



LUNCH MENU

1636 Old Deerfield Road, Highland Park, IL 60035 ph 847-831-0595
www.Bluegrasshp.com (Now on Facebook)

Wines by the Glass 9 each

Riesling, Mandolin, Monterey, CA
 Sauvignon Blanc Emmolo Napa Valley, CA
 Chardonnay Inspiration Russian River, CA
 Pinot Gris Tocatta, CA
 Pinot Noir Queen of Hearts, CA
 Malbec Waterbrook, Walla Walla, WA
 Cabernet Sauvignon Calipaso, CA

Good Cold Fresh Beer

Tavern Pale (Lager) abv 4.5%	6.00
Haymarket Miabock, Chicago, IL	6.50
Wild Onion Hefty Weiss, Lake Barrington IL	6.75
Ballast Point Tocayo IPA Chicago IL 6.0%	6.50
Ten Ninety Angry Dragon Pale Ale Glenview, IL. abv 6%	6.50
Ballast Point Red Velvet Oatmeal Stout San Diego CA	7.00

Bloody Mary **Simply the Best*

*served with our classic
Tavern Pale Beer back

Appetizers

- Szechwan Spicy Calamari** shaved onion flash fried tossed and served with wasabi mustard sauce 14.95
Artichoke Fritters Served with a lemon dipping sauce 9.95
Ahi Tuna Sushi Grade, seared rare, dusted with our homemade blackening spice 16.95
Popcorn Shrimp lightly battered in our homemade tempura with a Tabasco wine sauce 11.95
Nawlins' Sweet and Spicy Shrimp sautéed and caramelized with layers of heat and sweet 13.95
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

Soups & Salads

French Onion Soup 6.95 **Chicken and Sausage Gumbo** 6.95 **Shot of Gumbo** 1.95

Salad options: grilled chicken 4.25 parmesan crusted chicken 4.25 shrimp 5.95 salmon 5.95 skirt steak 5.95

Southwest BBQ Salad with roasted corn, gorgonzola, red onions, jalapenos, tomatoes, iceberg, romaine our pear balsamic vinaigrette 11.95
 Add any of these to your salad: grilled chicken 4.75 shrimp 5.95 salmon 5.95 add skirt steak 5.95

- 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. 15.95
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. 11.95 small Chop Salad 7.95
Rémoulade Salad Iceberg lettuce tossed with scallions, tomatoes, bacon and topped with a creamy Rémoulade dressing small 5.95 large 9.95 add Crabmeat 9.95 add add Crawfish Tails 5.95
Tomato and Homemade Mozzarella with basil and sea salt Small 6.95 large 10.95
Caesar Salad Crunchy, garlicky goodness! Crisp romaine lettuce, seasoned croutons, grated parmesan and our Caesar dressing with anchovies makes this one special. Small 4.95 large 7.95
Bluegrass Salad hearts of romaine lettuce & fresh radicchio topped with shaved red onion, crumbled Gorgonzola cheese & pine nuts, with pear balsamic vinaigrette. Small 5.25 large 8.95
Teriyaki Salmon Salad Romaine, tomato, scallions tossed in a light Asian dressing. 15.95
Asian Salad with Asian sesame dressing water chestnuts, tomato, crispy wonton strips, sliced almonds and crisp romaine lettuce 11.95

Key West Seafood Salad (extra Seafood 9.95) Fresh lump crab meat and shrimp, avocados, tomatoes, crisp greens, chives, tossed in lemon vinaigrette 21.95 small Seafood Salad 14.95

Soup and Salad Choice of Gumbo or French Onion and Caesar or Bluegrass salad 11.95



October is Breast Cancer Awareness Month, and the perfect time to wine and dine for a good cause! Join the Lynn Sage Foundation, a Chicago-based organization committed to finding a cure for breast cancer, and more than 50 Chicago land restaurants as they help raise money for In Good Taste: A Breast Cancer Research Initiative. When you

dine at Bluegrass, donations (\$1 per check – or more if you desire) will benefit The Lynn Sage Scholars Program.

Oktoberfest Specials

Oktoberfest Pretzel with a stone ground mustard – sorry no om pa pa band with this one... 3.95

Sausage sampler ¼ Veal Brat, ¼ Thuringer & ½ Wild Boar sausage grilled, homemade Sauerkraut & mustard 8.95

Weiner Schnitzel thin slices of breaded veal fried and topped with sautéed green and red peppers, mushrooms and a light red wine sauce served with mashed potatoes 13.95

German Sausages a trio of ½ Veal Brat, ½ Smoked Thuringer along with a Wild Boar sausage served with sauerkraut & German potato salad 12.95

Bluegrass Signatures

Petite Filet 4oz USDA top choice set in a red wine sauce. Served with mashed potatoes 21.95

Orange Sesame Chicken flash-fried and tossed with orange zest, served with white rice 13.95

Roasted Chicken Carbonara ancho rubbed chicken, bacon, roasted garlic cream sauce, mushrooms, peas, sundried tomatoes, asiago cheese, rosemary & a touch of parsley 13.95 substitute shrimp 2.00

Fettuccini Alfredo 11.95 add Chicken 4.25 add shrimp 5.95 add artichokes 4.00

Fresh Tomato Basil Penne A light fresh tomato basil sauce tossed with Parmesan cheese 12.95 add Chicken 4.25 add shrimp 5.95 add Artichokes 4.00

Seafood

Wild Alaskan Salmon with a dill beurre blanc or BBQ sauce & white rice. 16.95

Louisiana Blackened Grouper atop a creamy corn and crawfish risotto & lemon burre blanc. 21.95

Fried Shrimp Six hand battered and flash-fried shrimp golden served with French fries 14.95

Shrimp & Grits southern style BBQ shrimp atop a creamy smoked cheddar grits with a sweet and spice pork belly candy. 14.95

Tilapia Sassafras Pecan coated flash-fried topped with wild mushroom sauce & rice 14.95

Jambalaya A Cajun classic of Andouille & chicken slow simmered 14.95 add Shrimp 5.95

Crawfish Etouffee Crawfish smothered in the classic sauce of seafood stock and roux. 13.95

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 14.95

Real Texas Style BBQ

*Ribs dry rubbed and only smoked daily for 3 ½ hours, available while they last... (Not fall off the bone style!)

Baby Back Ribs Dry rub dusted, hickory smoked 1 ¾ pound baby back ribs. Slow cooked with hickory and mesquite woods, with peanut brittle baked beans and tater 6'ers 25.95 half slab 17.95

Jambalaya & Real Pit Half Slab BBQ Ribs 24.95 (*All You Can Eat Every Tuesday Evening)

Real BBQ Pulled Pork Sandwich Slow Smoked Pork, (12 hours after dry rubbed and marinated overnight), lightly pulled and topped with our homemade BBQ Sauce and a touch of sliced red onions. 12.95

Smoked Corned Beef Brisket Sandwich Beef Brisket Corned, dry rubbed and then Hickory smoked for over 12 hours, covered with our homemade B.B.Q. sauce, Topped with red onions 13.95

Sandwiches

All sandwiches are served with French fries or Caesar salad. Bluegrass salad available for additional dollar
Onion rings – 2.50 extra add real smoked bacon – 2.50 add cheese .95 (American, Cheddar, Blue, Gruyere)

Jazzy Ruben Sandwich we use a smoked corned beef brisket, melted swiss cheese, sauerkraut spiked with andouille sausage, rémoulade & creole mustard on a toasted marble rye bread 14.95

Crusty Blue BBQ Burger Blue cheese crusted ½ pound burger topped with BBQ sauce & crispy onions 13.95

Bluegrass Burger Certified Angus Beef ½ pound burger with crisp lettuce, onion, tomato and pickle 12.95

The Giant Burger Twin ½ pound Pattie, cheddar cheese & bacon, lettuce, tomato, onion, Pickle, onion rings 19.95

Wild Alaskan Salmon Sandwich Broiled dressed with a dill Beurre blanc sauce 16.95

Blackened Tilapia Sandwich set on a bun with lettuce, tomato, onion and tartar sauce 13.95

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

BBQ Skirt Steak Sandwich served open-face on garlic bread and with grilled onions 15.95

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 18.95