

My name is Dean Carson, & I am a third generation Chicagoan. My family has been in the food & 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, & enjoying the timeless tradition of a meal at Carson's. I am always reminded that my primary job is to honor the legacy & reputation entrusted to me by decades of satisfied guests.


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STARTERS

Homemade Cornbread or Fresh Baked Tuscan Loaf	6
Chopped Liver two generous scoops of our famous secret recipe with diced white onion & cocktail rye	7
Scratch-Made Soup of the Day	9
Chargrilled Mediterranean Wings or Shrimp extra virgin olive oil, lemon, garlic, herbs, cracked pepper	14 17
Shrimp DeJonghe white wine, garlic, butter, chives, whipped breadcrumbs	17
Jumbo Lump Crab Cake jumbo lump, breadcrumbs, our mustard sauce	24

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 • Champagne Vinaigrette

side
SALADS

Substitute a side salad in place of Cole Slaw for this additional charge

OUR LEGENDARY CAESAR* OF GARDEN	7
GARBAGE, ICEBERG WEDGE, OR TRADITIONAL GREEK	11

Our Legendary Caesar* parmesan, homemade croutons, our Caesar* dressing	10
Garden cucumber, tomato, red onion, homemade croutons	10
Garbage cucumber, tomato, scallions, artichoke, egg, hearts of palm, bacon	14
Iceberg Wedge tomato, red onion, bacon, blue cheese dressing	14
Traditional Greek cucumber, tomato, red onion, bell pepper, Kalamata olives, feta cheese	14
Chicken or Salmon* Caesar* chargrilled or blackened	19 24
Chicken Cobb chargrilled chicken breast, cucumber, tomato, red onion, avocado, bacon, egg, blue cheese	20
Sliced N. Y. Strip* charcrust, romaine, tomato, red onion, blue cheese dressing	22

SIGNATURE SANDWICHES

Served with Award-Winning Cole Slaw & one choice from our Superb Sides

Slow Smoked BBQ Pulled Pork or Brisket Sandwich slow-smoked overnight . . . served until we run out	16
Custom Ground Half-Pound Burger* Classic Cheese, Olive, BBQ, Blue, Char, Mediterranean, or AGBM	16
Chargrilled Chicken Breast Sandwich BBQ, blackened, or plain grilled	16
Fresh Salmon Sandwich* BBQ, blackened, Mediterranean, or soy-ginger glazed	24

Please, no separate checks.

*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.



RIBS.COM

If you love us, please let us know!



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 & one choice from our Superb Sides

BBQ Baby Back Ribs	half slab 23 full slab 33
Half BBQ Chicken	21
Bone-In BBQ Charcrusted Pork Chop*	27
BBQ Marriage <i>half slab and half chicken</i>	33
BBQ In-Laws <i>half slab and slow-smoked BBQ brisket</i>	33
BBQ Combo* <i>half slab and one bone-in charcrusted pork chop</i>	37
Turf & Turf* <i>half slab and one 6 oz. filet mignon</i>	49



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, & preparing great steaks since the 1930s. Taste the difference 80 years of experience makes.

Our charcrust is highly recommended.

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

Served with Award-Winning Cole Slaw & one choice from our Superb Sides

N. Y. Strip Steak Sandwich* <i>charcrusted & prepared medium, caramelized onions, french bread</i>	25
Prime Rib Sandwich* <i>au jus, creamy horseradish, french bread, slow-roasted overnight . . . limited availability</i>	25
Filet Kebab* <i>chargrilled aged filet mignon & vegetables served on a skewer</i>	35
16 oz. N. Y. Strip* <i>center cut</i>	USDA Certified Black Angus 45 USDA Prime 55
10 oz. Filet Mignon* <i>barrel cut</i>	49
Prime Rib* <i>au jus, creamy horseradish, slow-roasted overnight . . . limited availability</i>	59
Bone-In Ribeye Delmonico* <i>center cut</i>	65
Fresh chopped garlic • Sautéed crimini mushrooms • Caramelized onions • Blue cheese • DeJonghe style • Carson's Chutney	3

FAMOUS FAVORITES

Served with Award-Winning Cole Slaw & one choice from our Superb Sides

Half Roasted Greek Chicken <i>extra virgin olive oil, lemon, garlic, herbs, cracked pepper</i>	22
Chicken Kebab <i>chargrilled chicken breast & vegetables served on a skewer</i>	24
Bone-In Mediterranean Charcrusted Pork Chop* <i>extra virgin olive oil, lemon, garlic, herbs, cracked pepper</i>	27
Chargrilled Mediterranean Shrimp <i>extra virgin olive oil, lemon, garlic, herbs, cracked pepper, chargrilled vegetables</i>	29
Shrimp DeJonghe <i>white wine, garlic, butter, chives, whipped breadcrumbs</i>	29
Cedar Plank Salmon* <i>BBQ, blackened, Mediterranean, or soy-ginger glazed</i>	31

SUPERB SIDES each 6

Award-Winning Cole Slaw & one side below are included at no additional charge with all Entrées & Sandwiches

Famous Au Gratin Potatoes • Ultimate Double Baked Potato • Roasted Greek Potatoes
Salt & Pepper Crusted Baked Potato • Steak Fries • Creamed Spinach • Fresh Broccoli

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