

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 our guests talking, laughing, & enjoying the timeless tradition of a meal at Carson's. I am always reminded my primary job is to honor the legacy & reputation entrusted to me by decades of satisfied customers.

Dean (Jarson

dean@ribs.com | personal cell 773.310.1000

STARTERS

Homemade Cornbread or Fresh Baked Tuscan Loaf				
Scratch-Made French Onion Soup	9			
Chargrilled Mediterranean Wings or Shrimp extra virgin olive oil, lemon, garlic, herbs, cracked pepper	16 19			
Shrimp DeJonghe white wine, garlic, butter, chives, whipped breadcrumbs	19			
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, BALSAMIC, *Or* CHAMPAGNE VINAIGRETTE •

Our Legendary Caesar * parmesan, homemade croutons, our Caesar* dressing			
Garden cucumber, tomato, red onion, homemade croutons	13		
Garbage cucumber, tomato, scallions, artichoke, egg, hearts of palm, bacon	16		
Iceberg Wedge tomato, red onion, bacon, blue cheese dressing	16		
Traditional Greek cucumber, tomato, red onion, bell pepper, Kalamata olives, feta cheese	17		
Cobb cucumber, tomato, red onion, avocado, bacon, egg, blue cheese	17		

Whole Chicken Breast 10 • 4 U12 Shrimp 15 • Fresh Salmon Fillet 16 • Filet Medallions or NY Strip 18

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	18 19
Chargrilled Chicken Breast Sandwich BBQ, blackened, Mediterranean, or plain grilled	19
Slagel Family Farms Half-Pound Burger* lettuce, tomato, red onion, pickle, & choice of cheese	20
Fresh Salmon Sandwich * BBQ, blackened, Mediterranean, or soy-ginger glazed	25

WE ARE PROUD TO SERVE FRESH FOOD MADE FROM SCRATCH DAILY. AS SUCH, WE WILL RUN OUT OF SOME THINGS.

This is not a mistake; this is a commitment to excellence.

WE ACCEPT MULTIPLE CREDIT CARDS PER TABLE, BUT PLEASE, NO SEPARATE CHECKS. RECOMMENDED 18% GRATUITY CALCULATED ON EVERY CHECK.

Tipping extra for outstanding service is always appreciated, but never required. 100% of the gratuity goes to the servers.

*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.





AMERICA'S #1 BBQ

Carson's proudly serves award winning competition style barbecue ribs.

No boiling, no liquid smoke, no dry rub. No marinades or tenderizers. NOT "fall-off-the-bone" style. Carson's legendary ribs, chicken, & chops are smoked for hours in a genuine hickory wood-burning pit. Real, authentic, slow-cooked BBQ.

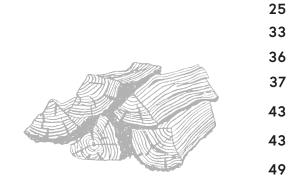
Served with Award-Winning Cole Slaw & one choice from our Superb Sides

BBQ Baby Back Ribs Half BBQ Chicken Bone-In BBQ Charcrusted Pork Chop* BBQ Marriage half slab & half chicken BBQ In-Laws half slab & slow-smoked BBQ brisket

BBQ Cousins * half chicken & one bone-in charcrusted pork chop

BBQ Combo* half slab and & bone-in charcrusted pork chop

Turf & Turf* half slab & petite 6 oz. filet mignon



half slab 25 full slab 36

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

Carson's World Famous Prime Rib Sandwich* au jus, creamy horseradish, french bread, slow-roasted overnight served until we run out	30
Steak Sandwich * we age and butcher our own beef in house ask your server for today's selection	26
Filet Kebab* marinated chargrilled filet medallions & vegetables served until we run out	35
10 oz. Filet Mignon [*] center barrel cut, with an onion ring	55
16 oz. Prime N. Y. Strip [*] center cut, with an onion ring	59
20 oz. Prime Rib * au jus, creamy horseradish, slow-roasted overnight served until we run out	59
28 oz. Bone-In Ribeye Delmonico [*] center cut, with an onion ring	68

Cremini Mushrooms, Caramelized Onions, Blue Cheese 5 • Béarnaise Butter, Garlic Chive Butter 3

FAMOUS FAVORITES

Served with Award-Winning Cole Slaw & one choice from our Superb Sides	
Half Roasted Greek Chicken extra virgin olive oil, lemon, garlic, herbs, cracked pepper	26
Chargrilled Mediterranean Shrimp extra virgin olive oil, lemon, garlic, herbs, cracked pepper, chargrilled vegetables	30
Shrimp DeJonghe white wine, garlic, butter, chives, whipped breadcrumbs	30
Bone-In Mediterranean Charcrusted Pork Chop* extra virgin olive oil, lemon, garlic, herbs, cracked pepper	33
Cedar Plank Salmon [*] BBQ, blackened, Mediterranean, or soy-ginger glazed	33

SUPERB SIDES each 7

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

Famous Au Gratin Potatoes	•	Ultim	nate	Double	Baked	Potato	 Roast 	ed	Greek	Potatoes
Salt & Pepper Crusted Baked	Pot	ato	•	Steak Fr	ries •	Creamed	Spinach	•	Fresh	Broccoli

*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



