

# The Mardi Gras Celebration Menu is "Live"

1636 Old Deerfield Road  
Highland Park, IL 60035



Pswd: bluegrass

## Fat Tuesday March 1<sup>st</sup>

### Weekly Specials



5 Bucks on Tuesday



### Hours

Lunch Tuesday - Friday 11:30 -2pm  
Dinner Tuesday - Thursday 5 - 8pm  
Friday -Saturday 5 - 8:30pm  
Saturday 4:30 - 8:30pm  
Closed Sunday and Monday



## Tuesdays Smoked Chicken & Tequila Day! (\*Order early - Chicken and

Ribs do sell out!)

**BBQ Half Chicken** with tater 6'ers and corn pudding 16.95\* (white meat only add 2 dollars)

**Tuesday Trio** 1/3 slab of our famous Pit Smoked Ribs, 1/4 Smoked BBQ Chicken & a 1/4 pound of our Smoked Corned Beef Brisket with tater 6'ers & corn pudding 24.95

**BBQ Pit smoked 1/2 Chicken & 1/2 slab Pit Smoked Ribs** with tater 6'ers 27.95\* (white meat add 2 dollars)

## Wednesday Night Jambalaya

A Cajun classic, slow simmered with peppers and spices. 19.95 Add Shrimp 6.95

**Thursday Night Blackened Redfish & Red Beans and rice** served to delight your red bean craving 22.95

## Mardi Gras 2022... The only real Mardi Gras on the North Shore - through Fat Tuesday March 1<sup>st</sup>

### Appetizers (smaller plates)

**Crawfish Boudin** A classic Cajun sausage with Crawfish, rice and a blend of Cajun seasonings 14.95

**Shrimp Toast** our popcorn shrimp sautéed in a bbq spice, (a classic herb butter sauce) on garlic bread with a thin layer of fresh Mozzarella 14.95

**Alligator** Louisiana alligator seasoned and fried golden served with a zesty tabasco wine sauce. 14.95

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

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

### Entrees

**Lafayette Blue Plate Special** Blackened Grouper on a bed of corn & crawfish risotto, Blackened Red Fish with red beans, rice and grilled Andouille & Shrimp with a Jim Beam bourbon glaze 32.95

**Blackjack Shrimp** grilled andouille sausage and shrimp skewers topped with our Jim Beam bourbon glaze, served on a crawfish boudin with a touch of boudin gravy. A great sweet and spicy combination 29.95

**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 (Trophy is on the back bar!) 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. 29.90

**Jambalaya** A Cajun classic of Andouille and chicken, slow simmered with peppers and spices. 22.95

**Vegetable Jambalaya** new spin on a classic of a slow simmered holy trinity with carrots and a vegetable stock thickened with corn starch. 19.95 (Vegan, Gluten Free) add Beyond Sausage 5.00

**Crawfish Etouffee** An authentic recipe. Crawfish smothered in the classic sauce of seafood stock and roux. 23.95

**Shrimp Etouffee** Shrimp (popcorn size), smothered in the classic sauce of seafood stock and roux. 23.95

**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

**Blackened Redfish & Red Beans and rice** served to delight your red bean craving 25.95

**Louisiana Blackened Grouper** set atop a creamy corn and crawfish risotto and drizzled with lemon beurre blanc. 31.95

**Po' Boys** All dressed with lettuce, tomatoes, pickles and a Po' Boy dressing, the real McCoy here!

Fried Gator 19.95 \* Fried Shrimp 18.95 \* Fried Crawfish 18.95 \* Blackened Chicken 17.95 \* Andouille Sausage 18.95

## Start Your Mardi Gras with a Hurricane

Myers's Dark, Cruzan Coconut, and Light Rums mixed with pineapple, orange, real passionfruit, and freshly squeezed lime juice.

By the Pint 17.95 (2 drinks) or Quart 31.95 (4 drinks) CARRY OUT ONLY... sorry ☹️

## Seafood Specials

**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

**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. 27.95

**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 28.95 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

**Szechwan Spicy Calamari** flash fried shaved onion, tossed and served with wasabi mustard sauce 15.95

Taster size only 9.95

**Real Crab Cake** great creation, all crab with a dollop of green onion mayo 17.95

**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 13.95

**Shrimp Cocktail** the classic cocktail with popcorn shrimp and cocktail sauce 13.95

**Mushroom Broil** A combination of domestic and wild mushrooms and set atop grilled crusty Italian bread with melted Gruyere cheese 13.95

**Orange Sesame Shrimp** flash fried, with orange zest and chilies, in a light orange sauce 14.95

**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 12.95

**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 8.95/12.95 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 13.95

**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, sesame seeds and crisp romaine lettuce 12.95

**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 12.95

## 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 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 32.95 half slab 22.95

**Jambalaya & Real Pit Half Slab BBQ Ribs** 28.95

**Pulled Pork & Real Pit Half Slab BBQ Ribs** 27.95

**Fried Shrimp & Real Pit Half Slab BBQ Ribs** 28.95



**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 22.95



## Signature Entrees

**Orange Sesame Chicken** flash fried and tossed with orange zest, in a traditional light orange sauce with white rice 22.95

**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. 23.95 substitute shrimp 4.00

**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

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

**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

**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. 19.95 add white meat 3.00 Sub tofu N/C

## Sandwiches

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

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

 **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. 18.95 \*sub a Beyond Burger for an extra dollar...

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

**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 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

**Giant Burger (as in HPHS)** twin 8 oz. patties of certified Angus beef, cheddar cheese, bacon, lettuce, tomato, onions, pickle and onion haystack 25.95

**Bluegrass Burger** ½ pound certified Angus beef burger dressed with lettuce, tomato, pickle & onion 16.95

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

## Children's Menu 8.95

**Chicken Tenders and French Fries**  
**Fried Shrimp and French Fries**

**Fettuccine Alfredo**  
**Fish Fry and French Fries**

**Penne Marinara**



# Fresh All-American Draft Beer

<b>Atlantic Brewing, Tavern Pale, Chicago IL</b>	7.00
"It's Milderized" Brewed Exclusively for Bluegrass, with the family recipe dating back to the early 1920's ABV 4.5%	
<b>Spiteful Brewing, Alley Time, Chicago, IL</b>	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%	
<b>Ravinia Brewing, Steep Ravine, IPA, Highland Park, IL</b>	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	
<b>Alarmist Brewing, Le Jus, Hazy IPA, Chicago, IL</b>	7.00
Our flagship New England Style IPA and 2018 GABF Gold Medal Winner for Hazy IPA. Oozing with hop flavor from Mosaic and Citra hops. A bit of lactose of body and underlying sweetness. Hazy, juicy, whatever the kids use to describe this style these days. ABV 6%	
<b>Bell's, Amber Ale, Kalamazoo, MI</b>	7.00
Toasted and sweet caramel notes from carefully selected malts, balanced with herbal and citrus hop aromas. ABV 5.8%	
<b>Buckle Down Brewing, Party Pillow, Hefeweizen, Lyons, IL</b>	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
- Abita, Turbo Dog**, Brown Ale, ABV 5.6% Abita Springs, LA

### 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%, 7
- Stem, Raspberry Apple Cider**, ABV 6.7 Denver, CO 5
- Jim Beam Ginger Highball**, ABV 5% 5

### Ambers & Ales

- 5 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
- 6 Ravinia, Diversey Station, Pale Ale**, ABV 4.9% IBU 28, H.P., IL 6
- 5 Rogue, Dead Guy Ale, Amber**, ABV 6.8% IBU 40, Newport, OR 5

### IPAs

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

