

**The Mardi Gras  
Celebration starts Jan 18th**

1636 Old Deerfield Road  
Highland Park, IL 60035



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

**Weekly Specials**



5 Bucks on Tuesday



**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 16.95\* (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 24.95

**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

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*Seafood Specials*

**Canadian Walleye** Flash fried with panko, our homemade tartar sauce, and fresh cut fries 28.95  
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. 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

**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

**Baked French Onion Soup** 8.95

Try a **Shot of Gumbo** 2.95

Try a **Shot of French Onion** 2.95

## Soup & Gumbo

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## 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

**Jambalaya** A Cajun classic of Andouille and chicken, slow simmered with peppers and spices. 22.95 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. 19.95 (Vegan, Gluten Free) add 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. 23.95 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. 19.95 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 22.95

## 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. 18.95 \*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 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

**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 Brulee and Chantilly cream  
Homemade Chocolate chip cookie

Ghirardelli chocolate chip brownie  
Chocolate Truffle with Chambord and Chantilly cream



## Fresh All-American Draft Beer

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|--|------|
| <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>Firestone Walker, Mind Haze, IPA, Decorah, IA</b>   | 7.00 |
| From the coast of California comes Mind Haze, a free-spirited beer made to elevate your perceptions—juicy, fresh and loaded with an imaginative array of tropical hop flavors. ABV 6.2% IBU 40 |      |
| <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

|   |   |
|---|---|
| <b>Abita Light</b> , ABV 4.6%, Abita Springs, LA                      | 5 |
| <b>4 Hands Brewing, Full Life</b> , Lager, ABV 4.5%, St. Louis, MO    | 6 |
| <b>Buckle Down, Cactus Pants</b> , Mexican Lager, ABV 4.5%, Lyons, IL | 6 |
| <b>Spiteful Brewing, Tangerine Radler</b> , ABV 2.7%, Chicago, IL     | 5 |
| <b>Two Brothers, Ebel's Weiss</b> , ABV 4.9%, Warrenville, IL         | 6 |
| <b>Abita, Turbo Dog</b> , Brown Ale, ABV 5.6% Abita Springs, LA       | 6 |

### Big & Rich Flavors

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|---|---|
| <b>Breckenridge, Vanilla Porter</b> , ABV 4.7% IBU 17 Denver, CO            | 5 |
| <b>Ravina Brewing, Baldwin Porter</b> , ABV 6.25% IBU 25, Highland Park, IL | 6 |

### Seltzers & Ciders

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|---|---|
| <b>Freshie, Organic Tequila Seltzer</b> , ABV 4.7%,     | 7 |
| <b>Stem, Raspberry Apple Cider</b> , ABV 6.7 Denver, CO | 5 |
| <b>Jim Beam Ginger Highball</b> , ABV 5%                | 5 |

### Ambers & Ales

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|--|---|
| <b>Deschutes, Mirror Pond, Pale Ale</b> , ABV 5% IBU 40, Bend, OR      | 5 |
| <b>Toppling Goliath, Psuedo Sue</b> , ABV 6.8% IBU 45 Decorah, IA      | 7 |
| <b>Ravinia, Diversey Station, Pale Ale</b> , ABV 4.9% IBU 28, H.P., IL | 6 |
| <b>Rogue, Dead Guy Ale, Amber</b> , ABV 6.8% IBU 40, Newport, OR       | 5 |

### IPAs

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

### Non-Alcoholic

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|--|---|
| <b>O'Doul's, Amber, Non-Alcoholic Lager</b> , MO | 5 |
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