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"bluegrass"



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## 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 peel 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 smear 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, real passionfruit, and freshly squeezed lime juice.