



www.TavernPale.com



Next Low Country Cinco de Mayo Boil
Sunday, April 27th – ask for details

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

Tuesdays Smoked Chicken (* 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, 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)

Wednesday

Bluegrass Martini Our own Tradition started back in 2004, still our bestselling martini only 10 dollars tonight only.

Thursday Support Local

Give some love to our friends from the area by trying some of our favorites:

28 Mile - Debonair Old Fashioned (Highwood) or **Authentico Organic Margarita** (Northbrook)

Steep Ravine IPA (Ravinia) or **Freshie Tequila Seltzer Lime**, 5 dollars

Seafood Specials



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

Or pan seared with mashed potatoes & green beans 34.95 half portion 27.95

Clam & Shrimp Linguine entwined with baby clams in a rich, savory garlic infused clam sauce. Topped with large shrimp and served with toast. 32.95

Faroe Island Salmon with a fresh dill beurre blanc or glazed in our homemade Bluegrass BBQ sauce, green beans and buttered orzo asiago. 36.95 half portion 28.95

Crawfish Etouffee an authentic recipe. Crawfish smothered in the classic sauce of seasoned stock and roux. 26.95

Shrimp Etouffee Shrimp (popcorn size), smothered in the classic sauce of seasoned stock and roux. 26.95

Chicken and Shrimp with Dirty Rice chicken breast and shrimp lightly dusted with blackening spice, drizzled with a Jim Beam sugar cane glaze, served on a bed of dirty rice featuring Andouille sausage and ground beef 28.95

Shrimp & Grits southern style BBQ shrimp atop a creamy smoked cheddar grits with a sweet and spicey pork belly candy. *The winning dish at the 2014 Wagner Farms Baconfest 25.95

Shrimp & Grits with Grilled Andouille Sausage southern style BBQ shrimp atop a creamy smoked cheddar grits with a sweet and spicey pork belly candy and Andouille sausage drizzled with Jim Beam Glaze 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

Louisiana Blackened Grouper atop a creamy corn and crawfish risotto and drizzled with lemon beurre blanc. 38.95

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

Fried Shrimp hand battered & flash fried golden, with French fries and a side of cocktail sauce and lemon. 26.95

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. 32.95

BBQ Shrimp Dinner shrimp seared in BBQ spice and butter and served over white rice. Originated at Pascal's Manale Restaurant in the 1950s. It's one of the most copied New Orleans dishes in the world. 27.95

Ahi Tuna Entrée sushi grade, dusted with blackening spice & seared rare, served with sesame seaweed salad 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

Soup & Gumbo

Chicken and Sausage Gumbo 10.95

Try a **Shot of Gumbo** 2.95

Appetizers

Baked French Onion Soup 10.95

Try a **Shot of French Onion** 2.95

Shot of Gumbo or French Onion Soup a 2oz portion of our delicious soups 2.95

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

Crawfish Tails lightly battered in our homemade tempura with a Tabasco wine sauce 14.95

Popcorn Shrimp lightly battered in our homemade tempura with a Tabasco wine sauce 14.95

Nawlins' Sweet and Spicy Shrimp flash fried then sautéed and caramelized with layers of heat and sweet 16.95

Szechwan Spicy Calamari with flash fried shaved onion, tossed in habanero oil and served with wasabi mustard sauce 19.95 Taster size only 10.95

Real Crab Cake fresh crab with bell pepper and onion, breaded in panko, and topped with green onion mayo 21.95

Ahi Tuna Appetizer sushi grade dusted with homemade blackening spice and seared rare 19.95

Artichoke Fritters lightly battered and fried golden brown, served with a lemon butter dipping sauce 13.95

½ Slab BBQ Ribs great way to taste our ribs without a full commitment 15.95

Shrimp Cocktail the classic cocktail with poached popcorn size shrimp and cocktail sauce 14.95

Mushroom Broil a blend of domestic and wild mushrooms served on crispy garlic bread, smothered in creamy Alfredo sauce and topped with melted Gruyère cheese. 13.95

Orange Sesame Shrimp flash fried and tossed in a light orange sauce, and sprinkled with sesame seeds 16.95

Tuna Tartar diced Ahi tuna lightly seasoned with sesame oil, togarashi, and green onion aioli. Served with soy sauce, wasabi, and 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

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 (Cajun Combo) with peanut brittle baked beans and tater 6'ers 32.95

Fried Shrimp & Real Pit Half Slab BBQ Ribs with peanut brittle baked beans and tater 6'ers 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 6'ers 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. 20.95

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. Served with fries or a Caesar salad. 18.95


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. Served with fries or a Caesar salad. 20.95

Sandwiches

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

Onion Haystack 2.50 | Add Real Smoked Bacon 2.50

Add Cheese (American, Gruyere, Cheddar, or Swiss), 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, a crispy onion haystack, lettuce, tomato, onion and pickle. 21.95 *sub a Beyond Burger – n/c

Skirt Steak Sandwich served open face on a piece of garlic bread and grilled to perfection, with BBQ sauce, grilled onions, lettuce, tomato, onion, and pickle. 21.95

Chicken Breast Rosemary Sandwich marinated in olive oil, fresh rosemary & garlic, served with lettuce, tomato, onion, pickle, and 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, onion, and pickle. 18.95

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

Salads

Salad Options: grilled chicken 7.50 | parmesan crusted chicken 7.95 | shrimp 8.95 | salmon 8.95
skirt steak 13.95 | pulled pork 7.95 | corned beef brisket 10.95 | fried crawfish tails 8.95 | Ahi Tuna 13.95

- Bluegrass** radicchio, romaine, red onion, Gorgonzola, and pine nuts, pear balsamic vinaigrette. 10.95 large 13.95
Caesar crisp romaine lettuce, seasoned croutons, grated parmesan and our authentic Caesar dressing with anchovy 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 10.95 large 15.95
House Chop crisp greens tossed with ripe tomatoes, scallions, Gorgonzola, crisp bacon, avocado, toasted sunflower seeds, shaved sweet red onion, and scallions. 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 gorgonzola, finished with a relish of roasted corn, red onion & jalapeno, and tossed with a pear balsamic vinaigrette 14.95
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

Signature Entrées

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

- Orange Sesame Chicken** flash fried and tossed in a traditional light orange sauce with white rice 25.95
Chicken and Shrimp with Dirty Rice chicken breast and shrimp lightly dusted with blackening spice, drizzled with a Jim Beam sugar cane glaze, served on a bed of dirty rice featuring Andouille sausage and ground beef 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. 27.95 sub shrimp 5.00
Fettuccini Alfredo fettuccini noodles with a traditional Parmesan sauce. 15.95 add shrimp 8.95 add chicken 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 fresh Mozzarella 2.50
Skirt Steak Texas style BBQ skirt steak with a pile of tater 6'er seasoned potato wedges 39.95
Petite Filet 4-oz USDA top choice set in a demi-glace 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 demi-glace sauce, served with garlic-mashed potatoes and green beans. 39.95 Add a Blue Cheese crust for 4.95 or add jumbo lump crabmeat and a lemon beurre blanc sauce for 10.95
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 breast 7.50 add shrimp 8.95
Grilled Teriyaki Chicken Breast with teriyaki sauce, served with 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

All children's menu items served with a drink and a choice of brownie, cookie, or ice cream for dessert.

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

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
Hazy is Lazy, American IPA, 6.8 abv	Haymarket, Bridgman, MI	7
Gummylicious, Hazy IPA, 6 abv	Noon Whistle, Naperville, IL	7
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

Ambers

Harolds Honey, Honey Ale Amber, 5.3 abv	Haymarket, Bridgman, MI	8
Blood of the Unicorn, Double IPA, 16oz, 8 abv	Pipeworks, Chicago, IL	10
Smittytown, English Style Amber, 5.5 abv	Temperance, Evanston, IL	7

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

Fruity

Soft Parade, Fruit Ale (Rye), 7.5 abv	Shorts, Bellaire, MI	8
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,	Gruvi, Denver, CO	9

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 18.95 or taster size 13.95 or mini 10.95

Key Lime Pie Key lime custard baked in a graham cracker crust with Chantilly whipped cream. Full 10.95 Taster 5.95

Ice Box Pie A fresh home-made caramel, toasted pecans, caramel cream, shaved chocolate in a graham cracker crust 10.95

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. 13.95 giant sundae 18.95 or small 9.95

Chocolate 3-Way Chocolate ice cream, Ghirardelli chocolate chip brownie, chocolate fudge, mini marshmallows, glazed pecans and Chantilly cream. 18.95 or taster size 13.95 or mini 9.95

Chocolate Chip Bread Pudding Homemade with a cayenne Jim Beam whisky sauce to share 10.95 or taster size 6.95

Chocolate Brownie Sundae Ghirardelli chocolate chip brownie, chocolate ice cream, hot fudge, whip cream, glazed pecans, and a cherry. 11.95

The Ultimate Two Bites 3.50 each

Vanilla Bean Crème Brule and Chantilly cream

Chocolate Truffle with Chambord and Chantilly cream

Ghirardelli chocolate chip brownie

Homemade Chocolate chip cookie