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St Patrick's Day the Traditional Corned Beef & Cabbage with Parsley Potatoes

Community Passover Seder Saturday, March 31st - Join us at Bluegrass for the second night of Passover. Don't miss this chance to experience a meaningful Passover Seder with Rabbi Adam Chalom and enjoy a sumptuous family-style dinner with your family and friends. This year we have two seatings! The first is at 3pm and the second at 6pm. Space is limited . . . Reservation deadline is March 20! Questions? Contact Jeremy (info@KolHadash.com).

Easter Dinner Sunday April 1st 5-8pm

Crawfish Boil Sunday April 15th Noon -3pm Make your reservations today, this will sell out

Mother's Day Sunday May 13th 4-8pm

Graduation Dinners May and June, plan ahead.... Call today!

Fresh Seafood

Louisiana Blackened Grouper set atop a creamy corn & crawfish risotto, drizzled with lemon beurre blanc. 29.95

Tilapia Sassafras Pecan Coated Tilapia flash-fried topped with a wild mushroom sauce, grilled shrimp, rice, and green beans 24.95 half portion 18.95

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 (Trophy is on the back bar!) 21.95

Faroe Island Salmon with a fresh dill beurre blanc, green beans and buttered orzo asiago. 26.95
*or glazed in our homemade Bluegrass bbq sauce - half portion 19.95

Shrimp Jambalaya A Cajun classic of Andouille, shrimp and chicken slow simmered well peppers and spices. 26.90

Crawfish Etouffe An authentic recipe, Crawfish smothered in the classic sauce of seafood stock and roux. 19.95

Chicken & Shrimp with Dirty Rice great item, lightly dusted and blackened chicken breast and shrimp rested on a mound of dirty rice and a Jim Beam sugar cane glaze 23.95

Fried Shrimp Hand battered flash fried golden, with French fries, cocktail sauce and lemon. 19.95

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. 24.95

Ahi Tuna Sushi grade, seared rare, served with sesame seaweed salad & dusted with togarashi 29.95

Key West Seafood Salad fresh lump crab meat and shrimp, chives, tomatoes, crisp greens and Avocado, tossed in a lemon vinaigrette 25.95 add double seafood 14.95

Tuesday BBQ Rib Night TRY our Cajun Combo, "all you can eat every Tuesday evening"

Jambalaya, Real Pit smoked Half Slab BBQ Ribs, tater 6'ers and our peanut brittle baked beans 24.95 (sorry no doggie bags)

Thursday Night Mini Tini Night all Mini Tini's only 5 dollars each

Sunday's Smoked Specials (*Order early – Chicken and Ribs do sell out!)

Tavern Pale Drafts only 3 Bucks every Sunday, what goes better with BBQ than a cold beer!

BBQ Half Chicken with tater 6'ers and corn pudding 12.95*(white meat only add 2 dollars)

Sunday Smoker for those who are not looking to make a decision till Monday, have one...

1/3 slab of our famous Pit Smoked Ribs, 1/4 Smoked BBQ Chicken and a 1/4 pound of our Smoked Corned Beef Brisket with tater 6'ers and & corn pudding 21.95

BBQ Pit smoked 1/2 Chicken & 1/2 slab Pit Smoked Ribs

with tater 6'ers 24.95*(white meat add 2 dollars)

Soup & Gumbo

Chicken and Sausage Gumbo 7.95 Try a **Shot of Gumbo** 1.95
Baked French Onion Soup 7.95

Appetizers

 **Real Crab Cake** great creation, all crab with a dollop of green onion mayo 16.95

Szechwan Spicy Calamari shaved onion flash fried tossed and served with wasabi mustard sauce 14.95
Taster size only 6.95

Artichoke Fritters Served with a lemon dipping sauce 10.95

Ahi Tuna Sushi Grade, seared rare, dusted with togarashi 16.95

½ Slab BBQ Ribs great way to taste our ribs without a full commitment 13.95

Popcorn Shrimp lightly battered in our homemade tempura with a Tabasco wine sauce 11.95

Shrimp Cocktail the classic cocktail with popcorn shrimp and cocktail sauce 11.95

Mushroom Broil A combination of domestic and wild mushrooms and set atop grilled
crusty Italian bread with melted Gruyere cheese 11.95

Orange Sesame Shrimp flash fried, with orange zest and chilies, in a light orange sauce 13.95

 **Tuna Tartar** diced tuna lightly seasoned and flavored with sesame oil. served with wonton chips 16.95

Salads

Add any of these to our salads: grilled chicken 4.95 parmesan crusted chicken 4.95 shrimp 5.95 salmon 5.95 add skirt steak 5.95

Bluegrass Salad Radicchio, romaine shaved red onion topped with Gorgonzola, pine nuts tossed in pear balsamic vinaigrette. small 4.95 large 9.95

Caesar Salad Crisp romaine lettuce, seasoned croutons, grated parmesan and our Caesar dressing with anchovies make this one special. 9.50 small 4.75 add parmesan encrusted chicken to this one!

House Chop Salad Crisp salad greens chopped and tossed with ripe tomatoes, scallions, Gorgonzola, crisp bacon, avocado, toasted sunflower seeds and shaved sweet red onion. Tossed in a fresh herb vinaigrette. 11.95

Tomato Mozzarella Salad 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 small 7.95 large 11.95

Asian Salad tossed with an Asian sesame dressing, water chestnuts, tomato, crispy wonton strips, sliced almonds and crisp romaine lettuce 10.95

Southwest Salad roasted corn, gorgonzola, red onions, jalapenos, tomatoes, all tossed with iceberg & romaine then dressed with our homemade pear balsamic vinaigrette 11.95

Sides 4.95

French Fries

Peanut Brittle Baked Beans

Baby Bok Choy

Tater 6'ers

Green Beans

Corn Pudding

Buttered Orzo Asiago

Mushrooms & Onions

Smoked Cheddar Grits

Dirty Rice

Mashed Potatoes

Corn & Crawfish Risotto

Sandwiches

Your choice fries or Caesar salad with our sandwiches, or a Bluegrass salad for an additional dollar.

Onion Rings 2.50 extra - Add Real Smoked Bacon 2.50 - Add Cheese (American, Gruyere, Cheddar) or Jalapeño's or Avocado 1.25

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 14.95

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 13.95

Chicken Breast Rosemary Sandwich marinated in olive oil, fresh rosemary & garlic, green onion mayo on the side. 13.95

 **Crusty Blue BBQ Burger** 1/2-pound certified Angus beef burger, blue cheese crusted topped with our own bbq sauce and a crispy onion haystack. 14.95

Giant Burger (as in HPHS) twin 8oz patties of certified Angus beef, cheddar cheese, bacon, lettuce, tomato, onions, pickle and onion rings 21.95

Bluegrass Burger ½ pound certified Angus beef burger dressed with lettuce, tomato, pickle & onion 13.95

Mushroom Broil domestic and wild mushrooms set atop grilled crusty Italian bread with melted Gruyere cheese. 13.95

Skirt Steak Sandwich Texas style BBQ'd grilled to perfection, open faced on garlic bread and with grilled onions 15.95

Children's Menu

Children's entrees include a soft drink or milk, (Root beer add 2.00), chocolate sundae or chocolate chip cookie, and a trip to the treasure chest. 8.95

Chicken Tenders and French Fries

Fish Fry and French Fries

Penne Marinara

Fettuccine Alfredo

Fried Shrimp and French Fries

Half Slab Ribs (9.95)



Real Texas Style Pit BBQ



*Ribs dry rubbed and only smoked daily for 3 hours, available while they last...(Not fall off the bone style!)

Baby Back Ribs Dry rub dusted, hickory smoked 1 3/4 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 26.95 half slab 18.95

- Jambalaya** & Real Pit Half Slab BBQ Ribs 24.95 (*All You Can Eat Every Tuesday Evening)
- Pulled Pork** & Real Pit Half Slab BBQ Ribs 23.95
- Fried Shrimp** & Real Pit Half Slab BBQ Ribs 24.95



BBQ Pulled Pork Platter Slow Smoked Pork Shoulder, dusted with our Dry Rub, touch of our homemade BBQ sauce, shaved red onions and served with Tater 6'ers & Corn Pudding. 18.95

BBQ 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 19.95



Pulled Pork or Brisket Taster 5.75

Signature Entrees

Jambalaya A Cajun classic of Andouille and chicken slow simmered with the holy trinity 20.95 add shrimp 5.95

Petite Filet 4 oz USDA top choice set in a red wine sauce, served with garlic-mashed potatoes & green beans. 26.95
Add a Blue Cheese crust for 4.95 or add jumbo lump crabmeat and a lemon beurre blanc sauce for 10.95

Filet 8 ounce USDA top choice set in a red wine sauce, served with garlic-mashed potatoes and green beans. 32.95
Add a Blue Cheese crust for 4.95 add jumbo lump crabmeat and a lemon beurre blanc sauce for 10.95

Skirt Steak Texas style BBQ skirt steak with a pile of seasoned tater 6'ers 27.95

Fettuccini Alfredo Fettuccini noodles topped with a traditional Parmesan sauce. 14.95
add shrimp 5.95 add chicken breast 4.95

Fresh Tomato Basil Penne (*aka **Hockey Pasta**) a light fresh tomato basil sauce with Parmesan 14.95
add Italian Sausage and peas (*aka **Country Creek Style**) 5.00
add Chicken and Fresh Mozzarella for a wonderful **Chicken Parmesan** 5.00
add Chicken 4.95 add shrimp 5.95 add artichokes 4.00

Asian Vegetable Noodle Bowl Stir fried bok choy, shitake mushrooms, water chestnuts, tofu, scallions, ginger, garlic, udon noodles in a vegetable broth. topped with diced tomatoes, a splash of soy sauce, cilantro & sesame seeds. 13.95 sub white meat chicken 4.95 sub shrimp 5.95

Grilled Teriyaki Chicken Breast with a homemade teriyaki sauce, rice and green beans. 18.95

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. 22.95 substitute shrimp 2.00

Chicken Artichoke Chicken stir-fried with green beans, artichokes and wild mushrooms in a subtle sherry cream sauce then topped with white rice. 16.95 add white meat 3.00 Sub tofu N/C

Chicken & Shrimp with Dirty Rice great item, lightly dusted and blackened chicken breast with shrimp rested on a mound of dirty rice with a Jim Beam sugar cane glaze 23.95

Orange Sesame Chicken flash fried and tossed with orange zest, in a traditional light orange sauce with white rice 19.95

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 17.95 or taster size 10.95 or mini 7.95

Ice Box Pie A fresh home-made caramel, toasted pecans, caramel cream, shaved chocolate in a graham cracker crust 8.95 or taster size 4.95

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. 9.95 giant sundae 16.95 or small 6.95

Chocolate 3-Way Chocolate ice cream, Ghirardelli chocolate chip brownie, chocolate fudge, mini marshmallows, glazed pecans and Chantilly cream. 18.95 or taster size 11.95 or mini 8.95

Chocolate Chip Bread Pudding Homemade with a cayenne Jim Beam whisky sauce to share 8.95 or taster size 5.95

Chocolate Brownie Sundae Ghirardelli chocolate chip brownie, chocolate ice cream, hot fudge, whip cream, glazed pecans, and a cherry. 9.95

The One Bite Trio Chocolate truffle with Chambord, vanilla bean crème Brule and Chocolate chip bread pudding with a cayenne Jim Beam whisky sauce 13.95

The Ultimate Two Bites 2.95 each

Chocolate Truffle with Chambord and Chantilly cream
Homemade Chocolate chip cookie

Vanilla Bean Crème Brule and Chantilly cream
Ghirardelli chocolate chip brownie

Fresh Beer



Atlantic Brewing Tavern Pale Stevens Point, WI	6.00
"It's Milderized" Brewed Exclusively for Bluegrass, with the family recipe dating back to the early 1920's ABV 4.50	
Odell 90 Shilling Ale Fort Collins, CO	6.50
An amber ale with a distinct burnished copper color and a deeply pleasant aroma. The name 90 Shilling comes from the Scottish method of taxing beer. Only the highest quality beers were taxed 90 Shillings. We think you'll find this original ale brilliantly refreshing. ABV 5.3% IBU 32	
Bells Hopslam Ale XX IPA Kalamazoo, MI (while it lasts!)	8.50
Starting with six different hop varieties with a massive dry-hop addition of Simcoe hops, Bell's Hopslam Ale has a pungent blend of grapefruit, stone fruit, and floral notes. A generous malt bill and a solid dollop of honey provide just enough body to keep the balance in check, ABV 10.0%	
Toppling Goliath Pompeii Decorah, IA	6.50
This IPA is created with the same attention to detail as the beautiful mosaics that graced the walls of prominent buildings in the city of Pompeii. It features mango and pineapple hop flavors with a medium-body feel to tantalize the senses. ABV 6.2% IBU 50	
Epic Nitro Hopulent IPA Denver, CO	6.50
Hopulent IPA is a big beer with lots of complex malt flavor and excessive hops. This beer will have changes to the grain bill and seasonal hop changes. The character of Hopulent IPA is over the top, too much of everything—a real HOP HEADS DELIGHT! abv 8.7%	
Spiteful Brewing God Damn Pidgeon Porter, Chicago, IL	7.00
Our God Damn Pigeon Porter was brewed with our friends from across the pond in mind. We use traditional English Amber malt, but being the unruly Americans we are, we put our own happy twist on things. One of our favorite hops, Simcoe, was added late in the boil. This delightful porter will take your mind off the everyday nuisances of living in a big city, especially those f-ing pigeons!. ABV 8.2%	

Bottled Beer

Lighter Styles

Dogfish Head Namaste Milton, Delaware	6.50
A witbier with dried organic orange slices, fresh-cut lemongrass and a bit of coriander, this Belgian-style white beer is a thirst quencher Abv 4.8 IBU 20	
Point Special Lager Stevens Point, WI	5.50
The flagship since 1857, well balanced full bodied lager. Abv 4.4% IBU 9	
Ale Asylum Unshadowed Madison, WI	5.50
Vibrant as a summer sun and über refreshing, this classic German Hefeweizen is soft on the palate with an effervescent finish Abv 6.0 %	
Temperance Gate Crasher, Evanston, IL	6.00
Our India Pale Ale stands apart from the bitter crowd and entices with bountiful aromatic hops and a touch of malt sweetness Abv 6%	
Tighthead Chilly Water, Mundelein, IL	6.25
Wheat based Pale Ale that is fermented very clean with American ale yeast giving it a crisp, refreshing finish. Abv 4.8% IBU 40	
Upland Champagne Velvet, Bloomington, IN	6.00
A clean, crisp, and light pre-prohibition style Pilsner brewed with Cluster and German Tettnang Hops. Abv 5.5% IBU 29	
Haymarket Speakerswagon Pilsner, Chicago, IL	6.25
This traditional pilsner is crisp and clean, with a kiss of Saaz hops imparting a noble herbaciousness to the finish. Abv 5% IBU 27	

Looking for the Hops

Spiteful Brewing, Working for the Weekend, Chgo	8.00
American Imperial/Double IPA. Bright citrus, pine and floral w/bready and somewhat toasty malt behind the hops. 7.9 Abv	
Epic Brewing Escape to Colorado IPA Denver, CO	6.50
One sip and you'll get the gist. This special hop-forward ale featuring Mosaic and whole leaf Apollo is both fruity and dank. We hope you enjoy our hoppy twist on the taste of freedom. 6.2% ABV	
Brickstone American Pale Ale Bourbonnais, IL	6.25
Golden color, with light caramel malts, hopped with loads of Amarillo hops with a slight citrus flavor, then dry hopped for 4 days. Abv 6.3% IBU 45	
Revolution Brewing Mosaic Hero IPA, Chicago, IL	6.75
quite unique with a heavy usage of a rare and sought-after hop, Mosaic. Mosaic Hero is brewed with Pale and CaraFoam malts and Naked Golden Oats to yield a rich copper color & smooth mouthfeel. Abv 7.5% IBU 65	
Ballast Point Sculpin IPA San Diego, CA	7.50
This gold-medal winning IPA, whose inspired use of hops creates hints of apricot, peach, mango and lemon flavors. Abv 7.0% IBU 70	
Haymarket Aleister American IPA Chicago, IL	6.50
Brewed and dry-hopped with 3 lbs. per barrel of Amarillo Dry in the beginning, with a nice malt middle and a huge hop finish. Notes of bright fruits and citrus. ABV 6.5%	
Burnt City Face Melter Chicago, IL	6.50
A righteous dose of hops and hibiscus give this IPA a powerful aroma of citrus and tropical fruit. 7.0% ABV	
Dogfish Head Flesh & Blood Milton, Delaware	6.50
An American IPA, lemon flesh, sweet orange peel and blood orange juice. Zesty fruitiness and subtle drying tartness of citrus. Abv 7.5 IBU 45	

Sour

Epic Brewing, Tart 'n Juicy Sour IPA	Abv 4.5 Utah	6.50
Uinta Ready Set Gose	Abv 4.0 Salt Lake City, Utah	6.00
3 Sheeps Nitraberry	Abv 3.5 Sheboygan, WI	6.50

Big and Rich Flavors

Ten Ninety Imperial Wit Bier Glenview, IL	7.50
Witbier is a Belgian Style ale that is pale and cloudy due to a high concentration of wheat and barley protein Traditionally spiced with coriander and curacao orange. . 10.1% ABV	
Ten Ninety 72 Hour Work Week XX IPA Glenview, IL	7.50
While hops manage the heavy lifting, 72 Hour Work Week has a malt backbone that works overtime to create an inviting harmony. With IPAs, as in life, balance is key. Take time to smell the hops, and if you want to beat the 5 o'clock rush, leave work early for a 1 o'clock tee time! 10.1% ABV	
Odell Myrcenary XX IPA Fort Collins, CO	7.50
Myrcenary Double IPA is our tribute to those who revere the illustrious hop, and their unyielding exploit to craft hop-forward beers. 9.3% ABV IBU 80	
Founders Brewing Dirty Bastard, Grand Rapids MI.	7.50
A scotch ale dark ruby in color and brewed with seven varieties of imported malts. Complex in finish, with hints of smoke and peat, paired with a malty richness and a right hook of hop power. Abv 8.5% IBU 50	
Ballast Point Victory at Sea Barrel Aged San Diego, CA	10.75
We start with the award-winning Victory at Sea Imperial Porter, then age the in High west's own bourbon & rye whiskey oak casks. New layers of complexity emerge with notes of caramel and Smokey oak over a dark chocolate and roasted almond body.. Abv 12.0% IBU 68	
Arcadia Barrel Aged Shipwreck Porter Battle Creek, MI	14.75
This Baltic-style porter has a robust malt character and slight herbal hop bitterness. Aged for 12 months in a 10-year -old Kentucky bourbon oak barrels, this alluring dark liquid feature appealing undertones of vanilla, oak, coffee and coffee. abv 12%	
Flying Dog The Raging Bitch, Fredrick, MD	7.50
Sweet malt body contrasted with pine and grapefruit hop flavors and exotic fruit yeast notes. Abv 8.3% IBU 60	
Deschutes Black Butte Porter, Bend, OR	6.00
With a dark beer as our first and flagship brand, Black Butte defines Deschutes as a radical player. Abv 5.2%	
Breckenridge Vanilla Porter, Denver CO	5.50
Smooth roasted chocolate with a creamy vanilla finish. Abv 4.7 IBU 17	

Lagers & Ales

Bells Amber Ale, Kalamazoo, MI	6.50
Features both toasted and sweet caramel notes from carefully selected malts, balanced with herbal and citrus hop aromas. Abv 5.8%	
Alaskan Brewing, Amber, Juneau, Alaska	6.50
Glacier fed water from the 1500 sq. Mile Juneau ice field, richly malty and long on the palate, with just enough hop. Abv. 5.3% IBU 18	
Short's Brewing Space Rock Bellaire, MI	6.25
Space Rock – now crafted to remove gluten, is a light bodied American Pale Ale with prominent floral and orange peel-like hop aromas. Abv 5% IBU 70	
Abita Turbo Dog Abita Brewing, Abita Springs, LA	5.50
Abita Turbo Dog is a dark brown ale brewed with Willamette hops and a combination of British pale, crystal and chocolate malts. Abv 5.6% IBU 28	
Haymarket Oskar's Pardon Pale Ale, Chicago IL	6.00
Straw colored pale ale, brewed with Pilsen malt, Belgian yeast and Amarillo hops. Easy drinking! Abv. 4.5%	

Ciders and a Beer (gluten free choices)

Wyder's Raspberry Hard Cider	Abv 5.0 Middlebury VT	5.50
Sonoma Pear Cider	Abv 6.0 Sonoma, CA	7.00
Lake Front, New Grist Pilsner	Abv 5.1 Milwaukee, WI	6.25
Short's Brewing Space Rock	Abv 5% Bellaire, MI	6.25