



Low Country Mardi Gras Shrimp Boil
Sunday, January 18th – ask for details

Fat Tuesday February 17th



The Mardi Gras
Celebration Menu

Tuesday Smoked Chicken & Flecha Margarita! 10-dollar (*Order early – Chicken and Ribs do sell out!)

BBQ Half Chicken with tater 6'ers and corn pudding 20* (white meat only add 3 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 27

BBQ Pit smoked ½ Chicken & ½ slab Pit Smoked Ribs with tater 6'ers 32* (all white meat +3 dollars)

Wednesday Tavern Pale & Bluegrass Martini's! 10-dollar Tinis and 5 dollar Drafts!

Start Your Mardi Gras with a Hurricane and Shot of Gumbo

Mardi Gras 2026

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 17

BBQ Shrimp ever been to Pascal's Manale in New Orleans? Save your airfare! 17

Freshly Shucked Oysters 6 or 12 choose your dose 25/45

Alligator Bites Louisiana alligator seasoned and fried golden served with a zesty Tabasco wine sauce 17

Crawfish Tails lightly battered in our homemade tempura with a Tabasco wine sauce 15

Nawlins' Sweet and Spicy Shrimp sautéed and caramelized with layers of heat and sweet 17

Rémoulade Salad iceberg with scallions, tomatoes, bacon and topped with a creamy rémoulade dressing 11/15
add fresh Lump Crabmeat 12 add shrimp 9 add fried Crawfish Tails 9 (the tails are recommended!)

The Holy Trinity Appetizer Crawfish Tails, Alligator Bites & Popcorn Shrimp 36

Entrees

Shrimp Jambalaya classic of Andouille and chicken, slow simmered with the holy trinity and spices 34

Jambalaya A Cajun classic of Andouille and chicken, slow simmered with the holy trinity and spices 26

Vegetable Jambalaya new spin on a classic of a slow simmered holy trinity with carrots and a vegetable stock thickened with corn starch 21 (Vegan, Gluten Free) add Beyond Beef 7

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 Tin Cup bourbon glaze 39

BBQ Shrimp Dinner Pascal's Manale in New Orleans? Save your airfare! We peel you eat, (tail is your option) 28

Taste of the Bayou Crawfish Boudin, Crawfish Etouffee, and a Black Jack Shrimp skewer with Andouille sausage 31

Grand Isle Oyster Platter Ten freshly shucked battered and fried with mashed potatoes and a Tabasco wine sauce 41

Stuffed Shrimp four large Black Tiger shrimp stuffed with crabmeat, and a lemon butter and white rice 31

Mardi Gras Honey Glazed Chicken hot honey lacquered chicken breast over corn and crawfish risotto with gulf shrimp and andouille sausage 29

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!) 26

Shrimp & Grits with Grilled Andouille Sausage southern style BBQ shrimp atop a creamy smoked cheddar grits with a sweet and spicy pork belly candy 27

Tilapia Sassafras pecan-coated tilapia, flash-fried, topped with a wild mushroom sauce, grilled shrimp, rice, and green beans 30 half portion 23

Crawfish Etouffee an authentic recipe. Crawfish smothered in the classic sauce of seasoned stock and roux 26

Shrimp Etouffee Shrimp (popcorn size), smothered in the classic sauce of seasoned stock and roux 26

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 Tin Cup sugar cane glaze 28

Blackened Redfish & Red Beans and rice served to delight your red bean craving 30

Louisiana Blackened Grouper set atop a creamy corn and crawfish risotto and drizzled with lemon beurre blanc 39

Po' Boys All dressed with lettuce, tomatoes, pickles and a Po' Boy dressing, the real McCoy here! Served with hand cut fries.
Oyster 30 Gator 23 * Shrimp 20 * Fried Crawfish 20 * Blackened Chicken 19 * Andouille Sausage 20

Soup & Gumbo

Chicken and Sausage Gumbo 11 Try a Shot of Gumbo 3
Baked French Onion Soup 11 Try a Shot of French Onion 3

Appetizers

BBQ Shrimp ever been to Pascal's Manale in New Orleans? Save your airfare! 17
Popcorn Shrimp lightly battered in our homemade tempura with a Tabasco wine sauce 15
Szechwan Spicy Calamari with flash fried shaved onion, tossed in habanero oil and served with wasabi mustard sauce 20 Taster size only 11
Real Crab Cake fresh crab with bell pepper and onion, breaded in panko, and topped with green onion mayo 22
½ Slab BBQ Ribs great way to taste our ribs without a full commitment 16
Ahi Tuna Appetizer sushi grade dusted with homemade blackening spice and seared rare 20
Artichoke Fritters lightly battered and fried golden brown, served with a lemon butter dipping sauce 14
Shrimp Cocktail the classic cocktail with poached popcorn size shrimp and cocktail sauce 15
Mushroom Broil domestic, wild mushrooms served on garlic bread, with Alfredo sauce and Gruyère cheese 14
Orange Sesame Shrimp flash fried and tossed in a light orange sauce, and sprinkled with sesame seeds 17
Tuna Tartar sesame oil, togarashi, and green onion aioli. Served with soy sauce, wasabi, and wonton chips 20

Seafood Specials

Faroe Island Salmon with a fresh dill beurre blanc or glazed in our homemade Bluegrass BBQ sauce, green beans and buttered orzo asiago 37 half portion 29
Fried Shrimp hand battered & flash fried golden, with French fries and a side of cocktail sauce and lemon 27
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 33
Ahi Tuna Entrée sushi grade, dusted with blackening spice & seared rare, served with sesame seaweed salad 36

Signature Entrees

Orange Sesame Chicken flash fried and tossed in a traditional light orange sauce with white rice 26
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 29
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 28 sub shrimp 5
Fettuccini Alfredo fettuccini noodles with a traditional Parmesan sauce 16 add shrimp 9 add chicken 8
Fresh Tomato Basil Penne (*aka Hockey Pasta) a light fresh tomato basil sauce with Parmesan 16 add Italian Sausage and peas (*aka Country Creek Style) 8 add Grilled Chicken 8 add shrimp 9 add Artichokes 4 add Parmesan Crusted Chicken 8 add fresh Mozzarella 3
Skirt Steak Texas style BBQ skirt steak with a pile of tater 6'er seasoned potato wedges 40
Petite Filet 4-oz USDA top choice set in a demi-glace sauce, served with garlic-mashed potatoes & green beans 30 Add a Blue Cheese crust for 5 or add jumbo lump crabmeat and a lemon beurre blanc sauce for 11
Filet 8-oz USDA top choice set in a demi-glace sauce, served with garlic-mashed potatoes and green beans 40 Add a Blue Cheese crust for 5 or add jumbo lump crabmeat and a lemon beurre blanc sauce for 11
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 15 add tofu 7 add chicken breast 8 add shrimp 9
Grilled Teriyaki Chicken Breast with teriyaki sauce, served with rice and green beans. 24
Chicken Artichoke chicken stir-fried with green beans, artichokes and wild mushrooms in a subtle sherry cream sauce then topped with white rice 24 sub white meat 3 Sub tofu N/C

Sides 8

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 12

Chicken Tenders and French Fries	Fettuccine Alfredo	Penne Marinara
Fried Shrimp and French Fries	Fish Fry and French Fries	

Real Texas Style Pit BBQ

BBQ Tasters:	
Pulled Pork 8	Corned Beef Brisket 10
Pork Belly Burnt Ends served on top of smoked cheddar grits 12	

Our sauce and rub are always Gluten Free (We smoke 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 37 half slab 25

*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 33

Fried Shrimp & Real Pit Half Slab BBQ Ribs with peanut brittle baked beans and tater 6'ers 33

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 33

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 21

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 26



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. 19

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. 22

Salads

Salad Options: grilled chicken +8 | parmesan crusted chicken +8 | shrimp +9 | salmon +9 skirt steak +14| pulled pork +8 | corned beef brisket +11 | fried crawfish tails +9 | Ahi Tuna +14

Bluegrass radicchio, romaine, red onion, Gorgonzola, and pine nuts, pear balsamic vinaigrette. 12 large 15

Caesar crisp romaine lettuce, seasoned croutons, grated parmesan and our authentic Caesar dressing with anchovy make this one special. 10 large 13 add parmesan crusted chicken to this one for a real treat!

Rémoulade Iceberg with scallions, tomatoes, bacon and topped with a creamy Rémoulade dressing 11 / 15 add fresh lump crab meat 12 add fried crawfish Tails 9 (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 13 large 17

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 16


Asian tossed with an Asian sesame dressing, water chestnuts, tomato, crispy wonton strips, sliced almonds, sesame seeds and crisp romaine lettuce 16

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 16

Key West Seafood Salad fresh lump crab meat and shrimp, chives, tomatoes, crisp greens and avocado tossed in a lemon vinaigrette 32 add double seafood 17

Sandwiches

Your choice fries or Caesar salad with our sandwiches, or a Bluegrass salad for an additional dollar.
Onion Haystack 3 | Add Real Smoked Bacon 3 Add Cheese (American, Gruyere, Cheddar, or Swiss), Jalapeños or Avocado 2

 **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. 22 *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 22

Chicken Breast Rosemary Sandwich marinated in olive oil, fresh rosemary & garlic, served with lettuce, tomato, onion, pickle, and green onion mayo on the side 19

Giant Burger (as in HPHS) twin 8 oz. patties of certified Angus beef, cheddar cheese, bacon, lettuce, tomato, onions, pickle and onion haystack 28

Bluegrass Burger ½ pound certified Angus beef burger dressed with lettuce, tomato, onion, and pickle 19

The Beyond Burger with sautéed jalapeno, onion, mushroom, corn, and a light shmear of stone-ground mustard 17

Ice Cold American Draft Beer



Tavern Pale, Lager, 4.5 abv	Atlantic Brewing, Chicago, IL	8
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"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
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Features both toasted and sweet caramel notes from carefully selected malts, balanced with herbal and citrus hop aromas. Capped by a clean bitterness, it's incredibly versatile with food, but very tasty on its own.

Speakerswagon, Pilsner, 5.0 abv	Haymarket, Bridgman, MI	8
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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
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The Orange Blossom Belgian Blonde is a light-to-medium bodied Belgian-Style Blonde Ale which showcases notes of apricot, orange rock candy and honeysuckle.

Son of Juice, Hazy IPA, 6.3 abv	Maplewood, Chicago, IL	9
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Pilsner malt and oats lend to a soft body and some haze, making for a juicy, low-bitterness IPA.

Sunset Vallejo, IPA, 6.7 abv	Half Acre, Chicago, IL	9
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As we finish Summer and welcome Autumn, Sunset Vallejo features New Zealand hops that elevate this clear, crisp IPA with aromas of melon, berry and dried pine, to hang on to the warmth fading into a cooler shift on the horizon..

Bottles & Cans

Light Styles

No, Yeah, Light Belgian, 4.5 abv	Bells, Comstock, MI	7
JK Scrumpy's, Cider, 16oz, 6 abv	JK's Farmhouse Ciders, Flushing, MI	10
Local's Light, Light Lager, 5.3 abv	Short's, Elk Rapids, MI	7
Van Mojo, Blueberry Cider, 6.2 abv	Eris Brewery and Cider House, Chicago, IL	10
Freshie Tequila Seltzer, (Lime), 4.7 abv	Freshie, Chicago, IL	9

Pilsners & Lagers

Cactus Pants, Mexican Lager, 4.5 abv	BuckleDown, Lyons, IL	9
Chicago Tavern Beer, Lager, 5.3 abv	Haymarket, Bridgman, MI	7
Apertif Pilsner, Pilsner, 5.0 abv	Moody Tongue, Chicago, IL	8

Ales

Zombie Dust, Pale Ale, 6.5 abv	3 Floyds, Munster, IN	8
Oktoberfest, 6 abv	Founders, Grand Rapids, MI	7
Oktoberfest, 6.5 abv	Great Lakes, Cleveland, OH	7
Blood of the Unicorn, Red Ale, 16oz, 6.5 abv	Pipeworks, Chicago, IL	9
Ninja vs Unicorn, Double IPA, 16oz, 8 abv	Pipeworks, Chicago, IL	11
Steep Ravine, IPA, 16 oz, 6.7 abv	Steep Ravine, Highland Park, IL	8

Porters & Stouts

Ellie's Brown, Brown Ale, 5.5 abv	Avery, Boulder, CO	7
Breakfast Stout, Imperial Stout, 8.3 abv	Founders, Grand Rapids, MI	9
Fat Pug, Stout, 16oz, 5.9 abv	Maplewood, Chicago, IL	10
Caramelized Chocolate Churro, Porter, 7 abv	Moody Tongue, Chicago, IL	10

Non-Alcoholic

Electro Lime (Mexican Lager)	Best Day Brewing, Sausalito, CA	7
Sunbeam Pils,	Go Brewing, Naperville, IL	8
Freedom Cali Pale Ale, (Gluten Free)	Go Brewing, Naperville, IL	8
Oktoberfest,	Go Brewing, Naperville, IL	6