

Happy Valentine's Day!

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 Carson

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STARTERS

Homemade Cornbread or Fresh Baked Tuscan Loaf 5

Sautéed Shrimp DeJonghe 16 Chargrilled Mediterranean Shrimp 16

Jumbo Lump Crab Cake 17

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

	side salad	entrée
Garden <i>iceberg, romaine, cucumber, tomato, red onion, homemade croutons</i>	6	9
Our Legendary Caesar <i>romaine, parmesan, homemade croutons, heavenly Caesar dressing</i>	6	9
Garbage <i>iceberg, romaine, cucumber, tomato, scallions, artichoke, egg, hearts of palm, bacon</i>	10	13
Iceberg Wedge <i>iceberg, red onion, tomato, bacon, blue cheese dressing</i>	10	13
Traditional Greek <i>iceberg, romaine, cucumber, tomato, red onion, bell pepper, Kalamata olives, feta cheese</i>	10	13



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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 Steamed Broccoli.

BBQ Baby Back Ribs	half 20	full slab 30
Bone-In BBQ Charcrusted Pork Chop*		24
Half BBQ Chicken*		19
BBQ Marriage*		30
<i>half slab and half chicken</i>		
BBQ Combo*		34
<i>half slab and one bone-in charcrusted pork chop</i>		
BBQ In-Laws		30
<i>half slab and slow-smoked BBQ brisket</i>		
BBQ BeefCake		35
<i>slow-smoked BBQ brisket and jumbo lump crab cake</i>		

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 Steamed Broccoli.

16 oz. N. Y. Strip - Center Cut*	USDA Certified Black Angus 42	USDA Prime 55
10 oz. Filet Mignon - Barrel Cut*		46
20 oz. Ribeye Delmonico*		49
<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 Steamed Broccoli.

Bone-In Mediterranean Charcrusted Pork Chop*		24
<i>extra virgin olive oil, lemon, garlic, herbs, cracked pepper</i>		
Half Roasted Greek Chicken*		20
<i>extra virgin olive oil, lemon, garlic, herbs, cracked pepper</i>		
Cedar Plank Salmon*		31
<i>BBQ, blackened, or Mediterranean</i>		
Chargrilled Mediterranean Shrimp		29
<i>virgin olive oil, lemon, garlic, herbs, cracked pepper, served over chargrilled vegetables</i>		
Sautéed Shrimp DeJonghe		29
<i>sautéed shrimp, garlic, whipped breadcrumbs</i>		

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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