Starters

Fabulous Homemade Cornbread or Fresh Baked Tuscan Bread 5

BBQ Beef or Pork Minis 12

Sautéed Shrimp DeJonghe 15

Chargrilled Mediterranean Wings 12

Jumbo Lump Crab Cake 16

Chargrilled Mediterranean Shrimp 16

Salads

Extraordinary dressings turn an everyday salad into a "must have" part of a great meal.
Ours, made from 80 year old family recipes, are truly exceptional.

House
Creamy Garlic
Italian Vinaigrette
Creamy Feta
Roquefort
1000 Island
Balsamic Vinaigrette
Champagne Vinaigrette

Side Salads

You may substitute a side salad in place of Cole Slaw for this additional charge

Our Legendary Caesar 6
romaine, Reggiano parmesan, croutons

Garden 6
cucumber, tomato, red onion, croutons

Roasted Beet & Walnut 8
bibb lettuce, roasted beets, caramelized walnuts, creamy garlic dressing

Garbage, Roquefort Wedge, or Traditional Greek 9

Garbage 12
cucumber, tomato, scallions, artichoke, egg, hearts of palm, bacon

Roquefort Wedge 12
red onion, tomato, bacon, heavenly Roquefort dressing

Traditional Greek 12
cucumber, tomato, red onion, green peppers, Kalamata olives, creamy feta dressing

Chicken Cobb 17
chargrilled chicken breast, cucumber, tomato, red onion, egg, bleu cheese, bacon

McCarthy 19
chargrilled chicken breast, roasted red beets, cheddar, bacon, egg, avocado

***Peppercorn Filet Caesar** 17
sautéed filet medallions, Reggiano parmesan, croutons

***Sliced N.Y. Steak** 19
charcrust, red onion, Roquefort dressing

***Blackened Salmon Caesar** 17
chargrilled fresh salmon, Reggiano parmesan, croutons

Chicken Caesar 16
chargrilled or blackened breast, Reggiano parmesan, croutons

Great Sandwiches

Served with Award Winning Cole Slaw & choice of Au Gratin Potatoes, Double Baked Potato, Roasted Greek Potatoes, Salt & Pepper Crusted Baked Potato, French Fries or Fresh Vegetable.

Slow Smoked BBQ Beef or Pork 14
brisket or pulled pork, smoked overnight... served until we run out

***Chargrilled Salmon** 16
fresh filet served BBQ, blackened, ginger glazed or mediterranean

***Custom Ground Burgers** 15
Classic Cheese, Olive, BBQ, Blue, Char, Mediterranean or AGBM

Chargrilled Chicken Breast 14
lightly breaded, sundried tomato mayo

**Consuming raw or undercooked food may increase your risk of foodborne illness.*

ribs.com

America's #1 BBQ

No boiling, No liquid smoke, No dry rub. No Marinades or Tenderizers. NOT "fall-off-the-bone".
Carson's ribs, chicken and chops are smoked for hours in a genuine hickory wood-burning pit.
Real, Authentic, Slow Cooked BBQ.

Served with Award Winning Cole Slaw & choice of Au Gratin Potatoes, Double Baked Potato, Roasted Greek Potatoes, Salt & Pepper Crusted Baked Potato, French Fries or Fresh Vegetable.

BBQ Baby Back Ribs — half slab 17 — full slab 28

Half BBQ Chicken — 17

***Bone-In BBQ Charcrusted Pork Chop** — 20

BBQ Rib Tips — 17
chopped spare rib ends

BBQ Marriage — 27
half slab & half chicken

***BBQ Combo** — 30
half slab & one bone-in charcrusted pork chop

***BBQ Turf & Turf** — 32
half slab & 6oz. filet mignon

***BBQ Sampler** — 32
half slab, one pork chop, quarter chicken

Steaks, Chops & More

Chicago has always been a city where people expect a great steak. At Carson's, we buy only the finest USDA Prime and Certified Angus Beef. We then further age this beef for a minimum of five weeks in-house. Then our butchers cut & trim to our exact specifications. Our family has been buying, aging, and preparing great steaks since the 1930's. Taste the difference 80 years of experience makes.
Our charcrust is highly recommended.

Served with Award Winning Cole Slaw & choice of Au Gratin Potatoes, Double Baked Potato, Roasted Greek Potatoes, Salt & Pepper Crusted Baked Potato, French Fries or Fresh Vegetable.

***N.Y. Strip Steak Sandwich** — 19
charcrust, sautéed mushrooms, caramelized onions

***Prime Rib Sandwich** — 19
slow roasted overnight...served until we run out. French roll, au jus, horseradish sauce

***16oz. Certified Black Angus N.Y. Strip - Center Cut** — 36

***10oz. Filet Mignon - Barrel Cut** — 37

&Steak & Cake — 32
6oz. filet and jumbo lump crab cake

***Bone-In Mediterranean Charcrusted Pork Chop** — 20
virgin olive oil, lemon, garlic, herbs, cracked pepper

Half Roasted Greek Chicken — 18
virgin olive oil, lemon, garlic, herbs, cracked pepper

***Cedar Plank Salmon** — 20
fresh filet served barbecued, blackened, Mediterranean, or soy-ginger glazed

Chargrilled Shrimp — 19
chargrilled, virgin olive oil, lemon, garlic, herbs, cracked pepper,
served with chargrilled vegetables

Shrimp DeJonghe — 19
sautéed garlic, whipped bread crumbs

Add fresh chopped garlic, sautéed crimini mushrooms, caramelized onions,
Roquefort or DeJonghe for $2 each.

We do not recommend and will respectfully not guarantee steaks ordered "medium well" or above.

Parties of 6 or more 20% tip added.

Cocktails

Cosmo 14
Skyy Citrus, Solerno Blood Orange, Cranberry, Fresh Lime

Classic Martini 13
Prairie Vodka, Carpano Dry Vermouth, Roquefort Cheese Stuffed Olives

Cucumber Martini 14
Prairie Cucumber Vodka, Fresh Sour, Cucumber

French 75 15
Prairie Gin, Gruet Brut, Fresh Lemon

Manhattan 15
Rebel Yell Small Batch Rye, Carpano Antica Formula Vermouth, Angostura Bitters, Fabbri Amarena

Whiskey Sour 14
Evan Williams Black Label, Fresh Lemon, Regan's Orange Bitters, Egg White

Sidecar 14
Korbel Brandy, Cointreau, Fresh Sour, Sugar Rim

Old Fashioned 14
Rebel Yell Small Batch Rye, Fabbri Amarena, Peychaud's Bitters

Margarita 13
Exotico Resposado, Grand Marnier, Fresh Lime, Regan's Orange Bitters

Wine

Our Wine List is constantly evolving. Selections, Vintages & Pricing often change.

Sparkling

Gruet Brut Sparkling Wine / New Mexico	12 / 45
Veuve Clicquot Champagne	137
Louis Roederer Brut Rosé Champagne	142
Bollinger Special Cuvée Champagne	154

Chardonnay

Long Valley Ranch '16 Monterey	11 / 41
Ferari Carano '15 Sonoma	13 / 49
Talley '16 Arroyo Grande Valley	15 / 57
Franciscan '16 Napa	39
Jordan '15 Russian River / Sonoma	67
FEL '15 Anderson Valley	69
Chateau Montelena '14 Napa	110

More Whites

Kung Fu Girl '16 Riesling / Washington	11 / 41
Charles Krug '17 Sauvignon Blanc / Napa	11 / 41
Elena Walch '17 Pinot Grigio / Alto Adige	12 / 45
Kim Crawford '17 Sauvignon Blanc / Marlborough	13 / 49
Whispering Angel '17 Rosé / Côtes de Provence	13 / 49
Abbazia di Novacella '16 Pinot Grigio / Alto Adige	47
Cliff Lede '17 Sauvignon Blanc / Napa	58

Pinot Noir

Cherry Pie Three Counties '16 California	14 / 53
Black Stallion '16 Los Carneros	16 / 61
Joseph Swan "Cuvée de Trois" '14 Russian River / Sonoma	79
En Route '14 Russian River	112

Cabernet Sauvignon

Rocklin Ranch '15 Monterey	12 / 45
Spoken Barrel "42" '15 Columbia Valley	14 / 53
Turnbull '15 Napa	22 / 85
San Simeon Estate Reserve '15 Paso Robles	68
Honig '16 Napa	95
Silverado '13 Napa	95
Mount Veeder '15 Napa	96
Hall '14 Napa	98
Jordan '14 Alexander Valley	130
Robert Mondavi '14 Oakville	135
Cade Estate '15 Howell Mountain	198

Merlot

Iconic "Sidekick" '17 California	12 / 45
Napa Cellars '14 Napa	16 / 61
Trinchero "Daybreak Block" '11 Napa	87
Nickel & Nickel Harris Vineyard '14 Oakville	123

More Reds

La Posta "Pizzella" '16 Malbec / Mendoza	11 / 41
The Federalist '16 Zinfandel / Lodi	13 / 49
Midnight Estate '14 Zinfandel / Paso Robles	14 / 53
VDR '14 Petit Verdot / Petite Sirah / Monterey	52
Saldo '16 Zinfandel / California	63
Stoke's Ghost '15 Petite Sirah / Monterey	69
The Prisoner '17 Blend / Napa	73
Old Ghost '15 Old Vine Zinfandel / Lodi	82

Beer

Goose Island 312	7	Goose Island Matilda	9	Founders Seasonal	?
Three Floyds Alpha King	8	Bell's Seasonal	?	Weihenstephaner	8
Off Color Apex Predator	8	Sam Smith Nut Brown	9	Heineken	6
Corona	6	Bud / Bud Light	5.5	Stella Artois	7
Sam Adams	6	Miller Lite / MHL	5.5	Miller Sharp's NA	5

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