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Bluegrass

Menu Prices — October 25, 2026

Bluegrass menu with prices in United States, updated October 2019: 96 items across 12 categories, prices from $2.95 to $32.95.

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Bluegrass Menu with Prices (United States)

Bluegrass menu with prices in United States, updated October 2019: 96 items across 12 categories, prices from $2.95 to $32.95. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/bluegrass

Menu categories: Appetizers · Soup & Gumbo · Salads · Sandwiches · It Is Cinco de Mayo or Margarita Time! · Cinco de Mayo Especiales · Real Texas Style Pit BBQ · Entrées · Signature Entrées · Children's Menu · Sides · Desserts

Appetizers

ITEM	PRICE
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.	**$7.95**
Artichoke Fritters Served with a lemon dipping sauce.	**$11.95**
Ahi Tuna Sushi grade, seared rare, dusted with togarashi.	**$16.95**
1/2 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.	**$12.95**
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**

Soup & Gumbo

ITEM	PRICE
Chicken & Sausage Gumbo	**$7.95**
Baked French Onion Soup	**$7.95**

Salads

ITEM	PRICE
Bluegrass Salad Radicchio, romaine shaved red onion topped with gorgonzola and pine nuts tossed in pear balsamic vinaigrette.	**$6.95**
Caesar Salad Crisp romaine lettuce, seasoned croutons, grated Parmesan, and our caesar dressing with anchovies make this one special.	**$5.95**
House Chop Salad Crisp salad greens chopped and tossed with ripe tomatoes, scallions, gorgonzola, crisp bacon, avocado, toasted sunflower...	**$11.95**
Tomato Mozzarella Salad Vine ripened tomatoes layered with homemade mozzarella cheese, fresh basil and sea salt dressed with academia barilla ex...	**$7.95**

ITEM	PRICE
Asian Salad Tossed with an Asian sesame dressing, water chestnuts, tomato, crispy wonton strips, sliced almonds, and crisp romaine l...	**$10.95**
Southwest Salad Roasted corn, gorgonzola, red onions, jalapenos, tomatoes, all tossed with iceberg and romaine then dressed with our hom...	**$11.95**

Sandwiches

ITEM	PRICE
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...	**$14.95**
BBQ Pulled Pork Sandwich Dry rubbed, slow smoked for 12 hours, pulled, and 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, and 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.	**$15.95**
Giant Burger (as in HPHS) Twin 8 oz. patties of certified Angus Beef, cheddar cheese, bacon, lettuce, tomato, onions, pickle, and onion rings.	**$21.95**
Bluegrass Burger 1/2 pound certified Angus Beef burger dressed with lettuce, tomato, pickle, and onion.	**$14.95**
Mushroom Broil (Sandwiches) Domestic and wild mushrooms set atop grilled crusty Italian bread with melted Gruyere cheese.	**$13.95**
The Impossible Burger With sautéed jalapeño, onion, mushroom, corn, and a light shmear of stone ground mustard.	**$15.95**
Skirt Steak Sandwich Texas style BBQ’d grilled to perfection, open faced on garlic bread and with grilled onions.	**$16.95**

It Is Cinco de Mayo or Margarita Time!

ITEM	PRICE
Chicken Tortilla Soup Served with cilantro, sour cream and topped with tortilla chips.	**$7.95**
Mexican Street Corn Served with fresh corn, Parmesan cheese and mayonnaise.	**$4.95**
Guacamole This classic appetizer dish is served with fresh tortilla chips.	**$8.95**
Fresh Jalapeño Pepper Stuffed with homemade Italian sausage, AKA; chef dave’s rattoos wrapped in bacon and dusted with Parmesan cheese (2 per...	**$7.95**
Quesadillas Flour tortillas filled with shredded chihuahua cheese, topped with guacamole, sour cream, and salsa.	**$8.95**

Cinco de Mayo Especiales

ITEM	PRICE
Red Snapper Huachinango With a mango-pineapple relish, with Spanish rice and black beans.	**$26.95**
Carne Asada Cilantro garlic marinated skirt steak grilled and served with refried bean and Spanish rice.	**$27.95**

ITEM	PRICE
Ancho Chili Shrimp Tacos With shaved cabbage, tomatillo sauce with refried beans and Spanish rice.	**$18.95**
Grouper Tacos Tempura battered, shaved cabbage, tomatillo sauce with refried beans and Spanish rice.	**$18.95**
Impossible Tacos Shaved cabbage, tomatillo sauce with refried beans and Spanish rice.	**$18.95**
Southwestern Salad Mixed greens, studded with ancho roasted tomatoes, topped with a roasted corn, red onion, and jalapeño relish, finished...	**$11.95**

Real Texas Style Pit BBQ

ITEM	PRICE
Baby Back Ribs Dry rub dusted, hickory smoked one 3/4 pound baby back ribs, the secret of wyllie Texas, where cactus grow tall, the jac...	**$18.95**
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 t...	**$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...	**$19.95**
Pulled Pork Try a little taste for an appetizer, side or just because!	**$5.95**
Corned Beef Brisket Taster Try a little taste for an appetizer, side or just because!	**$5.95**

Entrées

ITEM	PRICE
Shrimp & Grits Southern style BBQ shrimp atop a creamy smoked cheddar grits with a sweet and spice pork belly candy. The winning dish a...	**$22.95**
Tilapia Sassafras Pecan coated tilapia flash-fried topped with a wild mushroom sauce grilled shrimp, rice, and green beans.	**$18.95**
Shrimp Jambalaya A Cajun classic of andouille, shrimp, and chicken slow simmered well peppers and spices.	**$26.90**
Crawfish Ettouffe 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...	**$23.95**
Louisiana Blackened Grouper Set atop a creamy corn and crawfish risotto, drizzled with lemon beurre blanc.	**$29.95**
Fried Shrimp Hand battered flash fried golden, with French fries, cocktail sauce, and lemon.	**$22.95**
Shrimp Carbonara Ancho rubbed shrimp, bacon, roasted garlic cream sauce, mushrooms, peas, sun-dried tomatoes, Asiago cheese, rosemary, an...	**$24.95**
Faroe Island Salmon (Half) Glazed in our homemade Bluegrass BBQ sauce.	**$19.95**

ITEM	PRICE
Faroe Island Salmon (Full) With a fresh dill beurre blanc, green beans, and buttered orzo Asiago.	**$27.95**
Ahi Tuna (Entrées) Sushi grade, seared rare, served with sesame seaweed salad and 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.	**$26.95**

Signature Entrées

ITEM	PRICE
Jambalaya A Cajun classic of andouille and chicken slow simmered with the holy trinity.	**$20.95**
Vegetable Jambalaya Vegan, gluten-free. New spin on a classic of bell pepper, celery, onions, and carrots with a vegetable stock thickened w...	**$16.95**
Petite Filet 4 oz. USDA top choice set in a red wine sauce, served with garlic-mashed potatoes and green beans.	**$26.95**
Filet 8 oz. USDA top choice set in a red wine sauce, served with garlic-mashed potatoes and green beans.	**$32.95**
Skirt Steak Texas style BBQ skirt steak with a pile of seasoned tater 6'ers.	**$27.95**
Fettuccine Alfredo Fettuccine noodles topped with a traditional Parmesan sauce.	**$14.95**
Fresh Tomato Basil Penne Aka hockey pasta. A light fresh tomato basil sauce with Parmesan.	**$14.95**
Asian Vegetable Noodle Bowl Stir fried bok choy, shiitake mushrooms, water chestnuts, scallions, ginger, garlic, udon noodles in a vegetable broth....	**$9.95**
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, sun-dried tomatoes, Asiago cheese, rosemary, a...	**$22.95**
Chicken Artichoke Chicken stir fried with green beans, artichokes and wild mushrooms in a subtle sherry cream sauce then topped with white...	**$16.95**
Chicken & Shrimp with Dirty Rice (Signature Entrées) Great item, lightly dusted and blackened chicken breast with shrimp rested on a mound of dirty rice with a jim beam suga...	**$23.95**
Orange Sesame Chicken Flash fried and tossed with orange zest, in a traditional light orange sauce with white rice.	**$19.95**

Children’s Menu

ITEM	PRICE
Chicken Tenders & French Fries	**$8.95**
Fish Fry & French Fries	**$8.95**
Penne Marinara	**$8.95**
Fettuccine Alfredo (Children’s Menu)	**$8.95**
Fried Shrimp & French Fries	**$8.95**
Half Slab Ribs	**$9.95**

Sides

ITEM	PRICE
French Fries	**$4.95**
Tater 6’ers	**$4.95**
Buttered Orzo Asiago	**$4.95**
Dirty Rice	**$4.95**
Peanut Brittle Baked Beans	**$4.95**
Green Beans	**$4.95**
Mushrooms & Onions	**$4.95**
Mashed Potatoes	**$4.95**
Baby Bok Choy	**$4.95**
Corn Pudding	**$4.95**
Smoked Cheddar Grits	**$4.95**
Corn & Crawfish Risotto	**$4.95**

Desserts

ITEM	PRICE
Bananas Foster A delightful taste of tradition, butter brown sugar with light, and dark rum, cream de banana liqueur, poured over banan...	**$7.95**
Ice Box Pie A fresh homemade caramel, toasted pecans, caramel cream, shaved chocolate in a graham cracker crust.	**$4.95**
Hot Fudge Sundae Vanilla ice cream piled high, topped with homemade glazed pecans, and finished with chantilly whipped cream, chocolate c...	**$6.95**
Chocolate 3 - Way Chocolate ice cream, ghirardelli chocolate chip brownie, chocolate fudge, mini marshmallows, glazed pecans, and chantill...	**$8.95**
Chocolate Chip Bread Pudding Homemade with a cayenne jim beam whisky sauce to share.	**$5.95**
Chocolate Brownie Sundae Ghirardelli chocolate chip brownie, chocolate ice cream, hot fudge, whip cream, glazed pecans and a cherry.	**$9.95**
The 1 Bite Trio Chocolate truffle with chambord, vanilla bean crème brule and chocolate chip bread pudding with a cayenne jim beam whisk...	**$13.95**
The Ultimate 2 Bites	**$2.95**