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

Hours

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

Appetizers

- Szechwan Spicy Calamari** shaved onion flash fried tossed and served with wasabi mustard sauce 14.95
- Nawlins' Sweet and Spicy Shrimp** sautéed and caramelized with layers of heat and sweet 14.95
- ½ Slab BBQ Ribs** great way to taste our ribs without a full commitment 15.95
- Artichoke Fritters** Served with a lemon dipping sauce 12.95
- Ahi Tuna** Sushi Grade, seared rare, dusted with our chef's homemade blackening spice 17.95
- Popcorn Shrimp** lightly battered in our homemade tempura with a Tabasco wine 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

Soups & Salads

French Onion Soup 8.95 **Chicken and Sausage Gumbo** 8.95 **Shot of Gumbo or French Onion** 2.95

Salad options: grilled chicken 6.95 parmesan crusted chicken 6.95 shrimp 7.95 salmon 7.95
skirt steak 10.95 pulled pork 7.95 corned beef brisket 8.95 fried crawfish tails 7.95

Southwest Salad with roasted corn, gorgonzola, red onions, jalapenos, tomatoes, iceberg, romaine our pear balsamic vinaigrette 12.95

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. 21.95

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. 12.95 small Chop Salad 7.95

Rémoulade Salad Iceberg lettuce with scallions, tomatoes, bacon and topped with a creamy Rémoulade dressing small 8.95 large 10.95 add fresh Lump Crabmeat 10.95 add shrimp 7.95 add fried Crawfish Tails 7.95 (recommended!)

Tomato and Homemade Mozzarella with basil and sea salt Small 8.95 large 12.95

Caesar Salad Crunchy, garlicky goodness! Crisp romaine lettuce, seasoned croutons, grated parmesan and our Caesar dressing with anchovies makes this one special. Small 7.95 large 10.95

Bluegrass Salad hearts of romaine lettuce & fresh radicchio topped with shaved red onion, crumbled Gorgonzola cheese & pine nuts, with pear balsamic vinaigrette. Small 8.95 large 11.95

Teriyaki Salmon Salad Romaine, tomato, scallions tossed in a light Asian dressing. 16.95

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 27.95 Small Seafood Salad 19.95

Soup and Salad Choice of Gumbo or French Onion and Caesar or Bluegrass salad 14.95

Real Texas Style BBQ

*Baby Back 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 31.95 half slab 21.95

Jambalaya & Real Pit Half Slab BBQ Ribs, our "Cajun Combo" 27.95

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. 15.95

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 16.95

Seafood

Coming Soon... not quite yet!

Maryland Soft Shell Crabs with orzo asiago and green beans

Tempura battered and fried with a tempura dipping sauce, or sautéed with a lemon butter sauce

Maryland Soft Shell Crabs just crabs no sides

Wild Alaskan Salmon Fresh Alaskan Salmon, orzo asiago & green beans

Canadian Walleye flash fried with panko our homemade tartar sauce and fresh cut fries 24.95
or pan seared with mashed potatoes

Faroe Island Salmon with a dill beurre blanc or BBQ sauce & white rice. 27.95

Louisiana Blackened Grouper with a creamy corn and crawfish risotto and drizzled with lemon beurre blanc. 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!) 17.95

Shrimp & Grits with Grilled Andouille Sausage just a little extra love with the Andouille on this one. 18.95

Tilapia Sassafras Pecan coated flash-fried topped with a wild mushroom sauce rice 17.95

Shrimp Jambalaya A classic of Andouille and chicken slow simmered with peppers and spices. 22.90

Crawfish Etouffee An authentic recipe, Crawfish smothered in the classic sauce of seafood stock and roux. 15.95

Shrimp Etouffee Shrimp smothered in the classic sauce of seafood stock and roux. 15.95

Shrimp Carbonara ancho rubbed shrimp, bacon, roasted garlic cream sauce, mushrooms,
peas, sundried tomatoes, asiago cheese, rosemary & a touch of parsley 18.95

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

Fried Shrimp Six hand battered and flash-fried shrimp golden served with French fries 17.95

Bluegrass Signatures

Jambalaya A classic of Andouille and chicken slow simmered with peppers and spices. 15.95 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. 14.95 (Vegan, Gluten Free) add the Beyond Beef 5.00

Petite Filet 4oz USDA top choice set in a red wine sauce. Served with mashed potatoes 26.95

Orange Sesame Chicken flash-fried and tossed with orange zest, served with white rice 15.95

Roasted Chicken Carbonara ancho rubbed chicken, bacon, roasted garlic cream sauce, mushrooms,
peas, sundried tomatoes, asiago cheese, rosemary & a touch of parsley 15.95

Fettuccini Alfredo 11.95 add Chicken 6.95 add shrimp 7.95 add artichokes 4.00

Fresh Tomato Basil Penne A light fresh tomato basil sauce tossed with Parmesan cheese 12.95

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

Sandwiches

All sandwiches are served with French fries or Caesar salad. Bluegrass salad available for additional dollar
onion haystack – 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 19.95

Crusty Blue BBQ Burger Blue cheese crusted ½ pound burger topped with BBQ sauce & crispy onions 18.95

Bluegrass Burger Certified Angus Beef ½ pound burger with crisp lettuce, onion, tomato and pickle 16.95

The Giant Burger Twin ½ pound Pattie, cheddar cheese & bacon, lettuce, tomato, onion, Pickle, onion rings 24.95

Fish Sandwich, grilled, blackened or fried. Add a light sauce of BBQ, Tartar or Lemon butter

Select your fish Florida Red Grouper 29.95 Faroe Island Salmon 27.95 or Tilapia 17.95

Chicken Breast Rosemary marinated in olive oil, rosemary, garlic and a green onion mayo on the side. 15.95

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

BBQ Skirt Steak served open-face on garlic bread and with grilled onions 19.95

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 21.95