

# AMERICA'S #1 BBQ

*No boiling, no liquid smoke, no dry rub. No marinades or tenderizers.  
NOT "fall-off-the-bone." Carson's legendary ribs, chicken, & 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, Fries,  
Roasted Greek Potatoes, Salt & Pepper Crusted Baked Potato, or Fresh Green Vegetable.*

<b>BBQ Baby Back Ribs</b>	half 19	full slab 29
<b>BBQ Rib Tips</b>		19
<b>Bone-In BBQ Charcrusted Pork Chop*</b>		23
<b>Half BBQ Chicken*</b>		19
<b>BBQ Marriage*</b> <i>half slab and half chicken</i>		29
<b>BBQ Combo*</b> <i>half slab and one bone-in charcrusted pork chop</i>		34
<b>Turf &amp; Turf*</b> <i>half slab and 8oz. Filet Mignon</i>		52

# GREAT STEAKS

*All across the Midwest, 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 1930s.  
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, Fries,  
Roasted Greek Potatoes, Salt & Pepper Crusted Baked Potato, or Fresh Green Vegetable.*

<b>16 oz. N. Y. Strip - Center Cut*</b>	USDA Certified Black Angus 42	USDA Prime 55
<b>Filet Mignon - Barrel Cut*</b>	8 oz. 38	12 oz. 54
<b>20 oz. Ribeye Delmonico*</b>		49
<b>Prime Rib*</b> <i>slow roasted overnight . . . served until we run out</i>		49
<b>Steak &amp; Cake*</b> <i>8 oz. Filet Mignon and jumbo lump crab cake</i>		54
<i>Add fresh chopped garlic, sauteed crimini mushrooms, caramelized onions, blue cheese, DeJonghe Style, or Carson's Chutney</i>		3
<i>We do not recommend and will respectfully NOT GUARANTEE steaks ordered "medium well" or above.</i>		

# DELICIOUS FAVORITES

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

<b>Bone-In Mediterranean Charcrusted Pork Chop*</b> <i>virgin olive oil, lemon, garlic, herbs, cracked pepper</i>	23
<b>Half Roasted Greek Chicken*</b> <i>virgin olive oil, lemon, garlic, herbs, cracked pepper</i>	20
<b>Cedar Plank Salmon*</b> <i>BBQ, blackened, or Mediterranean</i>	31
<b>Chargrilled Mediterranean Shrimp</b> <i>virgin olive oil, lemon, garlic, herbs, cracked pepper, served over chargrilled vegetables</i>	29
<b>Sautéed Shrimp DeJonghe</b> <i>sautéed shrimp, garlic, whipped breadcrumbs</i>	29

20% gratuity will be added to parties of 6 or more.

\*This item is served raw or undercooked, or contains (or may contain) raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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*If you love us, please let us know!*



**My** name is Dean Carson, and I am a third generation Chicagoan. My family has been in the food and beverage business since the 1930s. Over 40 years ago, Carson's was created with this simple goal - serve large portions of great food at an honest price.

The high expectations of several generations of Carson's customers drive me to keep the great things great. Time-honored recipes are rightfully expected to taste the same, all the time.

Often, I notice families or a group of friends talking, laughing, and enjoying the timeless tradition of a meal at Carson's. I am always reminded that my primary job is to honor the legacy and reputation entrusted to me by decades of satisfied guests.



dean@ribs.com | 773.310.1000

## STARTERS

<b>Homemade Cornbread or Fresh Baked Tuscan Loaf</b>	<b>5</b>
<b>Sautéed Shrimp DeJonghe</b>	<b>16</b>
<b>Chargrilled Mediterranean Wings</b>	<b>14</b>
<b>Chargrilled Mediterranean Shrimp</b>	<b>16</b>
<b>Jumbo Lump Crab Cake</b>	<b>17</b>
<b>Slow Smoked BBQ Brisket and Pulled Pork Minis</b>	<b>10</b>

## SALADS

Extraordinary dressings turn the everyday salad into a craving: a "must have" part of the meal. Ours, homemade from 80 year-old family recipes, are truly exceptional.

**House, Caesar, Creamy Garlic, Creamy Feta, Blue Cheese, 1000 Island, Italian Vinaigrette, Balsamic Vinaigrette, or Champagne Vinaigrette**

### SIDE SALADS

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

<b>Our Legendary Caesar or Garden</b>	<b>6</b>
<b>Garbage, Iceberg Wedge, or Traditional Greek</b>	<b>10</b>

### ENTRÉE SALADS

<b>Garbage Salad</b>	<b>13</b>
<i>iceberg, romaine, cucumber, tomato, scallions, artichoke, egg, hearts of palm, bacon</i>	
<b>Iceberg Wedge</b>	<b>13</b>
<i>iceberg, red onion, tomato, bacon, blue cheese dressing</i>	
<b>Traditional Greek</b>	<b>13</b>
<i>iceberg, romaine, cucumber, tomato, red onion, bell pepper, Kalamata olives, feta cheese</i>	
<b>Chicken Cobb</b>	<b>18</b>
<i>chargrilled chicken breast, iceberg, romaine, tomato, cucumber, red onion, avocado, bacon, egg, blue cheese</i>	
<b>Chicken or Salmon Caesar*</b>	<b>17   18</b>
<i>chargrilled or blackened, romaine, parmesan, croutons</i>	
<b>Sliced N. Y. Strip*</b>	<b>19</b>
<i>charcrust, romaine, tomato, red onion, blue cheese dressing</i>	

## FAMOUS SANDWICHES

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

<b>Slow Smoked BBQ Brisket or Pulled Pork</b>	<b>15</b>
<i>brisket or pulled pork, smoked overnight, served until we run out</i>	
<b>Chargrilled Chicken Breast*</b>	<b>15</b>
<i>BBQ, blackened, or plain grilled</i>	
<b>Chargrilled Salmon*</b>	<b>18</b>
<i>BBQ, blackened, or Mediterranean</i>	
<b>Custom Ground 10 oz. Burger*</b>	<b>16</b>
<i>Classic Cheese, Olive, BBQ, Blue, Char, Mediterranean, or AGBM</i>	

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