations (\$1 per check – or more if you desire) will benefit The Lynn Sage Scholars Program at Northwestern University. We also match additional funds raised by our guests.

Oktoberfest Specials

Oktoberfest Pretzel with a stone ground mustard – sorry no om pa pa band with this one... 4.95

Sausage sampler ¼ Veal Brat, ¼ Thuringer & ½ Wild Boar sausage grilled, homemade Sauerkraut & mustard 9.95

Wiener Schnitzel thin slices of breaded veal fried and topped with sautéed green and red peppers, mushrooms and a light red wine sauce served with mashed potatoes 14.95

German Sausages a trio of ½ Veal Brat, ½ Smoked Thuringer along with a Wild Boar sausage served with sauerkraut & German potato salad 13.95

Seafood

Wild Alaskan Salmon Fresh Alaskan Salmon, orzo asiago & green beans 28.95 half portion 19.95

Faroe Island Salmon with a dill beurre blanc or BBQ sauce & white rice. 17.95

Louisiana Blackened Grouper atop a creamy corn and crawfish risotto & lemon beurre blanc. 22.95

Fried Shrimp Six hand battered and flash-fried shrimp golden served with French fries 14.95

Shrimp & Grits southern style BBQ shrimp, creamy smoked cheddar grits, sweet and spice pork belly candy. 15.95

Tilapia Sassafras Pecan coated flash-fried topped with wild mushroom sauce & rice 15.95

Jambalaya A Cajun classic of Andouille & chicken slow simmered 14.95 add Shrimp 5.95

Crawfish Etouffee Crawfish smothered in the classic sauce of seafood stock and roux. 13.95

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 14.95

Real Texas Style BBQ

*Baby Back Ribs Ribs dry rubbed and only smoked daily for 3 ½ hours, ... (Not fall off the bone style!), smoked with hickory and mesquite woods, served with peanut brittle baked beans and tater 6'ers 25.95 half slab 17.95

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

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 and a touch of sliced red onions. 13.95

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 14.95

What is Wagyu Beef?

Wagyu beef, also known as American-style Kobe beef, is the result of cross-breeding Japanese Wagyu cattle with continental breeds of cattle. American Wagyu beef is prized because of its intense marbling and high percentage of oleaginous, intramuscular unsaturated fat. The name Kobe is reserved exclusively to describe cattle raised in the Kobe region of Japan. Wagyu cattle raised outside of Kobe must be identified as Wagyu or Kobe-style.

Mishima Reserve Wagyu BBQ Beef Brisket Platter dry rubbed and Hickory smoked for over 12 hours, covered with our homemade BBQ sauce, topped with mashed potatoes, and corn pudding open face on garlic bread 23.95



Mishima Reserve Wagyu BBQ Beef Sandwich on a Hawaiian bun with choice of side 17.95 (double beef add 11.95)

Mishima Reserve Wagyu BBQ Beef Brisket taster11.95

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)

Jazzy Ruben we use a smoked corned beef brisket, melted swiss cheese, sauerkraut spiked with andouille sausage, rémoulade & creole mustard on a toasted marble rye bread 15.95

Crusty Blue BBQ Burger Blue cheese crusted ½ pound burger topped with BBQ sauce & crispy onions 14.95

Bluegrass Burger Certified Angus Beef ½ pound burger with crisp lettuce, onion, tomato and pickle 12.95

The Giant Burger Twin ½ pound Pattie, cheddar cheese & bacon, lettuce, tomato, onion, Pickle, onion rings 19.95

Fish Sandwich, grilled, blackened or fried. Add a light sauce of BBQ, Tartar or Lemon butter
Select your fish Florida Red Grouper 18.95 Faroe Island Salmon 16.95 or Tilapia 14.95

Chicken Breast Rosemary marinated in olive oil, rosemary, garlic and a green onion mayo on the side. 13.95

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

BBQ Skirt Steak served open-face on garlic bread and with grilled onions 15.95

Ahi Tuna Sandwich

diced tuna lightly seasoned and flavored with sesame oil, our green onion mayonnaise, diced jalapeños, onions, avocado served on our toasted marbled rye bread 18.95