

Esquire
 ITS RESTAURANT SCENE isn't as self-consciously glitzy as Vegas's or L.A.'s, or as obsessively foodie as San Francisco's. It has far more variety than Miami, and it's cheaper than D.C. Chicago may no longer be Carl Sandburg's "hog butcher for the world," but it's still the best meat-eating city and, after New York, America's best city for dining out, period. The homier food options are daunting, from classic Chi-town steak houses like Gene & Georgetti and Gibson's to 'cue shacks like Carson's.

Chicago
 The ribs: The best bone in town. A must for any serious rib lover. Large unbelievable meaty bones brushed with a syrupy reddish-brown sauce so good that we'd gladly drown in it. Extra sauce provided. Sexy Judges' comments: Great all-around ribs. Sexy looking bones. Super gnaw. Sauce lies lazily on the meat. Spicy-sweet with a hint of molasses. Tons of food. You'll leave feeling spiritual ties with the pig on your bib. A winner!

NORTHSHORE
 BEST OF THE BEST: BEST RIBS. This is one savory category but Carson's came out on top. The baby backs are meaty, the sauce tangy with a hint of sweetness. Our advice: use the bib.

ROAD FOOD AND GOOD FOOD
 When Chicago, America's most food-savvy regional magazine, declared Carson's ribs the best in the city, we were shocked. We look for great midwestern barbecued ribs in funky shacks like The Q King in St. Louis... Midway through our first slab of Carson's barbecued baby back ribs, skepticism dissolved. Here are the best in the land: sensuously sticky with dark baked-on sauce, a sauce brilliantly poised between molasses sweetness and spicy tang...

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.

Frommer's
 "Frommer's Favorite Chicago Experience"
 1. Going to a Cubs Day Game at Wrigley Field.
 2. Listening to Music Under the Stars at Ravinia in Highland Park.
 3. Eating BBQ Ribs at Carson's.

 Carson's BBQ aboard Air Force One and Air Force Two since 1977.

BusinessWeek
 THE SPICIEST BARBECUE JOINTS IN AMERICA: In Chicago, tangy ribs are the specialty at Carson's...

Michelin Guide Recommended
 Fear not, barbeque fans. Though this Chicago classic has undergone a facelift, behind the slightly forbidding windowless brick walls of the Wells Street flagship, the restaurant's Old World sensibility and, most importantly, its recipe for sweet, smoky signature ribs all remain intact. Steps away from other gut-busting Chicago food institutions like Al's Beef, Gino's East, and Mitchell's Ice Cream, Carson's continues to hold its own as the go-to spot for delectable barbeque. Pit-smoked with hickory wood for hours, the legendary slabs of baby back ribs are worth every messy bite and tender enough to gnaw all the way down to the bone. Travelers and Chicago experts can rest easy knowing that these supremely slathered wares ship overnight across the nation.

 **MICHELIN**

Welcome,
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The National Rib Cook Off
 Best Baby Back Ribs

NEWCITY CHICAGO
 BEST OF CHICAGO
 Readers Choice Best Ribs

Chicago **Top 40 Chicago Restaurants Ever**
 As a toast to this magazine's 40th anniversary, we name the 40 best Chicago restaurants of all time.
 By Penny Pollack - What follows is a list of 40 restaurants that epitomize Chicago's impact on the culinary universe. We gathered them from experience, of course, but also from Chicago's voluminous files, avid conversations, and old guidebooks. Some get accolades for being game changers, some for grandeur but all for memorable dining. Carson's (American Barbeque) moved into a swanky dining room...everyone wore plastic bibs, and licking your fingers in public became not only acceptable - but fashionable.

Which Sauce is Boss?
 The classic - Carson's Signature Barbeque Sauce.
 Local 'cue joint Carson's has been kicking out ribs since 1977, and many local followers swear by the sauce. You can pick up a bottle at the River North location, which does a bang-up carryout business in addition to sit-down service in the very old-school dining room, or order it by the pint online at ribs.com. Carson's has amassed so many fans over the years that shipping is available country-wide. Consistency: Thick and lush, with small chunks of skin-on tomato right in the sauce. We couldn't believe how evenly it cooked. Flavor: Robust and just a bit tangy with appealing molasses-and-brown-sugar sweetness. Spice: Very well integrated, delivering a welcome kick at the end. Though the heat lingers, citrus and sugars keep it safely in check.
BOTTOM LINE: HANDS-DOWN, THE BEST SAUCE WE TRIED.

PHILADELPHIA DAILY NEWS
 We love Carson's in Chicago, a barbecue pro in the heart of the Windy City. In 20 hours flat, the company delivered fresh, must-be-refrigerated barbecue sauces. The Carson's website also offers a full online menu for overnight delivery, from a family rib feast at \$108 to sauces at \$25 for two pints (including delivery). The package came with Carson's barbecue bibs - perfect for a messy, but yummy, grilled meal.

msn "One of America's 20 Best BBQ Restaurants"

food network An awesome BBQ without the fuss!

CHICAGO READER **Thank You For Smoking**
 ...You go for the meat, and they got it, baby, along with some suprisingly good seafood (notably the shrimp de jonghe and tasty crab cakes). We had a prime New York strip with "charcrust," a peppery rub that enhances the butteriness of this slice of steer. The BBQ sampler lets you nibble ribs, chicken, and the legendary pork chop, all in Carson's sauce, which is more vinegary than sweet, with a bite of clove and a lick of molasses that complements the generous servings of meat. These are high-quality ribs, well prepared, with clean natural flavors.
 (David Hammond)

PAT BRUNO **MENU CHICAGO**
 "Chicago's Best," by Pat Bruno Selected by Pat Bruno as one of the best restaurants in the greater Chicago area.

child **MAGAZINE**
 Carson's was featured in Child Magazine as a great place for kids, and the whole family, to eat.

COURVOISIER'S BOOK OF THE BEST
 Barbecued baby back ribs, steaks, prime rib and chicken, with Carson's own inimitable sauce. "The best barbecue in Chicago."
 (Bob Payton)

NORTHSHORE **MAGAZINE**
 Readers Choice Best BBQ Restaurant

Chicago 40 Reasons to Love Chicago: Amazing Food
 We polled reviewers, contributors, and foodies around town for this list of favorite dishes in 40 city neighborhoods and suburbs.
 POTATOES AU GRATIN at Carson's Ribs Au gratins so dense with brûléed Cheddar they should sport a 'Danger' sign.

STARTERS

Our Fabulous Homemade Cornbread	5	Fresh Baked Tuscan Bread	5
Sautéed Shrimp DeJonghe	15	Jumbo Lump Crab Cake	16
Chargrilled Mediterranean Shrimp	15	Rick's French Onion Soup	8
Shrimp Cocktail	15	Chargrilled Mediterranean Wings	12

SALADS

Extraordinary dressings turn an everyday salad into a "must have" part of a great meal. Ours, made from 70 year old family recipes, are truly exceptional.

House	Italian Vinaigrette	Roquefort	Balsamic Vinaigrette
Creamy Garlic	Creamy Feta	1000 Island	Champagne Vinaigrette

Garbage cucumber, tomato, scallions, artichoke, egg, hearts of palm, bacon	12
Roquefort Wedge red onion, tomato, bacon, heavenly Roquefort dressing	12
Traditional Greek cucumber, tomato, red onion, green peppers, Kalamata olives, creamy feta dressing	12
Chicken Cobb chicken breast, cucumber, tomato, red onion, egg, bleu cheese, bacon, avocado	17
McCarthy chicken breast, roasted red beets, cheddar, bacon, egg, avocado	17
Peppercorn Filet Caesar sautéed filet medallions, Reggiano parmesan, croutons	16
Sliced N.Y. Steak charcrust, red onion, Roquefort dressing	18
Blackened Salmon Caesar chargrilled fresh salmon, Reggiano parmesan, croutons	16
Chicken Caesar chargrilled or blackened breast, Reggiano parmesan, croutons	15



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

Our Legendary Caesar romaine, Reggiano parmesan, croutons	6
Garden cucumber, tomato, red onion, croutons	6
Roasted Beet & Walnut bibb lettuce, roasted beets, caramelized walnuts, creamy garlic dressing	8
Garbage, Roquefort Wedge, or Traditional Greek	9

GREAT SANDWICHES

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

24Hour BBQ Beef or 24Hour Pulled Pork brisket or pulled pork, smoked overnight... served until we run out	14	Crispy Chicken Breast lightly breaded, sundried tomato mayo	14
Chargrilled Salmon fresh filet served BBQ, blackened, ginger glazed or mediterranean	15		USDA Prime Burgers Classic Cheese, Olive, BBQ, Blue, Char, Mediterranean or AGBM
Chargrilled Chicken Breast BBQ, blackened or charcrusted	14		

Consuming raw or undercooked food may increase your risk of foodborne illness.

AMERICA'S #1 BBQ

No boiling, No liquid smoke, No dry rub. No Marinades or Tenderizers. NOT "fall-off-the-bone".
Carson's ribs, chicken and 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,
Roasted Greek Potatoes, Salt & Pepper Crusted Baked Potato, French Fries or Fresh Vegetable.

BBQ Baby Back Ribs	half slab 16	full slab 26
Half BBQ Chicken		16
Bone-In BBQ Charcrusted Pork Chop		19
BBQ Rib Tips chopped spare rib ends		16
BBQ Marriage half slab & half chicken		26
BBQ Combo half slab & one bone-in charcrusted pork chop		29
BBQ Turf & Turf half slab & 6oz. filet mignon		31
BBQ Sampler half slab, one pork chop, quarter chicken		31

STEAKS, CHOPS & MORE

Chicago has always been a city where 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. My family has been buying, aging, and preparing great steaks for over 70 years. Taste the difference this experience makes.

Our charcrust is highly recommended.

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

N.Y. Strip Steak Sandwich charcrust, sautéed mushrooms, caramelized onions	19
Prime Rib Sandwich slow roasted overnight...served until we run out. French roll, au jus, horseradish sauce	19
16oz. Certified Black Angus N.Y. Strip - Center Cut	36
10oz. Filet Mignon - Barrel Cut	37
Steak & Cake 6oz. filet and jumbo lump crab cake	31
Bone-In Mediterranean Charcrusted Pork Chop virgin olive oil, lemon, garlic, herbs, cracked pepper	19
Half Roasted Greek Chicken virgin olive oil, lemon, garlic, herbs, cracked pepper	17
Cedar Plank Salmon fresh filet served barbecued, blackened, Mediterranean, or soy-ginger glazed	19
Mediterranean Shrimp chargrilled, virgin olive oil, lemon, garlic, herbs, cracked pepper, served with chargrilled vegetables	19
Shrimp DeJonghe sautéed shrimp, garlic, whipped bread crumbs	19

Add fresh chopped garlic, sautéed crimini mushrooms, caramelized onions, Béarnaise,
Roquefort or DeJonghe for \$2 each.

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

Parties of 6 or more 20% tip added.

COCKTAILS

Cosmo 13 Skyy Citrus, Solerno Blood Orange, Cranberry, Lime	French 75 14 Prairie Gin, Gruet Brut, Lemon	Sidecar 14 Korbel Brandy, Cointreau, Sour, Sugar Rim
Classic Martini 13 Prairie Vodka, Carpano Dry Vermouth, Roquefort Cheese Stuffed Olives	Manhattan 15 Rebel Yell Small Batch Rye, Carpano Antica Formula Vermouth, Angostura Bitters, Fabbri Amarena	Old Fashioned 14 Rebel Yell Small Batch Rye, Fabbri Amarena, Peychaud's Bitters
Cucumber Martini 13 Prairie Cucumber Vodka, Sour, Cucumber	Whiskey Sour 13 Evan Williams Black Label, Lemon, Regan's Orange Bitters, Egg White	Margarita 14 Exotico Resposado, Grand Marnier, Lime, Regan's Orange Bitters

WINE

Our Wine List is constantly evolving. Selections, Vintages & Pricing may change.

SPARKLING

Gruet Brut Sparkling Wine / New Mexico	11 / 42
Veuve Clicquot Champagne	125
Bollinger Special Cuveé Champagne	145
Louis Roederer Brut Rosé Champagne	150

CHARDONNAY

Joseph Drouhin '16 Burgundy	11 / 42
Talley '15 Arroyo Grande Valley	14 / 53
Franciscan '15 Napa	55
FEL '15 Anderson Valley	68
Chateau Montelena '14 Napa	105

MORE WHITES

Kung Fu Girl '15 Riesling / Washington	10 / 38
Elena Walch '16 Pinot Grigio / Alto Adige	11 / 42
Abbazia di Novacella '16 Pinot Grigio / Alto Adige	48
Charles Krug '16 Sauvignon Blanc / Napa	12 / 46
Cliff Lede '16 Sauvignon Blanc / Napa	53

PINOT NOIR

Cherry Pie Three Counties '15 California	12 / 46
Black Stallion '16 Los Carneros	15 / 58
Joseph Swan '13 Russian River/Sonoma	72
En Route '14 Russian River	98

CABERNET SAUVIGNON

True Myth '15 Paso Robles	12 / 46
Experience '13 Napa	16 / 62
San Simeon '12 Paso Robles	65
Mount Veeder '14 Napa	68
Silverado '12 Napa	92
Honig '14 Napa	88
Hall '14 Napa	108
Robert Mondavi '14 Oakville	125
Jordan '13 Napa	128
Cade "Cuvee Napa" '16 Napa	168

MERLOT

Milbrandt '14 Washington	11 / 42
Napa Cellars '14 Napa	15 / 58
Trinchero Daybreak Block '11 Napa	82
Nickel & Nickel Harris Vineyard '14 Oakville	122

MORE REDS

La Posta "Pizzella" '15 Malbec / Mendoza	10 / 38
Midnight Cellars '13 Zinfandel / Paso Robles	13 / 50
The Federalist '15 Zinfandel / Lodi	15 / 58
Saldo '15 Zinfandel / Lodi	61
Old Ghost '13 Old Vine Zinfandel / Lodi	78
The Prisoner '15 Blend / Napa	79

BEER

Goose Island 312 6	Goose Island Matilda 9	Founders Seasonal ?
Three Floyds Alpha King 8	Bell's Seasonal ?	Weihenstephaner 8
Off Color Apex Predator 8	Sam Smith Nut Brown 7	Heineken 6
Corona 6	Bud / Bud Light 6	Stella Artois 6
Sam Adams 6	Miller Lite / MHL 6	Miller Sharp's NA 5