Bluegrass EST. 2004

Tavern Pale Beer

www.TavernPale.com

Holiday Bonus Gift Certificates Now Available

Buy $100 Gift Certificate & get a $25 dollar Bonus Certificate or
buy a $50 Gift Certificate & get a $10 Bonus Certificate

(i.e. Bonus certificates with the in-house Purchase only, Gift Certificates not valid the day they are purchased, Bonus certificates good January 1st 2026 to March 31st 2026)

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

Tuesday BBQ Half Chicken with red tater 6'ers and corn pudding 22* (all white meat +3)
Tuesday BBQ Pit smoked ½ Chicken & ½ slab Pit Smoked Ribs with red tater 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' Cabernet Sauvignon, '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 Tabasco wine sauce 16
Nawlins' Sweet and Spicy Shrimp sautéed and caramelized with layers of heat and sweet 18
Orange Sesame Shrimp flash fried and tossed in light orange sauce, and sprinkled with sesame seeds 18
Shrimp Cocktail the classic cocktail with poached popcorn size shrimp and cocktail sauce 16
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
Artichoke Fritters lightly battered and fried golden brown, served with lemon butter dipping sauce 14
Mushroom Broil domestic, wild mushrooms served on garlic bread, with Alfredo sauce and Gruyère cheese. 14
½ Slab BBQ Ribs great way to taste our ribs without a full commitment 18
Ahi Tuna Appetizer sushi grade, dusted with blackening spice and seared rare 22
Tuna Tartar sushi grade, sesame oil, togarashi, and green onion aioli. Served with wasabi, and wonton chips 22

Tasters: **Pulled Pork** 8 **Corned Beef Brisket** 12 **Pork Belly Burnt Ends** 13

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 11 large 14
Rémoulade Iceberg with scallions, tomatoes, bacon and topped with creamy Rémoulade dressing 11 large 15
+fresh lump crab meat 12, +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 fresh herb vinaigrette 17
Asian tossed with an Asian sesame dressing, water chestnuts, tomato, crispy wonton strips, sliced almonds, sesame seeds and crisp romaine lettuce 16
Key West Seafood Salad fresh lump crab meat and shrimp, chives, tomatoes, crisp greens and avocado tossed in lemon vinaigrette 34 +double seafood 17

Seafood Specials

Canadian Walleye Flash fried with panko, our homemade tartar sauce & fresh cut fries
Or pan seared with mashed potatoes & green beans 36 half portion 29

Faroe Island Salmon fresh dill beurre blanc or glazed in our BBQ sauce, green beans and buttered orzo asiago 37
half portion 29

Crawfish Etouffee Crawfish smothered in the classic sauce of seasoned stock and roux 27 sub shrimp N/C

Chicken and Shrimp with Dirty Rice chicken breast and shrimp lightly dusted with blackening spice, drizzled with Tin Cup bourbon sugar cane glaze, served on a bed of dirty rice featuring Andouille sausage and ground beef 29

Shrimp & Grits Southern style BBQ shrimp atop creamy smoked cheddar grits with sweet and spicy pork belly candy
Winner, 2014 Wagner Farms Baconfest 29

Shrimp & Grits with Andouille Sausage just a little extra love with the Andouille 32

Tilapia Sassafras Flash fried with pecan crumble, wild mushroom sauce, blackened shrimp, rice, and green beans 32
half portion 25

Louisiana Blackened Grouper atop 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, fresh cut fries, cocktail sauce, lemon wedge 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 over white rice. Originated at Pascal's Manale Restaurant in the 1950s. 28

Ahi Tuna Entrée sushi grade, dusted with blackening spice & seared rare, served with sesame seaweed salad 37

Real Texas Style Pit BBQ

Our sauce and rub are always Gluten Free WICHITA PACKING COMPANY

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 & mesquite woods with peanut brittle baked beans and red tater 6'ers 38 half slab 27
*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 red tater 6'ers 35

Fried Shrimp & Real Pit Half Slab BBQ Ribs with peanut brittle baked beans and red tater 6'ers 36

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 red 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, served with red 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 28

Signature Entrees

Jambalaya Cajun classic of Andouille and chicken, slow simmered with the holy trinity and spices 27
Vegetable Jambalaya new spin on a classic- slow simmered holy trinity, carrots and vegetable stock 20
(Vegan, Gluten Free) +Beyond Beef 7

Orange Sesame Chicken flash fried and tossed in traditional light orange sauce with white rice 28

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 32

Fettuccini Alfredo fettuccini noodles with a traditional Parmesan sauce 18 +shrimp 9, +chicken 8

Fresh Tomato Basil Penne (*aka **Hockey Pasta**) light fresh tomato basil sauce with Parmesan. 18
+Italian Sausage and peas (*aka **Country Creek Style**) 8, +chicken 8, +fresh mozzarella 3

Skirt Steak Texas style BBQ skirt steak with a pile of seasoned red tater 6'ers 46

Filet 8-oz USDA top choice in demi-glace, garlic-mashed potatoes & green beans. 42 **Petite Filet** 4-oz 34
+Blue Cheese crust 5, +jumbo lump crabmeat & lemon beurre blanc sauce 11

Asian Vegetable Noodle Bowl Udon in vegetable broth with bok choy, shiitake, water chestnuts, scallions, ginger and garlic, topped with tomato, soy, cilantro and sesame 16 +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 sherry cream sauce over white rice 26 sub white meat 3 sub tofu N/C

Sandwiches

Your choice fries or Caesar salad with our sandwiches, or Bluegrass salad for an additional dollar.
+Onion Haystack 3 | +Real Smoked Bacon 3 +Cheese (American, Gruyere, Cheddar, or Swiss), Jalapeños or Avocado 2

Bluegrass Burger ½ pound certified Angus beef burger dressed with lettuce, tomato, onion, and pickle 21

Crusty Blue BBQ Burger ½ pound certified Angus beef burger, blue cheese crusted, topped with our own BBQ sauce, crispy onion haystack, lettuce, tomato, onion and pickle 24 *sub Beyond Burger – N/C

Giant Burger (as in HPHS) twin 8 oz. patties of certified Angus beef, cheddar cheese, bacon, lettuce, tomato, onions, pickle and onion haystack 29

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 20

The Beyond Burger served with lettuce, tomato, onion, pickle and a light shmear of stone-ground mustard 18

Sides 8

Red tater 6'ers
Peanut Brittle Baked Beans
Baby Bok Choy
Dirty Rice
Green Beans
Corn Pudding
Buttered Orzo Asiago
French Fries
Smoked Cheddar Grits
Corn & Crawfish Risotto
Mashed Potatoes

Children's Menu 12

Chicken Tenders and French Fries
Fried Shrimp and French Fries
Fettuccine Alfredo
Fish Fry and French Fries
Penne Marinara

Desserts

Bananas Foster

Bananas caramelized in butter and brown sugar with light & dark rum and crème de banana, served over vanilla bean ice cream

Full 19 (5 scoop), Taster 14 (3 scoop), Mini 11 (1 scoop)

Key Lime Pie Creamy key lime custard baked in our homemade graham cracker crust Full 12 Taster 7

Ice Box Pie Whipped caramel & chocolate layered with toasted pecans and shaved chocolate in a graham cracker crust 12

Hot Fudge Sundae Vanilla bean ice cream, hot fudge, candied pecans, chocolate chip cookie, Chantilly & a cherry 14 Giant Sundae (5 Scoop) 19 Mini (1 scoop) 10

Chocolate 3-Way Three layers of chocolate decadence- brownie, chocolate ice cream & hot fudge finished with mini marshmallows, candied pecans & Chantilly 19, Taster size 14, Mini 10

Chocolate Chip Bread Pudding Warm homemade bread pudding studded with chocolate chips, finished with TINCUP MOUNTAIN WHISKEY Cayenne Tin Cup bourbon glaze Full 12, Taster 7

Chocolate Brownie Sundae Ghirardelli chocolate chip brownie, chocolate ice cream, hot fudge, whipped cream, candied pecans, cherries 12

The Ultimate Two Bites 4

-Chocolate Truffle with Chambord & Chantilly
-Vanilla Bean Crème Brule & Chantilly
-Ghirardelli chocolate chip brownie

The One Bite Trio Chocolate Chambord truffle, Vanilla bean Crème Brule & Chocolate chip bread pudding with our Cayenne Tin Cup Bourbon glaze 14

Dairy Free Ice Cream Rotating dairy-free option, ask your server for today's flavor 4

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Bluegrass

American Draft Beer



Tavern Pale, *Lager, 4.5 abv* — Atlantic Brewing, Chicago, IL — 8

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

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

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 abv* — Maplewood, Chicago, IL — 8

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 abv* — Moody Tongue, Chicago, IL — 9

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 abv* — Hopewell, Chicago, IL — 9

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 abv* — Half Acre, Chicago, IL — 9

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

Bottles & Cans

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
Pedestrian, *Traditional Cider, 5.6 abv*	Eris Brewery and Cider House, Chicago, IL	8
Daisy Cutter, *Pale Ale, 5.2 abv*	Half Acre, Chicago, IL	9

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	9
One Hop n GO!!, *Hazy single-hop IPA, 7.1 abv*	Broken Tee Brewery, IL	7
Cactus Pants, *Mexican Lager, 16oz, 4.5 abv*	Buckledown, Lyons, IL	9

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