



Password  
"bluegrass"



*A Warm Neighborhood Place with an  
All American Fare and a Splash of the South*



www.TavernPale.com

**Tuesday Smoked Chicken & Authentic 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, 1/4 Smoked BBQ Chicken & a 1/4 pound of our Smoked Corned Beef Brisket with tater 6'ers & corn pudding 27

**BBQ Pit smoked 1/2 Chicken & 1/2 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!

*Soup & Gumbo*

- Appetizers*
- Chicken and Sausage Gumbo** 11      Try a **Shot of Gumbo** 3
  - Baked French Onion Soup** 11      Try a **Shot of French Onion** 3
  - BBQ Shrimp** ever been to Pascal's Manale in New Orleans? Save your airfare! 18
  - Popcorn Shrimp** lightly battered in our homemade tempura with a Tabasco wine sauce 16
  - Nawlins' Sweet and Spicy Shrimp** flash fried then sautéed and caramelized with layers of heat and sweet 18
  - 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
  - 1/2 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 16
  - 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 18
  - Tuna Tartar** sesame oil, togarashi, and green onion aioli. Served with soy sauce, wasabi, and wonton chips 20

*Seafood Specials*

- Canadian Walleye** Flash fried with panko, our homemade tartar sauce, and fresh cut fries.  
Or pan seared with mashed potatoes & green beans 35 half portion 28
- Clam & Shrimp Linguine** entwined with baby clams in a rich, savory garlic infused clam sauce. Topped with large shrimp and served with toast points. 34
- 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
- Crawfish Etouffee** an authentic recipe. Crawfish smothered in the classic sauce of seasoned stock and roux. 27
- 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
- Shrimp & Grits** southern style BBQ shrimp atop a creamy smoked cheddar grits with a sweet and spicy pork belly candy. \*The winning dish at the 2014 Wagner Farms Baconfest 28
- Shrimp & Grits with Grilled Andouille Sausage** southern style BBQ shrimp atop a creamy smoked cheddar grits with a sweet and spicy pork belly candy and Andouille sausage drizzled with Tin Cup Bourbon Glaze 29
- Tilapia Sassafras** pecan-coated tilapia, flash-fried, topped with a wild mushroom sauce, grilled shrimp, rice, and green beans 30 half portion 23
- Louisiana Blackened Grouper** atop a creamy corn and crawfish risotto and drizzled with lemon beurre blanc. 39
- Shrimp Jambalaya** classic of Andouille and chicken, slow simmered with the holy trinity and spices 35
- Fried Shrimp** hand battered & flash fried golden, with French fries and a side of cocktail sauce and lemon. 28
- 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
- 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. 28
- Ahi Tuna Entrée** sushi grade, dusted with blackening spice & seared rare, served with sesame seaweed salad 36

## Signature Entrees

**Jambalaya** a Cajun classic of Andouille and chicken, slow simmered with the holy trinity and spices 27

**Vegetable Jambalaya** new spin on a classic of a slow simmered holy trinity with carrots and a vegetable stock thickened with corn starch 20 (Vegan, Gluten Free) add Beyond Beef 7

**Orange Sesame Chicken** flash fried and tossed in a traditional light orange sauce with white rice. 27

**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

## 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 34

**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. 25

**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 27



**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. 21

**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. 23

## 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. 33 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 smear of stone-ground mustard 17

## 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	

## 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 19 or taster size 14 or mini 11

**Key Lime Pie** Key lime custard baked in a graham cracker crust with Chantilly whipped cream. Full 11 Taster 6

**Ice Box Pie** A fresh home-made caramel, toasted pecans, caramel cream, shaved chocolate in a graham cracker crust 11

**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. 14 giant sundae 19 or small 10

**Chocolate 3-Way** Chocolate ice cream, Ghirardelli chocolate chip brownie, chocolate fudge, mini marshmallows, glazed pecans and Chantilly cream. 19 or taster size 14 or mini 10

**Chocolate Chip Bread Pudding** Homemade with a cayenne Tin Cup whiskey sauce to share 11 or taster size 7

**Chocolate Brownie Sundae** Ghirardelli chocolate chip brownie, chocolate ice cream, hot fudge, whip cream, glazed pecans, and a cherry. 12

**The Ultimate Two Bites** 4 each

Vanilla Bean Crème Brule and Chantilly cream  
Chocolate Truffle with Chambord and Chantilly cream

Ghirardelli chocolate chip brownie  
Homemade Chocolate chip cookie

# 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. Goes with just about everything on the menu, you cannot have just one!

**Elliot Ness, Amber, 6.1 abv** Great Lakes, Cleveland, OH 9

Admittedly, it's a bit of a paradox to name our Amber Lager for history's most famous agent of prohibition. But it's a smooth, malty (and dare we say, arresting?) paradox.

**Speakerswagon, Pilsner, 5.0 abv** Haymarket, Bridgman, MI 8

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-Style Blonde Ale, notes of apricot, orange rock candy and honeysuckle.

**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.

**Sunrise Vallejo, IPA, 6.7 abv** Half Acre, Chicago, IL 9

New Zealand hops that elevate this clear, crisp IPA with aromas of sweet melon, berry and dried pine, warming your senses against winter's cold, dark grip.

## Bottles & Cans

### Light Styles

<b>Half Acre Light, Light Lager, 4 abv</b>	Half Acre, Chicago, IL	7
<b>Only Tourists, Light Hazy IPA, 4.2 abv</b>	Short's, Elk Rapids, MI	7
<b>Comfortably Blonde, Blonde, 16 oz, 4.8 abv</b>	Tighthead, Mundelein, IL	8

### Pilsners & Lagers

<b>Cactus Pants, Mexican Lager, 16oz, 4.5 abv</b>	BuckleDown, Lyons, IL	9
<b>Far Star, Cold Weather Lager, 5.2 abv</b>	Half Acre, Chicago, IL	7
<b>Chicago Tavern Beer, Lager, 5.3 abv</b>	Haymarket, Bridgman, MI	7
<b>Pulaski Pils, Pilsner, 16oz, 5.1 abv</b>	Maplewood, Chicago, IL	9
<b>Apertif Pilsner, Pilsner, 5.0 abv</b>	Moody Tongue, Chicago, IL	8

### Ales

<b>Daisy Cutter, Pale Ale, 16oz, 5.2 abv</b>	Half Acre, Chicago, IL	9
<b>Slow Melt, Pale Ale, 5.8 abv</b>	Half Acre, Chicago, IL	7
<b>Blood of the Unicorn, Red Ale, 16oz, 6.5 abv</b>	Pipeworks, Chicago, IL	10
<b>Ninja vs Unicorn, Double IPA, 16oz, 8 abv</b>	Pipeworks, Chicago, IL	10
<b>Scarlet Fire, Irish Red Ale, 16 oz, 5.6 abv</b>	Tighthead, Mundelein, IL	9
<b>Longsnapper, IPA (West Coast), 16 oz, 6 abv</b>	Tighthead, Mundelein, IL	9

### Porters & Stouts

<b>Breakfast Stout, Imperial Stout, 8.3 abv</b>	Founders, Grand Rapids, MI	9
<b>Fat Pug, Stout, 16oz, 5.9 abv</b>	Maplewood, Chicago, IL	10
<b>Caramelized Chocolate Churro, Porter, 7 abv</b>	Moody Tongue, Chicago, IL	9
<b>Boxcar Porter, Porter, 16 oz, 5.6 abv</b>	Tighthead, Mundelein, IL	9

### Ciders & Seltzers

<b>JK Scrumpy's, Organic Apple Cider, 16oz, 6 abv</b>	JK's Farmhouse Ciders, Flushing, MI	9
<b>Van Mojo, Blueberry Cider, 6.2 abv</b>	Eris Brewery and Cider House, Chicago, IL	8

### Non-Alcoholic

<b>Electro Lime (Mexican Lager)</b>	Best Day Brewing, Sausalito, CA	7
<b>Sunbeam Pils,</b>	Go Brewing, Naperville, IL	7
<b>Freedom Cali Pale Ale, (Gluten Free)</b>	Go Brewing, Naperville, IL	7