

**Our 22nd Annual Cinco de Mayo
Celebration**
April 15th - May 5th

Cinco de Mayo Shrimp & Crab Boil
Sunday, April 26th – ask for details



Cinco de Mayo Especiales

- Chicken Tortilla Soup** Served with cilantro, sour cream and topped with tortilla chips 11 shot of soup 3
- Ceviche** Shrimp, octopus, serrano peppers, red onion, tomatoes, avocado, lime and cilantro 21
- Guacamole** This classic appetizer dish is served with fresh tortilla chips 14
- Stuffed Bell Pepper** classic appetizer with ground beef and Chihuahua cheese 13
- Quesadillas** Flour tortillas filled with shredded Chihuahua cheese, topped with guacamole, sour cream, & salsa 15
(shrimp 8, chicken 7, skirt steak 11)

Entrees

- Fresh Red Snapper** topped with a mango pineapple relish, served with black bean & Spanish rice 41
- Carne Asada** Cilantro garlic marinated skirt steak grilled and served with refried beans & Spanish rice 41
- Stuffed Bell Pepper** classic with ground beef and Chihuahua cheese refried beans & Spanish rice 17
- Smoked Duck Tacos** with shaved cabbage, tomatillo salsa with refried beans & Spanish rice 26
- Ancho Chili Shrimp Tacos** with shaved cabbage, tomatillo salsa with refried beans & Spanish rice 23
- Grouper Tacos** tempura battered, shaved cabbage, tomatillo salsa with refried beans & Spanish rice 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 15

	Peach Paloma	Basil Mojito N/A
	Inspiro Blanco, Aperol, peach, lime	fresh basil & mint, lime, bubbles Mango+\$1 Kiwi+\$1 Blueberry+\$1 Passionfruit+\$1

Tuesday Smoked Chicken & Authentico 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)

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
- 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

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! 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
- 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 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

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 (shrimp 9, 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, chicken 8, shrimp 9
add Artichokes 4, parmesan crusted chicken 8, fresh mozzarella 3
- Skirt Steak** Texas style BBQ skirt steak with a pile of tater 6'ers 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, chicken 8, 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

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

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

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

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

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

Pilsners & Lagers

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

Ales

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

Porters & Stouts

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 9
Boxcar Porter, Porter, 16 oz, 5.6 abv Tighthead, Mundelein, IL 9

Ciders & Seltzers

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

Non-Alcoholic

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

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