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

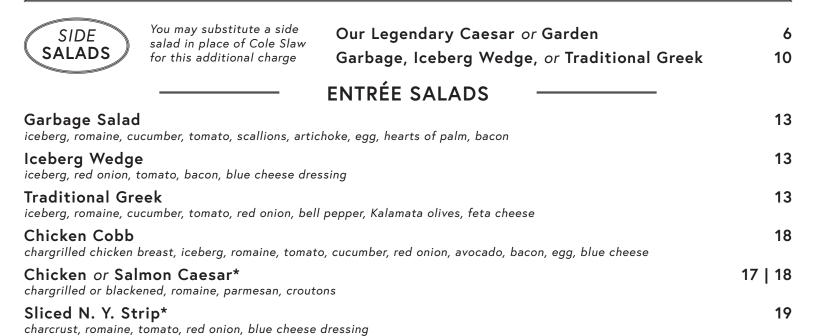
Homemade Cornbread or Fresh Baked Tuscan Loaf 5
Sautéed Shrimp DeJonghe 16 Chargrilled Mediterranean Wings 14
Chargrilled Mediterranean Shrimp 16 Jumbo Lump Crab Cake 17
Slow Smoked BBQ Brisket and Pulled Pork Minis 11

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



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.

Slow Smoked BBQ Brisket or Pulled Pork Sandwich brisket or pulled pork, slow-smoked overnight, served until we run out	15
Chargrilled Chicken Breast Sandwich* BBQ, blackened, or plain grilled	15
Chargrilled Salmon Sandwich* BBQ, blackened, or Mediterranean	18
Custom Ground 10 oz. Burger* Classic Cheese, Olive, BBQ, Blue, Char, Mediterranean, or AGBM	16
N. Y. Strip Steak Sandwich* charcrusted & prepared medium, caramelized onions, french bread	21

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.

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

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.

16 oz. N. Y. Strip - Center Cut* USDA Certified Black Angus 42 USDA Prime 52 10 oz. Filet Mignon - Barrel Cut* 46 20 oz. Ribeye Delmonico* 49 Add fresh chopped garlic, sauteed crimini mushrooms, caramelized onions, blue cheese, DeJonghe Style, or Carson's Chutney 3

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

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.

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









