



Password
"bluegrass"



www.TavernPale.com

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

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, scallions, tomatoes, bacon, 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 27

Jambalaya A Cajun classic of Andouille and chicken, slow simmered with the holy trinity and spices 18

Vegetable Jambalaya new spin on a classic of a slow simmered holy trinity with carrots and a vegetable stock thickened with corn starch 16 (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 Pascal's Manale in New Orleans? Save your airfare! We peal you eat, (tail is your option) 20

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 20

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!) 19

Shrimp & Grits with Grilled Andouille Sausage southern style BBQ shrimp atop a creamy smoked cheddar grits with a sweet and spicy pork belly candy 20

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 18

Shrimp Etouffee Shrimp (popcorn size), smothered in the classic sauce of seasoned stock and roux 18

Chicken and Shrimp with Dirty Rice lightly dusted and blackened chicken breast and shrimp rested on a mound of dirty rice and a Tin Cup sugar cane glaze 18

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

Bluegrass Signatures

Petite Filet 4oz USDA top choice set in a red wine sauce. Served with mashed potatoes 30

Orange Sesame Chicken flash-fried and tossed with orange zest, served with white rice 17

Roasted Chicken Carbonara ancho rubbed chicken, bacon, roasted garlic cream sauce, mushrooms, peas, sundried tomatoes, asiago cheese, rosemary & a touch of parsley 19

Fettuccini Alfredo 14 add Chicken 8 add shrimp 9 add artichokes 5

Fresh Tomato Basil Penne A light fresh tomato basil sauce tossed with Parmesan cheese 15 add Grilled Chicken 8 add shrimp 9 add Artichokes 4 add Parmesan Crusted Chicken

Faroe Island Salmon served with rice and choice of dill lemon beurre blanc / or glazed in our homemade Bluegrass BBQ sauce – 36 half portion 29

Appetizers

French Onion Soup 11 **Chicken and Sausage Gumbo** 11 **Shot of Gumbo or French Onion** 3

Szechwan Spicy Calamari flash fried shaved onion, tossed and served with wasabi mustard sauce 20
Taster size only 11

½ Slab BBQ Ribs great way to taste our ribs without a full commitment 16

Artichoke Fritters Served with a lemon dipping sauce 14

Ahi Tuna Sushi Grade, seared rare, dusted with our chef's homemade blackening spice 20

Popcorn Shrimp lightly battered in our homemade tempura with a Tabasco wine sauce 15

Mushroom Broil A combination of domestic and wild mushrooms and set atop grilled
crusty Italian bread with melted Gruyere cheese 13

Orange Sesame Shrimp flash fried, with orange zest and chilies, in a light orange sauce 17

Tuna Tartar diced tuna lightly seasoned and flavored with sesame oil, served with wonton chips 20

Soups & Salads

Soup and Salad Choice of Gumbo or French Onion and Caesar or Bluegrass salad 19

Salad Options: grilled chicken 7 | 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

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. 27

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 16

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. 17 small Chop Salad 11

Tomato and Homemade Mozzarella with basil and sea salt Small 13 large 17

Caesar Salad Crunchy, garlicky goodness! Crisp romaine lettuce, seasoned croutons, grated
parmesan and our Caesar dressing with anchovies makes this one special. Small 10 large 13

Bluegrass Salad hearts of romaine lettuce & fresh radicchio topped with shaved red onion,
crumbled Gorgonzola cheese & pine nuts, with pear balsamic vinaigrette. Small 12 large 15

Teriyaki Salmon Salad Romaine, tomato, scallions tossed in a light Asian dressing. 23

Asian Salad with Asian sesame dressing water chestnuts, tomato, crispy wonton strips, sliced
almonds and crisp romaine lettuce 16 add Ahi Tuna 14



Key West Seafood Salad

Fresh lump crab meat and shrimp, avocados, tomatoes, crisp greens, chives, tossed in 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

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 23

Crusty Blue BBQ Burger Blue cheese crusted ½ pound burger topped with BBQ sauce & crispy onions 22

Bluegrass Burger Certified Angus Beef ½ pound burger with crisp lettuce, onion, tomato and pickle 19

The Giant Burger Twin ½ pound patties, cheddar cheese & bacon, lettuce, tomato, onion, pickle, onion haystack 28

Chicken Breast Rosemary marinated in olive oil, rosemary, garlic and a green onion mayo on the side. 19

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

BBQ Skirt Steak Sandwich served open-face on garlic bread and with grilled onions 22

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 23

Start Your Mardi Gras with a Hurricane

Myers's Dark, Cruzan coconut, and light rums mixed with pineapple,
orange, réal passionfruit, and freshly squeezed lime juice.