

**The Mardi Gras  
Celebration Menu  
Jan 17<sup>th</sup> to Feb 21<sup>st</sup>**



**Fat Tuesday February 21<sup>st</sup>**

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



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

**Tuesdays Smoked Chicken & Hurricane Day! (\*Order early - Chicken and Ribs do sell out!)**

- BBQ Half Chicken** with tater 6'ers and corn pudding 17.95\* (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 25.95
- BBQ Pit smoked 1/2 Chicken & 1/2 slab Pit Smoked Ribs** with tater 6'ers 29.95\* (white meat add 2 dollars)

**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 ☺**

**Mardi Gras 2023... The only real Mardi Gras on the North Shore - through Fat Tuesday Feb 21<sup>st</sup>**

**Appetizers (smaller plates)**

- Sausage Boudin** a classic Cajun sausage with sausage, rice and a blend of Cajun seasonings 13.95
- Freshly Shucked Oysters** 6 or 12 choose your dose 22.95 / 36.95
- Shrimp Etouffee Toast** our popcorn shrimp sautéed and smothered with our Etouffee sauce, on garlic bread 14.95
- Alligator Bites** Louisiana alligator seasoned and fried golden served with a zesty Tabasco wine sauce 15.95
- Crawfish Tails** lightly battered in our homemade tempura with a Tabasco wine sauce 14.95
- Nawlins' Sweet and Spicy Shrimp** sautéed and caramelized with layers of heat and sweet 15.95
- Rémoulade Salad** iceberg with scallions, tomatoes, bacon and topped with a creamy rémoulade dressing 9.95/12.95  
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 34.95
- Grand Isle Oyster Platter** Ten freshly shucked battered and fried with mashed potatoes and a Tabasco wine sauce 25.95
- Blackjack Shrimp** grilled andouille sausage and shrimp skewers topped with our Jim Beam bourbon glaze, served on a sausage boudin with a touch of boudin gravy. A great sweet and spicy combination 32.95
- 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!) 25.95
- Shrimp & Grits with Grilled Andouille Sausage** southern style BBQ shrimp atop a creamy smoked cheddar grits with a sweet and spice pork belly candy 26.95
- Tilapia Sassafras** pecan-coated tilapia, flash-fried, topped with a wild mushroom sauce, grilled shrimp, rice, and green beans 27.95 half portion 20.95

- Shrimp Jambalaya** classic of Andouille and chicken, slow simmered with peppers and spices 31.90
- Jambalaya** A Cajun classic of Andouille and chicken, slow simmered with peppers and spices 24.95
- 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. 24.95
- Shrimp Etouffee** Shrimp (popcorn size), smothered in the classic sauce of seafood stock and roux. 24.95
- 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 25.95
- 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. 35.95
- Po' Boys** All dressed with lettuce, tomatoes, pickles and a Po' Boy dressing, the real McCoy here! And hand cut fries.  
Oyster 25.95 Gator 21.95 \* Shrimp 18.95 \* Fried Crawfish 18.95 \* Blackened Chicken 17.95 \* Andouille Sausage 18.95

*Soup & Gumbo*

- Chicken and Sausage Gumbo 9.95
- Try a Shot of Gumbo 2.95
- Baked French Onion Soup 9.95
- Try a Shot of French Onion 2.95

## Seafood Specials

**Faroe Island Salmon** with a fresh dill beurre blanc, green beans and buttered orzo asiago. 32.95

\*or glazed in our homemade Bluegrass bbq sauce - half portion 23.95

**Fried Shrimp** hand battered, flash fried golden, with French fries, cocktail sauce and lemon. 24.95

**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. 28.95

**Ahi Tuna** sushi grade, seared rare, served with sesame seaweed salad & dusted with togarashi 33.95

**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

## 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 18.95

**Ahi Tuna** Sushi Grade, seared rare, dusted with our chef's homemade blackening spice 18.95

**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 14.95

**Shrimp Cocktail** the classic cocktail with popcorn shrimp and cocktail sauce 14.95

**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 15.95

**Tuna Tartar** diced tuna lightly seasoned and flavored with sesame oil. served with wonton chips 18.95

**Pulled Pork Taster** 7.95 or **Corned Beef Brisket Taster** 9.95

## 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** Radicchio, romaine, red onion, Gorgonzola, and pine nuts, pear balsamic vinaigrette. small 10.95 large 12.95

**Caesar** Crisp romaine lettuce, seasoned croutons, grated parmesan and our Caesar dressing with anchovies make this one special. 9.95 large 11.95 add parmesan encrusted chicken to this one for a real treat!

**Rémoulade** Iceberg with scallions, tomatoes, bacon and topped with a creamy Rémoulade dressing 9.95 / 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** 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 9.95 large 14.95

**House Chop** 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** tossed with an Asian sesame dressing, water chestnuts, tomato, crispy wonton strips, sliced almonds, sesame seeds and crisp romaine lettuce 12.95

**Southwestern** 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

## 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 34.95 half slab 22.95

**Jambalaya & Real Pit Half Slab BBQ Ribs** 29.95

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

**Fried Shrimp & Real Pit Half Slab BBQ Ribs** 29.95



**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

**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. 24.95 substitute shrimp 4.00

**Fettuccini Alfredo** Fettuccini noodles topped with a traditional Parmesan sauce. 15.95  
add shrimp 7.95 add chicken breast 6.95

**Fresh Tomato Basil Penne** (\*aka **Hockey Pasta**) a light fresh tomato basil sauce with Parmesan 15.95  
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 37.95

**Petite Filet** 4-oz USDA top choice set in a red wine sauce, served with garlic-mashed potatoes & green beans. 29.95  
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. 38.95

**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. 22.95

**Chicken Artichoke** Chicken stir-fried with green beans, artichokes and wild mushrooms in a subtle sherry cream sauce then topped with white rice. 22.95 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 9.95

Chicken Tenders and French Fries  
Fried Shrimp and French Fries

Fettuccine Alfredo  
Fish Fry and French Fries

Penne Marinara

## Sides 7.50

Tater 6'ers  
Peanut Brittle Baked Beans  
Baby Bok Choy

Dirty Rice  
Green Beans  
Corn Pudding

Buttered Orzo Asiago  
French Fries  
Smoked Cheddar Grits

Corn & Crawfish Risotto  
Mashed Potatoes

## 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  
Chocolate Truffle with Chambord and Chantilly cream

Ghirardelli chocolate chip brownie  
Homemade Chocolate chip cookie

# Fresh All-American Draft Beer



**Atlantic Brewing, Tavern Pale, Lager, 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%

**Old Irving Brewing, Double Beezer, Chicago, IL** 9.00

Citra and Mosaic double dry-hopped Double IPA. Big brother to Beezer, our 2019 GABF Hazy IPA Gold Medal Winner. ABV 8.5% IBU 44

**Tighthead, Boxcar, Porter, Mundelein, IL** 8.00

Boxcar is a Robust Porter with hints of roast coffee and mild chocolate. ABV 5.6% IBU 42

**Noon Whistle, Hop Prism Blue, IPA, Lombard, IL** 8.00

This beer is like a ray of golden sunshine. A nicely balanced bitterness can only be described as dubiously delicious. ABV 7.3%

**Alaskan Brewing, Amber, Alt Style Ale, Juneau, AL** 7.00

Richly malty and long on the palate, with just enough hop backing to make this beautiful amber colored "alt" style beer notably well balanced. ABV 5.3% IBU 18

**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

<b>4 Hands, Contact High, Wheat Beer, ABV 5%, St. Louis, MO</b>	6
<b>Abita Brewing Co., Turbo Dog, Brown Ale, ABV 5.6% Abita Springs, LA</b>	6
<b>Abita Brewing Co., Light Lager, ABV 4.6%, Abita Springs, LA</b>	5
<b>Bell's, Light Hearted, Light IPA, ABV 3.7%, IBU 36 Kalamazoo, MI</b>	5
<b>Ravinia Brewing, Fancy Bounce, Gose (Sour), ABV 4.5% IBU 13, Highland Pk., IL</b>	6
<b>Spiteful Brewing, Tangerine Radler, ABV 2.7%, Chicago, IL</b>	5

### Ambers & Ales



**Ravinia Brewing, Diversey Station, Pale Ale, ABV 4.9% IBU 28, Highland Park, IL** 6  
2022 Great American Beer Festival Bronze Medal Winner for Juicy or Hazy Pale Ale

<b>Bell's, Official, Hazy IPA, ABV 6.4% IBU 50 Kalamazoo, MI</b>	7
<b>Deschutes Brewery, Mirror Pond, Pale Ale, ABV 5% IBU 40, Bend, OR</b>	6
<b>Noon Whistle, Cozmo, Pale Ale, ABV 5%, Lombard, IL</b>	5
<b>Noon Whistle, Antique Synthesizers, Triple IPA, ABV 9%, Lombard, IL</b>	8
<b>Toppling Goliath Brewing Co., Pseudo Sue, ABV 6.8% IBU 45 Decorah, IA</b>	7
<b>Toppling Goliath Brewing Co., Pompeii, ABV 6.3% IBU 45 Decorah, IA</b>	7
<b>Ravinia Brewing, Cosmic Peach, IPA, ABV 4.6% IBU 11, Highland Park, IL</b>	6
<b>Rogue, Dead Guy Ale, Amber, ABV 6.8% IBU 40, Newport, OR</b>	5

### Big & Rich Flavors



**Maplewood, Fat Pug, Oatmeal Milk Stout, ABV 5.9%, Chicago, IL** 7  
2022 Great American Beer Festival Gold Medal Winner for Oatmeal Stout

### Funky Stuff

<b>Freshie, Tequila Seltzer, (Lime, Grapefruit Guava, or Blood Orange Habanero) ABV 4.7%</b>	7
<b>High Noon Seltzer, (Watermelon, Mango, Passion, or Pineapple) ABV 4.5%</b>	5
<b>Noon Whistle, Smack That!, Dry Hopped Sour, ABV 5%, IBU 10, Lombard, IL</b>	6
<b>Noon Whistle, Good Piebrations Key Lime, Pastry Sour, ABV 5%</b>	7
<b>Stem, Hibiscus Apple Cider, ABV 4.3%, Denver, CO</b>	6
<b>O'Doul's, Amber, Non-Alcoholic Lager, MO</b>	5

