

# Memphis-style meets Glenview-style

Dry-rubbed, smoked meats a staple at JD's

Chris Pullam  
Editor

After graduating from Loyola University with a degree in marketing, Gary Shupak worked in consulting for six months before making a life-changing realization.

"I wasn't meant for that world," he said. "I love food and I love serving people. I love beer and the concept of bringing it to people. If you don't love it, it's a job. But if you love it, it's a passion."

To make his passion a career, Shupak embarked on a 25-year journey that traversed the culinary landscape.

He ran a cafe at Roosevelt University for nearly a decade, specialized in corporate dining in Rolling Meadows and Schaumburg, and then opened JD's Q & Brew in Arlington Heights, a Memphis-style barbecue restaurant that blends dry-rubbed and smoked meats with a selection of 80 craft beers that hail from Chicago and St. Louis to Mexico City and Leuven, Belgium.

"We stuck with what we knew," Shupak said. "We did our homework and traveled to Memphis, Austin and Kansas City. Then, we put all those concepts together. But Midwesterners are different, so we had to tweak it to fit their tastes."

All of that was four years ago. Late this past November, Shupak brought his expertise to the North Shore.

A group of 22nd Century Media editors and I recently visited JD's Q & Brew's

new Glenview location to taste Shupak's creations for ourselves.

We started with the garbage salad (\$8.95), a blend of mixed greens, bacon, egg, cucumbers, tomatoes, artichokes, onions, hearts of palm and Greek house dressing. Other salad options include the Greek (\$8.95), Southwest (\$8.95) and classic Caesar (\$6.95), each served with your choice of house-made dressings ranging from ranch and bleu cheese to Thousand Island and honey mustard.

Next up? *The Northbrook Tower* Editor Matt Yan's favorite: a half-slab of pork ribs (\$19.95) glazed in JD's signature Memphis-style sauce. Chipotle and Carolina barbecue are also available upon request.

Every item on the platter menu, including the half-slab, comes with a dinner roll and two sides, including fried onion strings, loaded baked potatoes, baked beans, sweet potato fries and baked potatoes.

We chose the mac and cheese and french fries, and neither disappointed.

The mac and cheese, my personal favorite, was simple yet delicious, with a layer of baked bread crumbs insulating a deep dish of creamy cheddar cheese and noodles. The french fries are coated in a blend of 10 herbs and spices that Shupak preferred to keep to himself.

Other items on the platter menu include Cajun sausage (\$11.95), topped with grilled onions and peppers over spice, and the family platter (\$44.95, feeds four to six people), which includes two pounds of pulled pork, pulled chicken or smoked beef brisket, as



**JD's Burger (\$9.95) features a half-pound Angus patty served on a toasted pretzel bun with spicy barbecue sauce, pulled pork, bacon, cheddar and fried onion rings, along with the standard lettuce, tomato, onion and pickle, plus a side of your choice.**

PHOTOS BY MATT YAN/22ND CENTURY MEDIA



**Customers can order a half-slab and their choice of meat (\$19.95) from among JD's many platter options. Pictured here are a slab of pork ribs, beef brisket and mac and cheese, along with a dinner roll.**

well as four sides and dinner rolls.

Then we turned our attention to JD's Burger, *The Lake Forest Leader* Editor Alyssa Groh's favorite dish. The juicy patty is served on a pretzel bun and topped with spicy barbecue sauce, pulled pork, bacon cheddar cheese and friend onion strings. This option hits the spot for any burger lover who can't stand to leave

JD's without a taste of the restaurant's signature sauce.

The barbecue bacon cheddar burger (\$8.95), garnished with fried onion strings; Cajun burger (\$8.95), topped with house spices, jalapeno bottle caps and pepper jack cheese; grilled portabella (\$8.95), complete with melted provolone, avocado and friend onion strings; and smoked brisket sandwich (\$9.95),

featuring sliced, chopped or burnt ends, round out healthy burger and sandwich menus. Lettuce, tomato, onion, pickle and a half-pound of prime Angus beef anchor every option in the burger section.

The seafood menu features 10-piece shrimp (\$11.95), blackened or grilled tilapia (\$11.95), and the seafood trio (\$13.95), which combines tilapia,

## JD'S Q AND BREW

2853 Pflugsten Road,  
Glenview  
(847) 715-9557  
www.jdsqandbrew.com  
11 a.m.-9 p.m. Sunday-Saturday

grilled shrimp and bay scallops.

Appetizers include fried green beans (\$3.95), sweet potato hush puppies (\$3.95), jalapeno caps (\$3.95), turkey legs (\$5.95) and rib tips (\$11.95). JD's soup choices run the gamut from chicken noodle soup (\$1.95 cup, \$3.95 bowl), Cajun gumbo served over rice (\$1.95 cup, \$3.95 bowl) and beef chili topped with onions and shredded cheese (\$2.50 cup, \$4.50 bowl).

Lunch and dinner specials vary day to day and touch on all sections of the overall menu, ranging from tilapia or crawfish po'boy on Monday to a barbecue brisket sandwich on Saturday.

JD's also specializes in catering events and parties. The catering menu hits on all the restaurant's in-house favorites, from salads and appetizers to smokehouse barbecue and seafood. Shupak hopes the Glenview restaurant will eventually match the off-site volume of the Arlington Heights location.

"When it's a first time event, especially with a larger organization, I want to make sure setup is to my specifications and that the foods gets delivered hot," Shupak said. "I make sure I meet the host and introduce myself and give them a little knowledge about what we do and how we can secure their business in the future, as well."