

**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



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

Appetizers

- Szechwan Spicy Calamari** flash fried shaved onion, tossed and served with wasabi mustard sauce 19.95
Taster size only 10.95
- Nawlins' Sweet and Spicy Shrimp** panko battered sautéed and caramelized with heat and sweet 16.95
- BBQ Shrimp** ever been to Pascal's Manale in New Orleans? Save your airfare! 16.95
- 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 19.95
- Popcorn Shrimp** lightly battered in our homemade tempura with a Tabasco wine sauce 14.95
- 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 16.95
- Tuna Tartar** diced tuna lightly seasoned and flavored with sesame oil, served with wonton chips 19.95

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

- 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 22.95
- Crusty Blue BBQ Burger** Blue cheese crusted ½ pound burger topped with BBQ sauce & crispy onions 21.95
- Bluegrass Burger** Certified Angus Beef ½ pound burger with crisp lettuce, onion, tomato and pickle 18.95
- The Giant Burger** Twin ½ pound patties, cheddar cheese & bacon, lettuce, tomato, onion, pickle, onion haystack 27.95
- Po' Boys** dressed with lettuce, tomatoes, pickles and a Po' Boy dressing, the real McCoy here! And hand cut fries. Shrimp 19.95 | Fried Crawfish 19.95 | Blackened Chicken 18.95 | Andouille Sausage 19.95
- Chicken Breast Rosemary** marinated in olive oil, rosemary, garlic and a green onion mayo on the side. 18.95
- The Beyond Burger** with sautéed jalapeno, onion, mushroom, corn and a light smear of stone ground mustard 16.95
- BBQ Skirt Steak Sandwich** served open-face on garlic bread and with grilled onions 21.95
- 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 22.95

Bluegrass Signatures

- Jambalaya** A classic of Andouille and chicken slow simmered with peppers and spices. 17.95 Add Shrimp 8.95
- Vegetable Jambalaya** new spin on a classic of a slow simmered holy trinity with carrots and a vegetable stock thickened with corn starch. 15.95 (Vegan, Gluten Free) add the Beyond Beef 6.95
- Petite Filet** 4oz USDA top choice set in a red wine sauce. Served with mashed potatoes 29.95
- Orange Sesame Chicken** flash-fried and tossed with orange zest, served with white rice 16.95
- Roasted Chicken Carbonara** ancho rubbed chicken, bacon, roasted garlic cream sauce, mushrooms, peas, sundried tomatoes, asiago cheese, rosemary & a touch of parsley 18.95
- Fettuccini Alfredo** 13.95 add Chicken 7.50 add shrimp 8.95 add artichokes 5.00
- Fresh Tomato Basil Penne** A light fresh tomato basil sauce tossed with Parmesan cheese 14.95
add Grilled Chicken 7.50 add shrimp 8.95 add Artichokes 4.00 add Parmesan Crusted Chicken

Soups & Salads

French Onion Soup 10.95 **Chicken and Sausage Gumbo** 10.95 **Shot of Gumbo or French Onion** 2.95
Soup and Salad Choice of Gumbo or French Onion and Caesar or Bluegrass salad 18.95

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

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. 26.95

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 14.95

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. 14.95 small Chop Salad 10.95

Rémoulade Salad Iceberg lettuce with scallions, tomatoes, bacon and topped with a creamy Rémoulade dressing
small 8.95 large 13.95 add fresh Lump Crabmeat 11.95 add shrimp 8.95 add fried Crawfish Tails 8.95 (recommended!)

Tomato and Homemade Mozzarella with basil and sea salt Small 10.95 large 15.95

Caesar Salad Crunchy, garlicky goodness! Crisp romaine lettuce, seasoned croutons, grated parmesan and our Caesar dressing with anchovies makes this one special. Small 9.95 large 12.95

Bluegrass Salad hearts of romaine lettuce & fresh radicchio topped with shaved red onion, crumbled Gorgonzola cheese & pine nuts, with pear balsamic vinaigrette. Small 10.95 large 13.95

Teriyaki Salmon Salad Romaine, tomato, scallions tossed in a light Asian dressing. 22.95

Asian Salad with Asian sesame dressing water chestnuts, tomato, crispy wonton strips, sliced almonds and crisp romaine lettuce 14.95 add Ahi Tuna 13.95

Key West Seafood Salad

(Extra Seafood 9.95) Fresh lump crab meat and shrimp, avocados, tomatoes, crisp greens, chives, tossed in lemon vinaigrette 29.95 Small Seafood Salad 22.95

Real Texas Style BBQ

Tasters: **Pulled Pork** 7.95 **Corned Beef Brisket** 9.95

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

Real BBQ Pulled Pork Sandwich Slow Smoked Pork, (12 hours after dry rubbed & marinated overnight) lightly pulled and topped with our homemade BBQ Sauce and a touch of sliced red onions. 17.95

Smoked Corned Beef Brisket Sandwich Beef brisket corned, dry rubbed, and then hickory smoked for over 12 hours, covered with our homemade BBQ sauce. Topped with red onions. 20.95

***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 35.95 half slab 24.95

Jambalaya & Real Pit Half Slab BBQ Ribs, our "Cajun Combo" 29.95

Seafood Specials

Canadian Walleye Flash fried with panko, our homemade tartar sauce, and fresh cut fries 34.95
or pan seared with mashed potatoes – half portion 27.95

Faroe Island Salmon with a fresh dill beurre blanc, and rice. 35.95

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

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

BBQ Shrimp Inspired by Pascal's Manale in New Orleans. Save your airfare! 19.95

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 18.95

Shrimp & Grits with Grilled Andouille Sausage just a little extra love with the Andouille on this one. 19.95

Tilapia Sassafras pecan-coated tilapia, flash-fried, topped a wild mushroom sauce, grilled shrimp, rice, 29.95
half portion 22.95

Shrimp Jambalaya A classic of Andouille and chicken slow simmered with peppers and spices. 26.90

Crawfish Etouffee An authentic recipe, Crawfish smothered in the classic sauce of seafood stock and roux. 17.95

Shrimp Carbonara ancho rubbed shrimp, bacon, roasted garlic cream sauce, mushrooms, peas, sundried tomatoes, asiago cheese, rosemary & a touch of parsley 20.95

Chicken & Shrimp with Dirty Rice lightly dusted and blackened chicken breast and shrimp rested on a mound of dirty rice and a Jim Beam Sugar cane glaze 17.95

Fried Shrimp Six hand battered and flash-fried shrimp golden served with French fries 18.95