

Next Event: Sunday, Sept 27th
Lobster Boil – ask for details



Summertime Real Texas Style BBQ

Tasters: Pulled Pork 8 Corned Beef Brisket 12 Pork Belly Burnt Ends smoked cheddar grits 13
Snake River Wagyu BBQ Beef Brisket taster16

New to the smoker!

Snake River Wagyu BBQ Beef Brisket Platter dry rubbed and Hickory smoked for over 12 hours, covered with our homemade BBQ sauce, with tater sixers, and corn pudding open face on garlic bread 30
Snake River Wagyu BBQ Beef Sandwich on a Hawaiian bun topped with red onions with choice of side 25

Real BBQ Pulled Pork Sandwich Slow Smoked Pork, (12 hours after dry rubbed & marinated overnight) lightly pulled and topped with our homemade BBQ Sauce and a touch of sliced red onions. 21
Smoked Corned Beef Brisket Sandwich Beef brisket corned, dry rubbed, and then hickory smoked for over 12 hours, covered with our homemade BBQ sauce. Topped with red onions. 23
Baby Back Ribs dry rubbed and only smoked daily for 3 ½ hours, (Not fall off the bone style!), smoked with hickory and mesquite woods, served with peanut brittle baked beans and tater 6'ers 37 half slab 25
Jambalaya & Real Pit Half Slab BBQ Ribs, our “Cajun Combo” 34

Seafood Specials

Maryland Soft Shell Crabs with orzo asiago and green beans two for 44 three for 56
Tempura battered and fried with a tempura dipping sauce, or sautéed with a lemon butter sauce
Maryland Soft Shell Crabs just crabs no sides one for 23 two for 39

Wild Alaskan Sockeye Salmon with a fresh dill beurre blanc, orzo asiago & green beans 43
(While it lasts...) half portion 34

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
Nawlins’ Sweet and Spicy Shrimp panko battered sautéed and caramelized with heat and sweet 18
BBQ Shrimp ever been to Pascal’s Manale in New Orleans? Save your airfare! 18
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 16
Mushroom Broil 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 18
Tuna Tartar diced tuna lightly seasoned and flavored with sesame oil, served with wonton chips 20

Bluegrass Signatures

Jambalaya A classic of Andouille and chicken slow simmered with peppers and spices. 19 Add Shrimp 9
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 the Beyond Beef 7
Chicken Artichoke chicken stir-fried with green beans, artichokes and wild mushrooms in a subtle sherry cream sauce then topped with white rice. 18 sub white meat 3 Sub tofu N/C
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 18
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

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

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

Southwestern Salad mixed greens, studded with Ancho roasted tomatoes, topped with roasted corn, red onion & Jalapeno relish, finished with gorgonzola and tossed with pear balsamic vinaigrette 16

Rémoulade Salad Iceberg lettuce with scallions, tomatoes, bacon and topped with a creamy Rémoulade dressing
small 11 large 15 add fresh Lump Crabmeat 12 add shrimp 9 add fried Crawfish Tails 9 (recommended!)

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 33 add double seafood 17

Seafood Specials

Louisiana Blackened Grouper set atop a creamy corn and crawfish risotto and drizzled with lemon beurre blanc. 42

Canadian Walleye Flash fried with panko, our homemade tartar sauce, and fresh cut fries 36
or pan seared with mashed potatoes – half portion 29

Faroe Island Salmon with a fresh dill beurre blanc, and rice. 37
*or glazed in our homemade Bluegrass bbq sauce - half portion 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 19

Shrimp & Grits with Grilled Andouille Sausage just a little extra love with the Andouille on this one. 20

Tilapia Sassafras pecan-coated tilapia, flash-fried, wild mushroom sauce, grilled shrimp, rice, 31 half portion 24

Shrimp Jambalaya A classic of Andouille and chicken slow simmered with peppers and spices. 28

Crawfish Etouffee An authentic recipe, Crawfish smothered in the classic sauce of seafood stock and roux. 18

Shrimp Carbonara ancho rubbed shrimp, bacon, roasted garlic cream sauce, mushrooms, peas, sundried tomatoes, asiago cheese, rosemary & a touch of parsley 21

Chicken & 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

Fried Shrimp Six hand battered and flash-fried shrimp golden served with French fries 22

BBQ Shrimp ever been to Pascal's Manale in New Orleans? Save your airfare! 20

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 24

Skirt Steak Sandwich open face on garlic bread and grilled, with BBQ sauce, grilled onions 26

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

Po' Boys dressed with lettuce, tomatoes, pickles and a Po' Boy dressing, the real McCoy here! And hand cut fries.
Shrimp 20 | Fried Crawfish 20 | Blackened Chicken 19 | Andouille Sausage 20

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 stone-ground mustard 17

BBQ Skirt Steak Sandwich served open-face on garlic bread and with grilled onions 26

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