

Super Sunday Lobster Boil
Wine, Beer and Fun!
Sunday, Sept 27th – ask for details



October is Breast Cancer Awareness Month—a perfect time to dine for a good cause! Join the Lynn Sage Foundation and 50+ Chicagoland restaurants in supporting “In Good Taste,” benefiting breast cancer research. At Bluegrass, \$1 per check—or more, if you wish—will support the Lynn Sage Scholars Program at Northwestern University. We’ll also match additional funds raised by our guests.

Lynn Sage Cocktail for Hope

1800 Blanco, Aperol, Orgeat, Lemon

One dollar from each cocktail sold will be donated to the Lynn Sage Foundation.

OKTOBERFEST SPECIALS

Gewurztraminer '24, Gundlach Bundschu, Sonoma, CA 14

Jacob Gundlach brought over this grape from his homeland, has been growing on Rhinefarm ever since.

Oktoberfest Pretzel Bites served with stone-ground mustard—sorry, no Oom-pah-pah band with this one! 10
Sausage Sampler Veal Brat, Thuringer & Wild Boar sausage, grilled and served with sauerkraut and mustard 16

‘The Pork Shank’ (Schweinshaxe)

served with German potato salad and sauerkraut, just as you would find it in the heart of Germany 37

Limited quantities prepared daily—please order early

Wiener Schnitzel thin-sliced breaded veal, fried and topped with sautéed green and red peppers, mushrooms, and a light red wine sauce. Served with German potato salad and sauerkraut 33

German Sausages A trio of Veal Brat, Smoked Thuringer, and Wild Boar sausage, served with sauerkraut and German potato salad 26

Wiener Schnitzel & German Sausage Combination two slices of breaded veal, fried and topped with sautéed green and red peppers, mushrooms, and a light red wine sauce, served with a sampler of our three sausages, German potato salad, and sauerkraut 35

Tuesday Smoked Chicken & Authentico Margarita! 10 (*Order early – Chicken and Ribs do sell out!)

Tuesday BBQ Half Chicken with 6’ers and corn pudding 22* (all white meat +3)

Tuesday BBQ Pit smoked ½ Chicken & ½ slab Pit Smoked Ribs with 6’ers 34* (all white meat +3)

Wednesday Bluegrass Martini’s 10 Tavern Pale 5

Thursday Wine 20 for 10

Massican Sauvignon Blanc '23, CA 22 10

Marietta ‘Arme’, '24, Mendocino, CA 22-10

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

Seafood Specials

- Canadian Walleye** Flash fried with panko, our homemade tartar sauce and fresh cut fries.
Or pan seared with mashed potatoes & green beans 36 half portion 29
- 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, blackened shrimp, rice, and green beans 31 half portion 24
- Louisiana Blackened Grouper** atop a creamy corn and crawfish risotto and drizzled with lemon beurre blanc 42
- Shrimp Jambalaya** classic 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 29
- 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

Real Texas Style Pit BBQ

- Our sauce and rub are always Gluten Free
- 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 26
- *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



Tasters: Pulled Pork 8 Corned Beef Brisket 12

Pork Belly Burnt Ends smoked cheddar grits 13

- Pulled Pork Platter** Slow Smoked Pork Shoulder, dusted with our Dry Rub, a touch of our homemade BBQ sauce, shaved red onions, served with tater 6'ers & corn pudding. 25
- Corned Beef Brisket Platter** dry rubbed and hickory smoked for over 12 hours, covered with our BBQ sauce, red onions, served open face on garlic bread alongside mashed potatoes & corn pudding 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

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	

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 46
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, pickles 26
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 shmear of stone-ground mustard 17

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

American Draft Beer



Tavern Pale, Lager, 4.5 abvAtlantic Brewing, Chicago, IL8

"It's Milderized" Brewed Exclusively for Bluegrass, family recipe dating back to the early 1920's.

Elliot Ness, Amber, 6.1 abvGreat Lakes, Cleveland, OH9

Smooth and balanced with lightly toasted malt character, subtle sweetness, and a crisp, clean finish that keeps it approachable and endlessly drinkable.

Pulaski Pils, Pilsner, 5.1 abvMaplewood, Chicago, IL8

Crisp and refreshing with soft floral notes and a touch of citrus, this classic pilsner finishes clean with a smooth, easy-drinking lager character.

Orange Blossom, Belgian Blonde, 5.4 abvMoody Tongue, Chicago, IL9

Light and aromatic with notes of apricot, orange rock candy, and honey, finishing smooth and balanced with a delicate Belgian-style character.

Lightbeam, Hazy IPA, 6.3 abvHopewell, Chicago, IL9

Juicy and hazy with ripe tropical fruit like mango and papaya, balanced by hints of fresh grass and pine with a soft, rounded finish.

Bodem, IPA, 6.7 abvHalf Acre, Chicago, IL9

Bright and hop-forward with layered bitterness and crisp citrus notes, finishing clean and refreshing with a bold, classic West Coast edge.

Bottles & Cans

Oktoberfest



Oktoberfest, 6.5 abv	Great Lakes, Cleveland, OH	9
Oktoberfest, 6 abv	Founders, Grand Rapids, MI	9
Dortmunder, 6 abv	Great Lakes, Cleveland, OH	9
Non-Alcoholic Oktoberfest	Founders, Grand Rapids, MI	8

Non-Alcoholic

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

Light Beer

Half Acre Light, Light Lager, 4 abv	Half Acre, Chicago, IL	6
Oberon Light, Light Wheat, 4 abv	Bells, Comstock, MI	6
2 Hearted Light, Light IPA, 4 abv	Short's, Elk Rapids, MI	7
Apertif Pilsner, Pilsner, 5 abv	Moody Tongue, Chicago, IL	8
Cactus Pants, Mexican Lager, 16oz, 4.5 abv	BuckleDown, Lyons, IL	9
Pedestrian, Traditional Cider, 5.6 abv	Eris Brewery and Cider House, Chicago, IL	8

Ales

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
Juiced Lychee, IPA, 6 abv	Moody Tongue, Chicago, IL	10
Zombie Dust, Pale Ale, 6.5 abv	3 Floyds, Munster, IN	10

Bold Styles

Breakfast Stout, Imperial Stout, 8.3 abv	Founders, Grand Rapids, MI	9
Edmund Fitzgerald, Porter, 6 abv	Great Lakes, Cleveland, OH	8
Fat Pug, Stout, 16oz, 5.9 abv	Maplewood, Chicago, IL	10

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

