

Holiday Bonus Gift Certificates Now Available

Buy \$100 Gift Certificate & get a \$25 dollar Bonus Certificate or
buy a \$50 Gift Certificate & get a \$10 Bonus Certificate

(ie. Bonus certificates with the in-house Purchase only, Gift Certificates not valid the day they are purchased,
Bonus certificates good January 1st 2022 to March 31st 2022)



Hours

Tuesday - Friday 11:30 -2pm
Tuesday – Thursday 5 – 8pm
Friday -Saturday 5 – 8:30pm
Closed Sunday and Monday



Pswd: bluegrass

Tuesdays Smoked Chicken & Tequila Day!

Tuesdays Smoked Specials (*Order early – Chicken and Ribs do sell out!)

BBQ Half Chicken with tater 6'ers and corn pudding 15.95* (white meat only add 2 dollars)

Tuesday Trio a great sampling of our smoked meats!

1/3 slab of our famous Pit Smoked Ribs, ¼ Smoked BBQ Chicken & a ¼ pound of our Smoked Corned Beef Brisket with tater 6'ers & corn pudding 23.95

BBQ Pit smoked ½ Chicken & ½ slab Pit Smoked Ribs

with tater 6'ers 27.95* (white meat add 2 dollars)

Thursday Orange Chicken Night

Orange Sesame Chicken flash fried and tossed with orange zest, in a light orange sauce

with white rice 17.95



Seafood Specials

Canadian Walleye Flash fried with panko, our homemade tartar sauce, and fresh cut fries 27.95
or pan seared with mashed potatoes & green beans – half portion 20.95

Faroe Island Salmon with a fresh dill beurre blanc, green beans and buttered orzo asiago. 29.95

*or glazed in our homemade Bluegrass bbq sauce - half portion 21.95

Louisiana Blackened Grouper drizzled with lemon beurre blanc with a corn and crawfish risotto 31.95

Shrimp & Grits southern style BBQ shrimp atop a creamy smoked cheddar grits with a sweet and spice pork belly candy. *The winning dish at the 2014 Wagner Farms Baconfest 23.95

Shrimp & Grits with Grilled Andouille Sausage southern style BBQ shrimp atop a creamy smoked cheddar grits with a sweet and spice pork belly candy. 25.95

Tilapia Sassafras Pecan-coated Tilapia, flash-fried, topped with a wild mushroom sauce, grilled shrimp, rice, and green beans 26.95 half portion 19.95

Shrimp Jambalaya classic of Andouille and chicken, slow simmered with peppers and spices. 28.90

Crawfish Etouffee Crawfish smothered in the classic sauce of seafood stock and roux. 22.95

Shrimp Etouffee Shrimp (popcorn size), smothered in the classic sauce of seafood stock and roux. 22.95

Chicken and Shrimp with Dirty Rice A great item, lightly dusted and blackened chicken breast and shrimp rested on a mound of dirty rice and a Jim Beam Sugar cane glaze 24.95

Fried Shrimp Hand battered, flash fried golden, with French fries, cocktail sauce and lemon. 23.95

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. 26.95

Ahi Tuna Sushi grade, seared rare, served with sesame seaweed salad & dusted with togarashi 31.95

Key West Seafood Salad fresh lump crab meat and shrimp, chives, tomatoes, crisp greens and avocado tossed in a lemon vinaigrette 27.95 add double seafood 15.95

Soup & Gumbo

Chicken and Sausage Gumbo 8.95

Try a **Shot of Gumbo** 2.95

Baked French Onion Soup 8.95

Try a **Shot of French Onion** 2.95

Appetizers

Kung Pao Bites breaded Kung Pao rice bites with an orange dipping sauce 6.95

Szechwan Spicy Calamari flash fried shaved onion, tossed and served with wasabi mustard sauce 14.95

Taster size only 7.95

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

Ahi Tuna Sushi Grade, seared rare, dusted with our chef's homemade blackening spice 17.95

Artichoke Fritters Served with a lemon dipping sauce 12.95

½ Slab BBQ Ribs great way to taste our ribs without a full commitment 15.95

Popcorn Shrimp lightly battered in our homemade tempura with a Tabasco wine sauce 12.95

Shrimp Cocktail the classic cocktail with popcorn shrimp and cocktail sauce 12.95

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 17.95

Nawlins' Sweet and Spicy Shrimp sautéed and caramelized with layers of heat and sweet 14.95

 **Pulled Pork** 7.95 or **Corned Beef Brisket Taster** 9.95 Try a little taste just because!

Salads

Add any of these to our salads: grilled chicken 6.95 parmesan crusted chicken 6.95 shrimp 7.95 salmon 7.95 skirt steak 10.95

Bluegrass Salad Radicchio, romaine, red onion, Gorgonzola, and pine nuts, pear balsamic vinaigrette. small 8.95 large 11.95

Caesar Salad Crisp romaine lettuce, seasoned croutons, grated parmesan and our Caesar dressing with anchovies make this one special. 7.95 large 10.95 add parmesan encrusted chicken to this one for a real treat!

Rémoulade Salad Iceberg with scallions, tomatoes, bacon and topped with a creamy Rémoulade dressing 8.95/10.95 add fresh Lump Crab meat 10.95 add shrimp 6.95 add fried Crawfish Tails 7.95 (the tails are recommended!)

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 8.95 large 12.95

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. 12.95

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

Southwestern Salad mixed greens, studded with Ancho roasted tomatoes, topped with a roasted corn, red onion & Jalapeno relish, finished with gorgonzola and tossed with a pear balsamic vinaigrette 11.95

Sides 7.00

Tater 6'ers

Dirty Rice

Buttered Orzo Asiago

Corn & Crawfish Risotto

Peanut Brittle Baked Beans

Green Beans

French Fries

Mashed Potatoes

Baby Bok Choy

Corn Pudding

Smoked Cheddar Grits

Real Texas Style Pit BBQ

Our sauce and rub are always Gluten Free (We cook daily and do sell out!)

*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 Wylie 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 31.95 half slab 21.95

Jambalaya & Real Pit Half Slab BBQ Ribs 27.95

Pulled Pork & Real Pit Half Slab BBQ Ribs 26.95

Fried Shrimp & Real Pit Half Slab BBQ Ribs 27.95



BBQ Pulled Pork Platter Slow Smoked Pork Shoulder, dusted with our Dry Rub, a touch of our homemade BBQ sauce, shaved red onions and served with Tater 6'ers & Corn Pudding. 19.95

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 21.95



Signature Entrees

Jambalaya A Cajun classic of Andouille and chicken, slow simmered with peppers and spices. 21.95 Add Shrimp 6.95

Vegetable Jambalaya new spin on a classic of a slow simmered holy trinity with carrots and a vegetable stock thickened with corn starch. 18.95 (Vegan, Gluten Free) add the Beyond Sausage 5.00

Fettuccini Alfredo Fettuccini noodles topped with a traditional Parmesan sauce. 14.95
add shrimp 7.95 add chicken breast 6.95

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 Grilled Chicken 6.95 add shrimp 7.95 add Artichokes 4.00 add Parmesan Crusted Chicken 6.95
add Parmesan Crusted Chicken with fresh Mozzarella 7.95 add fresh Mozzarella 1.50

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 4.00

Petite Filet 4-oz USDA top choice set in a red wine sauce, served with garlic-mashed potatoes & green beans. 27.95
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. 35.95

Skirt Steak Texas style BBQ skirt steak with a pile of seasoned tater 6'ers 35.95

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. 12.95 add tofu 5.95 add chicken 6.95 add white meat chicken 7.95 add shrimp 7.95

Grilled Teriyaki Chicken Breast with a homemade teriyaki sauce, rice and green beans. 19.95

Chicken Artichoke Chicken stir-fried with green beans, artichokes and wild mushrooms in a subtle sherry cream sauce then topped with white rice. 18.95 add white meat 3.00 Sub tofu N/C

 **Orange Sesame Chicken** flash fried and tossed with orange zest, in a traditional light orange sauce with white rice 21.95

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 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 16.95

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 18.95

Chicken Breast Rosemary Sandwich marinated in olive oil, fresh rosemary & garlic, green onion mayo on the side. 15.95

 **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. 17.95 *sub a Beyond Burger for an extra dollar...

Giant Burger (as in HPHS) twin 8 oz. patties of certified Angus beef, cheddar cheese, bacon, lettuce, tomato, onions, pickle and onion rings 24.95

Bluegrass Burger ½ pound certified Angus beef burger dressed with lettuce, tomato, pickle & onion 15.95

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

The Beyond Burger with sautéed jalapeno, onion, mushroom, corn and a light smear of stone ground mustard 16.95

Skirt Steak Sandwich served open face on garlic bread and grilled to perfection, with bbq sauce and grilled onions 19.95

Children's Menu 8.95

Chicken Tenders and French Fries

Fried Shrimp and French Fries

Fettuccine Alfredo

Fish Fry and French Fries

Penne Marinara

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 8.95

Ice Box Pie A fresh home-made caramel, toasted pecans, caramel cream, shaved chocolate in a graham cracker crust 9.95

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 9.95

Chocolate Chip Bread Pudding Homemade with a cayenne Jim Beam whisky sauce to share 9.95 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 Ultimate Two Bites 2.95 each

Vanilla Bean Crème Brule and Chantilly cream

Homemade Chocolate chip cookie

Ghirardelli chocolate chip brownie

Chocolate Truffle with Chambord and Chantilly cream



Fresh All-American Draft Beer

Atlantic Brewing, Tavern Pale, Chicago IL	7.00
"It's Milderized" Brewed Exclusively for Bluegrass, with the family recipe dating back to the early 1920's ABV 4.5%	
Spiteful Brewing, Alley Time, Chicago, IL	7.00
It's that time of day that all the bike messengers know. It's Simcoe and Pilsner malt. It's Alley Time. ABV 6.0%	
Ravinia Brewing, Steep Ravine, IPA, Highland Park, IL	7.00
Magically packed with citrus piquancy, aromatic pine, and plenty of adventure... so enjoy this hop-forward, smooth-drinking ride! ABV 7.25% IBU 40	
Toppling Goliath, Dolphin Sparkles, IPA, Decorah, IA	7.00
A collective interpretation and re-imagining of a West Coast IPA. Soft, subtle, and clean malt in order to create the liquid translation of their favorite hops - Citra and Nelson Sauvin9. ABV 7.3% IBU 30	
Bell's. Amber Ale. Kalamazoo. MI	7.00
Toasted and sweet caramel notes from carefully selected malts, balanced with herbal and citrus hop aromas. ABV 5.8%	
Buckle Down Brewing, Party Pillow, Hefeweizen, Lyons, IL	7.00
A pale, refreshing German-style wheat beer, A dry finish and fluffy mouth feel. Authentic German yeast provides the distinctive banana and clove. ABV 5.3%	

Bottles & Cans

Lighter Styles

- Abita Light**, ABV 4.6%, Abita Springs, LA
- 4 Hands Brewing, Full Life**, Lager, ABV 4.5%, St. Louis, MO
- Buckle Down, Cactus Pants**, Mexican Lager, ABV 4.5%, Lyons, IL
- Spiteful Brewing, Tangerine Radler**, ABV 2.7%, Chicago, IL
- Two Brothers, Ebel's Weiss**, ABV 4.9%, Warrenville, IL
- Spiteful Brewing, Lager**, ABV 4.7%, Chicago, IL

Big & Rich Flavors

- Breckenridge, Vanilla Porter**, ABV 4.7% IBU 17 Denver, CO
- Ravina Brewing, Baldwin Porter**, ABV 6.25% IBU 25, Highland Park, IL

Seltzers & Ciders

- Freshie, Organic Tequila Seltzer**, ABV 4.7%,
- Stem, Raspberry Apple Cider**, ABV 6.7 Denver, CO

Ambers & Ales

- 5 **Abita, Turbodog, Brown Ale**, ABV 5.6%, IBU 28 Abita Springs, LA 6
- 6 **Deschutes, Mirror Pond, Pale Ale**, ABV 5% IBU 40, Bend, OR 5
- 6 **Toppling Goliath, Psuedo Sue**, ABV 6.8% IBU 45 Decorah, IA 7
- 5 **Ravinia, Diversey Station, Pale Ale**, ABV 4.9% IBU 28, H.P., IL 6
- 6 **Rogue, Dead Guy Ale, Amber**, ABV 6.8% IBU 40, Newport, OR 5
- 6

IPAs

- Toppling Goliath, Pompeii**, ABV 5.8% IBU 50 Decorah, IA 7
- 5 **Tighthead, Bear's Choice**, ABV 6.3% IBU 75 Mundelein, IL 6
- 6 **Buckle Down, Luv Tap**, ABV 6.3% Lyons, IL 6

Non-Alcoholic

- 7 **O'Doul's, Amber**, Non-Alcoholic Lager, MO 5
- 5

Wearing a mask shows...



Kindness

