



Low Country Mardi Gras Shrimp Boil
 Sunday, January 26th – ask for details



www.TavernPale.com

Fat Tuesday March 4th

The Mardi Gras Celebration Menu



Tuesdays Smoked Chicken Day! (* Tuesday only - 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, ¼ Smoked BBQ Chicken & a ¼ pound of our Smoked Corned Beef Brisket with tater 6'ers & corn pudding 25.95

BBQ Pit smoked ½ Chicken & ½ 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.

Mardi Gras 2025

The only real Mardi Gras on the North Shore

Appetizers (Smaller Plates)

Boudin a classic Cajun sausage with crawfish, on garlic bread, and a shot of Gumbo 16.95

BBQ Shrimp ever been to Pascal's Manale in New Orleans? Save your airfare! 16.95

Freshly Shucked Oysters 6 or 12 choose your dose 24.95/44.95

Alligator Bites Louisiana alligator seasoned and fried golden served with a zesty Tabasco wine sauce 16.95

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 16.95

Rémoulade Salad iceberg with scallions, tomatoes, bacon and topped with a creamy rémoulade dressing 9.95/13.95
 add fresh Lump Crabmeat 11.95 add shrimp 8.95 add fried Crawfish Tails 8.95 (the tails are recommended!)

The Holy Trinity Appetizer Crawfish Tails, Alligator Bites & Popcorn Shrimp 34.95

Entrees

Lafayette Blue Plate Special Blackened grouper on a bed of corn & crawfish risotto, blackened redfish with red beans, rice and grilled andouille & shrimp with a Jim Beam bourbon glaze 38.95

BBQ Shrimp Dinner Pascal's Manale in New Orleans? Save your airfare! We peel you eat, (tail is your option) 27.95

Taste of the Bayou Crawfish Boudin, Crawfish Etouffee, and a Black Jack Shrimp skewer with Andouille sausage 29.95

Grand Isle Oyster Platter Ten freshly shucked battered and fried with mashed potatoes and a Tabasco wine sauce 39.95

Stuffed Shrimp four large Black Tiger shrimp stuffed with crabmeat, and a lemon butter and white rice 29.95

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 33.95

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 29.95 half portion 22.95

Shrimp Jambalaya classic of Andouille and chicken, slow simmered with the holy trinity and spices 33.90

Jambalaya A Cajun classic of Andouille and chicken, slow simmered with the holy trinity and spices 25.95

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 Beef 6.95

Crawfish Etouffee an authentic recipe. Crawfish smothered in the classic sauce of seasoned stock and roux. 25.95

Shrimp Etouffee Shrimp (popcorn size), smothered in the classic sauce of seasoned stock and roux. 25.95

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 27.95

Blackened Redfish & Red Beans and rice served to delight your red bean craving 29.95

Louisiana Blackened Grouper set atop a creamy corn and crawfish risotto and drizzled with lemon beurre blanc. 37.95

Po' Boys All dressed with lettuce, tomatoes, pickles and a Po' Boy dressing, the real McCoy here! Served with hand cut fries.
 Oyster 29.95 Gator 22.95 * Shrimp 19.95 * Fried Crawfish 19.95 * Blackened Chicken 18.95 * Andouille Sausage 19.95

Soup & Gumbo

Chicken and Sausage Gumbo 10.95

Try a **Shot of Gumbo** 2.95

Baked French Onion Soup 10.95

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. 35.95

*or glazed in our homemade Bluegrass bbq sauce - half portion 27.95

Fried Shrimp hand battered, flash fried golden, with French fries, cocktail sauce and lemon. 25.95

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. 31.95

Ahi Tuna sushi grade, seared rare, served with sesame seaweed salad & dusted with togarashi 35.95

Key West Seafood Salad fresh lump crab meat and shrimp, chives, tomatoes, crisp greens and avocado tossed in a lemon vinaigrette 29.95 add double seafood 15.95

Appetizers

Szechwan Spicy Calamari flash fried shaved onion, tossed and served with wasabi mustard sauce 19.95

Taster size only 10.95

Real Crab Cake great creation, all crab with a dollop of green onion mayo 21.95

Ahi Tuna Sushi Grade, seared rare, dusted with our chef's homemade blackening spice 19.95

Artichoke Fritters Served with a lemon dipping sauce 13.95

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 16.95

BBQ Shrimp ever been to Pascal's Manale in New Orleans? Save your airfare! 16.95

Tuna Tartar diced tuna lightly seasoned and flavored with sesame oil. served with wonton chips 19.95

Tasters: Pulled Pork 7.95

Corned Beef Brisket 10.95

Pork Belly Burnt Ends served on top of smoked cheddar grits 11.95

Real Texas Style Pit BBQ

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

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 36.95 half slab 24.95

*Ribs dry rubbed and smoked daily for 3 hours, available while they last... (Not fall off the bone style!)

Jambalaya & Real Pit Half Slab BBQ Ribs 32.95 (Cajun Combo)

WICHITA PACKING COMPANY

Fried Shrimp & Real Pit Half Slab BBQ Ribs 32.95

Pit Sampler half slab of our dry rub dusted, hickory smoked baby back ribs, ¼ pound of pulled pork, ¼ pound of smoked corned beef brisket on garlic bread, topped with shaved red onion, served with tater sixers 32.95

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 24.95

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 17.95

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 20.95



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. 21.95 *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 21.95

Chicken Breast Rosemary Sandwich marinated in olive oil, fresh rosemary & garlic, green onion mayo on the side. 18.95

Giant Burger (as in HPHS) twin 8 oz. patties of certified Angus beef, cheddar cheese, bacon, lettuce, tomato, onions, pickle and onion haystack 27.95

Bluegrass Burger ½ pound certified Angus beef burger dressed with lettuce, tomato, pickle & onion 18.95

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

Salads

Add any of these to our salads: grilled chicken 7.50 parmesan crusted chicken 7.95 shrimp 8.95 salmon 8.95 skirt steak 13.95

Bluegrass Radicchio, romaine, red onion, Gorgonzola, and pine nuts, pear balsamic vinaigrette. small 10.95 large 13.95

Caesar Crisp romaine lettuce, seasoned croutons, grated parmesan and our Caesar dressing with anchovies make this one special. 9.95 large 12.95 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 / 13.95 add fresh Lump Crab meat 11.95 add fried Crawfish Tails 8.95 (Chef Jorge recommends the Crawfish tails)

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 10.95 large 15.95

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. 14.95

Asian tossed with an Asian sesame dressing, water chestnuts, tomato, crispy wonton strips, sliced almonds, sesame seeds and crisp romaine lettuce 14.95

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 14.95

Signature Entrees

Orange Sesame Chicken flash fried and tossed with orange zest, in a traditional light orange sauce with white rice 25.95

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 27.95

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. 26.95 substitute shrimp 4.00

Fettuccini Alfredo Fettuccini noodles a traditional Parmesan sauce. 15.95 add shrimp 8.95 add chicken breast 7.50

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) 7.95

add Grilled Chicken 7.50 add shrimp 8.95 add Artichokes 4.00 add Parmesan Crusted Chicken 7.95

add Parmesan Crusted Chicken with 7.95 fresh Mozzarella 2.50

Skirt Steak Texas style BBQ skirt steak with a pile of seasoned tater 6'ers 39.95

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. 39.95

Asian Vegetable Noodle Bowl Udon noodles in a vegetable broth with stir fried bok choy, shiitake mushrooms, water chestnuts, scallions, ginger, and garlic. Topped with diced tomatoes, a splash of soy sauce,

cilantro & sesame seeds. 14.95 add tofu 6.95 add chicken 7.50 add white meat chicken 7.95 add shrimp 8.95

Grilled Teriyaki Chicken Breast with a homemade teriyaki sauce, rice and green beans. 23.95

Chicken Artichoke Chicken stir-fried with green beans, artichokes and wild mushrooms in a subtle sherry cream sauce then topped with white rice. 23.95 sub white meat 3.00 Sub tofu N/C

Sides 7.95

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.

Children's Menu 10.95

Chicken Tenders and French Fries

Fettuccine Alfredo

Penne Marinara

Fried Shrimp and French Fries

Fish Fry and French Fries

All American Draft Beer



Tavern Pale, Lager, 4.5 abv

Atlantic Brewing, Chicago, IL

8

"It's Milderized" Brewed Exclusively for Bluegrass, with the family recipe dating back to the early 1920's

Amber, Amber, 5.8 abv

Bells, Comstock, MI

9

The beer that helped build our brewery; Bell's Amber Ale features both toasted and sweet caramel notes from carefully selected malts, balanced with herbal and citrus hop aromas

Speakerswagon, Pilsner, 5.0 abv

Haymarket, Bridgman, MI

8

Start with this crisp, straw colored lager brewed with imported pilsen malt, Saaz hops and authentic cold fermenting lager yeast. Get on the wagon!

Orange Blossom, Belgian Blonde, 5.4 abv

Moody Tongue, Chicago, IL

9

Light-to-medium bodied Belgian Blonde with notes of apricot, orange rock candy and honeysuckle, crafted as a perfect pairing for seafood

Son of Juice, Hazy IPA, 6.3 abv

Maplewood, Chicago, IL

9

Pilsner malt and oats lend to a soft body and some haze, making for a juicy, low-bitterness IPA

West Coast Wizard, IPA, 6.3 abv

Miskatonic, Darien, IL

9

Classic West Coast IPA hop varieties tango with a light malty match into a classic dry finish to take us back to our OG IPA roots.

Bottles & Cans

Pilsners & Lagers

Pathfinder, Light Lager, 16 oz, 4.5 abv	Around the Bend, Chicago, IL	8
Cactus Pants, Mexican Lager, 16 oz, 4.5 abv	Buckle Down, Lyons, IL	9
Chicago Tavern Beer, Lager, 5.3 abv	Haymarket, Bridgman, MI	7
Aperitif Pilsner, Pilsner, 5 abv	Moody Tongue, Chicago, IL	8
Pulaski Pils, Pilsner, 16oz, 5.1 abv	Maplewood, Chicago, IL	10

Ales

Zombie Dust, Pale Ale, 6.5 abv	3 Floyds, Munster, IN	8
Oberon Eclipse, Wheat Ale, 6.3 abv	Bells, Comstock, MI	8
Hopslam, Double IPA, 10 abv	Bells, Comstock, MI	10
Christmas Ale, Winter Ale, 7.5 abv	Great Lakes, Cleveland, OH	8
Gummylicious, Hazy IPA, 6 abv	Noon Whistle, Naperville, IL	8
Ninja vs Unicorn, Double IPA, 16oz, 8 abv	Pipeworks, Chicago, IL	11
Steep Ravine, IPA, 16 oz, 6.7 abv	Ravinia Brewing, Highland Park, IL	10
Soft Parade, Fruit Ale (Rye), 7.5 abv	Shorts, Bellaire, MI	8
Smittytown, English Style Bitter (ESB), 5.5 abv	Temperance, Evanston, IL	8

Porters & Stouts

Breakfast Stout, Imperial Stout, 8.3 abv	Founders, Grand Rapids, MI	9
Fat Pug, Oatmeal Stout, 16oz, 5.2 abv	Maplewood, Chicago, IL	10
Caramelized Chocolate Churro, Porter, 7 abv	Moody Tongue, Chicago, IL	12

Seltzers & Ciders

Van Mojo, Blueberry Cider, 6.2 abv	Eris Brewery and Cider House, Chicago, IL	11
Freshie Tequila Seltzer, (Lime), 4.7 abv	Freshie, Chicago, IL	9
High Noon Vodka Seltzer, (Watermelon, Mango, Passion, Pineapple), 4.5 abv	Chester, SC	8

Non-Alcoholic

Sunbeam Pilsner,	Go Brewing, Naperville, IL	8
Freedom Cali Pale Ale,	Go Brewing, Naperville, IL	8
Mocha Nitro Stout,		9