

# Smokin' STARTERS

**WING BASKET TRADITIONAL (880-1010 Cal) \$15**  
Seasoned and tossed in your choice of sauce.

**DAVE'S SAMPLER PLATTER (2550-3200 Cal) \$26**  
Southside Rib Tips, Chicken Strips, Onion Strings  
Sweetwater Catfish Fingers, and Traditional or Boneless  
Wings tossed in your choice of sauce.



**RICH & SASSY®** 🔥  
**BUFFALO** 🔥🔥

**DEVIL'S SPIT®** 🔥🔥🔥  
**WILBUR'S REVENGE®** 🔥🔥🔥

**CHEESE CURDS (1260 Cal) \$10**  
Served with our Ranch & Sassy Sauce.

**BURNT ENDS (940 Cal) \$14**  
Served with Famous Fries, jalapeño  
pickled red onions and spicy Hell-Fire  
Pickles.

**SOUTHSIDE RIB TIPS (1540 Cal) \$15**  
Served with spicy Hell-Fire Pickles  
and our Southside BBQ sauce.

**SWEETWATER CATFISH FINGERS \$10**  
(760 Cal)  
Lightly breaded with Cajun-seasoned  
cornmeal and flash-fried, served with  
remoulade sauce.

# Salads & MORE

**DAVE'S SASSY BBQ SALAD (640-820 Cal) \$15**  
Choose: Georgia Chopped Pork, Texas Beef Brisket or Chicken (BBQ pulled,  
grilled or crispy). Served with a Corn Bread Muffin (260 Cal).

**CHICKEN CAESAR SALAD (640 Cal) \$15**  
Crisp romaine lettuce tossed in Caesar dressing, topped with sliced,  
grilled chicken breast. Served with a Corn Bread Muffin (260 Cal).

**CEDAR PLANK SALMON\* (420 Cal) \$20**  
Served with choice of 2 sides (120-1280 Cal) and a Corn Bread Muffin (260 Cal).

**SIDE SALAD \$6**  
Fresh Garden (120-340 Cal) or Caesar (220 Cal).

**DAVE'S AWARD-WINNING CHILI BOWL (620 Cal) \$6**  
Scratch-made with hot link sausage, hamburger, chili beans, onions,  
chipotle peppers, signature spices and a touch of Rich & Sassy® BBQ sauce.  
Served with a Corn Bread Muffin (260 Cal).

**BACON BAKED POTATO SOUP BOWL (560 Cal) \$6**

**“MAY YOU ALWAYS  
BE SURROUNDED  
by Good Friends &  
Great BBQ!”**



— “FAMOUS” DAVE ANDERSON

2,000 calories a day is used for general nutrition advice, but calorie needs vary. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Additional nutritional information available upon request.

# 'Que COMBOS

**2 MEAT \$23**

## Meat Choices

- GEORGIA CHOPPED PORK (430-790 Cal)
- SOUTHSIDE RIB TIPS (640-1190 Cal)
- TRADITIONAL WINGS (1030-1070 Cal)
- BONELESS WINGS (640-1190 Cal)
- TEXAS BEEF BRISKET (400-740 Cal) +\$1
- COUNTRY-ROASTED OR BBQ CHICKEN (450-1160 Cal)

## Side Choices

- WILBUR BEANS (210 Cal)
- SWEET CORN (60 Cal)
- GARLIC RED-SKIN MASHED POTATOES (90 Cal)
- FRESH-STEAMED BROCCOLI (60 Cal)
- CREAMY COLESLAW (120 Cal)
- FAMOUS FRIES (370 Cal)
- DAVE'S CHEESY MAC & CHEESE (280 Cal)

- HOT LINK SAUSAGE (410-720 Cal)
- HAND-BREADED CHICKEN STRIPS (190-480 Cal)
- SMOKED JALAPEÑO CHEDDAR SAUSAGE (420-840 Cal) +\$1
- SWEETWATER CATFISH FINGERS (500-790 Cal)
- BURNT ENDS (550-820 Cal) +\$1
- POTATO SALAD (130 Cal)
- GRILLED PINEAPPLE STEAKS (160 Cal)
- FIRECRACKER GREEN BEANS (50 Cal)
- DAVE'S AWARD-WINNING CHILI (460 Cal) +\$3.5
- LOADED BAKED POTATO (640 Cal) +\$3.5
- SIDE SALAD (120-340 Cal) +\$3.5  
Fresh Garden (120-340 Cal)  
or Caesar (220 Cal)

# Famous FEASTS

**ALL-AMERICAN BBQ FEAST® \$85**  
(8390/8450 Cal)

St. Louis-Style Spareribs, Country-Roasted Chicken, choice of Brisket or Pork, Creamy Coleslaw, Famous Fries, Wilbur Beans, Sweet Corn and Corn Bread Muffins. Serves 4-6.

**FEAST FOR 2 (4570/4610 Cal) \$50**

St. Louis-Style Spareribs, Country-Roasted Chicken, choice of Texas Beef Brisket or Georgia Chopped Pork, Creamy Coleslaw, Famous Fries, Wilbur Beans, Sweet Corn and Corn Bread Muffins. Serves 2-3.



**ALL-AMERICAN  
BBQ FEAST®**

# Award-Winning RIBS

Served with choice of 2 sides (120-1280 Cal) and a Corn Bread Muffin (260 Cal).

## St. Louis-Style Spareribs

- 4 BONES (640 Cal) \$19
- 6 BONES (960 Cal) \$24
- THE BIG SLAB (1910 Cal) \$34

## St. Louis-Style Combos

- ST. LOUIS RIB N' MEAT \$26 (960-1750 Cal)
- BURNT ENDS-N-RIB \$27 (980-1280 Cal)

★  
**Like Yours Un-Sauced?  
Get 'Em Naked**  
(60-160 Cal less)



**ST. LOUIS-STYLE SPARERIBS**

# Pitmaster FAVES

Served with choice of 2 sides (120-1280 Cal) and a Corn Bread Muffin (260 Cal).

**TEXAS BEEF BRISKET (790 Cal) \$19**  
Rubbed with Dave's secret spices, then slow-smoked over hickory until it's juicy and tender.

**GEORGIA CHOPPED PORK (870 Cal) \$19**  
Smoked for up to 12 hours and chopped to order.

**SMOKED JALAPEÑO CHEDDAR SAUSAGE (1090 Cal) \$19**  
Jalapeño Cheddar Sausage, smoked in-house.

**HOT LINK SAUSAGE (720 Cal) \$19**  
A real mouthful of hollers! Our Hot Link Sausage best served with an ice-cold beer to douse the flames.

**SOUTHSIDE RIB TIPS (1540 Cal) \$19**  
Memphis-Style, dry-rubbed tips. Served with a side of jalapeño pickled red onions, spicy Hell-Fire Pickles and our Southside BBQ sauce.

**COUNTRY-ROASTED CHICKEN (650 Cal) \$19**  
Specially seasoned ½ chicken, roasted and char-grilled to perfection.

**BURNT ENDS (1270 Cal) \$19**  
Tender pieces of Texas Beef Brisket seared and caramelized with Sweet & Zesty™ BBQ sauce.



**GEORGIA CHOPPED  
PORK**

# Burgers & SANDWICHES

Served with choice of 1 side (60-640 Cal) and spicy Hell-Fire Pickles (30 Cal).

## DAVE'S FAVORITE BURGER\* \$14 (1100 Cal)

Monterey Jack cheese, bacon and our Rich & Sassy® sauce.

## ULTIMATE BURGER\* (1240 Cal) \$15

Georgia Chopped Pork, bacon, sharp American cheese and our signature Sweet & Zesty™ sauce.

## DEVIL'S SPIT BURGER®\* (880 Cal) \$14

Devil's Spit® BBQ sauce, melted Pepper-Jack cheese, bacon and spicy Hell-Fire Pickles.

## GEORGIA CHOPPED PORK (690 Cal) \$12

Slow-smoked chopped pork topped with Rich & Sassy®.

## TEXAS BEEF BRISKET (680 Cal) \$15

Piled high with hand-seasoned, hickorysmoked Texas Beef Brisket.

## BBQ PULLED CHICKEN (640 Cal) \$12

Roasted, pulled chicken tossed in Rich & Sassy® and topped with melted Monterey Jack cheese.

## HICKORY CHICKEN SANDWICH \$14 (680 Cal)

Grilled chicken with Monterey Jack cheese and bacon.

## CHEESEBURGER\* (780-790 Cal) \$14

Our traditional 100% ground beef burger topped with cheese.

## CAJUN CHICKEN SANDWICH \$14 (1250 Cal)

Grilled chicken breast with Pepper-Jack cheese and fried Onion Strings, topped with rémoulade sauce.

## CHAR-GRILLED CHICKEN SANDWICH (430 Cal) \$12

Tender chicken breast grilled for perfection.

## BURNT ENDS SANDWICH (700 Cal) \$14

Tender pieces of Texas Beef Brisket seared and caramelized with Sweet & Zesty™ BBQ sauce.

## Lunch MENU

SERVED 11 AM - 4:30 PM  
MONDAY - FRIDAY

ADD AN EXTRA MEAT (330-680 CAL) FOR \$4

## Platter & Combo Specials:

Served with choice of 1 side (60-640 Cal) and a Corn Bread Muffin (260 Cal).

### 1 MEAT PLATTER (380-840 Cal) \$14

### RIB 'N MEAT (320-1680 Cal) \$16

### 2 MEAT COMBO (960-1750 Cal) \$15

Meat Choices: Georgia Chopped Pork, Southside Rib Tips, Traditional Wings, Burnt Ends +\$1, Texas Beef Brisket +\$1, Hot Link Sausage, Country-Roasted Chicken, BBQ Chicken, Hand-Breaded Chicken Strips, Sweetwater Catfish Fingers, Smoked Jalapeño Cheddar Sausage (Calories listed in 'Que Combos)

## Salads & More:

Served with a Corn Bread Muffin (260 Cal).

### 2 FOR YOU \$11

Choose 2:

- Dave's Award-Winning Chili (460 Cal)
- Side Salad: Fresh Garden (120-340 Cal) or Caesar (220 Cal)
- Loaded Baked Potato (640 Cal)

### DAVE'S SASSY BBQ SALAD \$11 (310-450 Cal)

## Signature Sandwiches:

Served with choice of 1 side (60-640 Cal) and spicy Hell-Fire Pickles (30 Cal).

Try it "Memphis-Style" for just \$1 (add 40 Cal).

### TEXAS BEEF BRISKET (600 Cal) \$11

### BBQ PULLED CHICKEN (630 Cal) \$10

### GEORGIA CHOPPED PORK (640 Cal) \$10



# Lil' Wilbur MEALS

For kids 10 and under. Includes choice of any 1 side (60-640 Cal) or **(MOTT'S)** applesauce (50 Cal), plus Oreo® cookies (100 Cal) and a kids fountain beverage (0-180 Cal) or milk (190/260 Cal).

### HAND-BREADED CHICKEN STRIPS \$7 (290 Cal)

### RIB DINNER (320 Cal) \$8

### COUNTRY-ROASTED CHICKEN \$7 (330 Cal)

### BBQ CHICKEN (360 Cal) \$7

### **(KRAFT)** MAC & CHEESE (330 Cal) \$7

### KIDS' CHEESEBURGER (560 Cal) \$7.5

### KIDS' BURGER (370 Cal) \$7

### GEORGIA CHOPPED PORK (390 Cal) \$7

### MINI CORN DOGS (410 Cal) \$7

# Family TO GO

### TRADITIONAL WINGS PARTY PLATTER (4830-4890 Cal) \$68

### ST. LOUIS-STYLE SPARERIBS (Big Slab) (1800 Cal) \$32

### GEORGIA CHOPPED PORK (LB.) \$18 (1380 Cal)

### TEXAS BEEF BRISKET (LB.) \$28 (1300 Cal)

### SOUTHSIDE RIB TIPS (LB.) \$15 (1450 Cal)

### BBQ PULLED CHICKEN (LB.) \$19 (720 Cal)

### COUNTRY-ROASTED CHICKEN (Whole) (1300 Cal) \$18

### BBQ CHICKEN (Whole) (1410 Cal) \$19

### BURNT ENDS (1270 Cal) \$28

### HOT LINK SAUSAGE (400-790 Cal) \$16

### SMOKED JALAPEÑO CHEDDAR SAUSAGE (1190 Cal) \$16

### SIDE DISHES (Pint) (270-770 Cal) \$8

### SIDE DISHES (Quart) (550-1540 Cal) \$14

### CORN BREAD MUFFINS (½ Dozen) \$8 (260 Cal Each)

### CORN BREAD MUFFINS (1 Dozen) \$15 (260 Cal Each)

### GALLON OF ICED TEA OR SWEET TEA (0-1440 Cal) \$10

### GALLON OF LEMONADE (0-1440 Cal) \$11

# Handcrafted DESSERTS

### DAVE'S AWARD-WINNING

### BREAD PUDDING (1330 Cal) \$8

Melt-in-your-mouth, scratch-made bread pudding and pecan praline sauce, served with vanilla ice cream.

### HOT FUDGE BROWNIE (1190 Cal) \$7

### BAKERS SQUARE PIE

### • COUNTRY APPLE SLICE (540 Cal) \$5

### • FRENCH SILK SLICE (630 Cal) \$5.25

### • PECAN SLICE (630 Cal) \$5.25

### • LEMON SUPREME SLICE (660 Cal) \$5.25

### DOWN HOME BANANA PUDDING \$7 (1100 Cal)

Rich and creamy handmade banana pudding.

### PEACH COBBLER (1100 Cal) \$7



DAVE'S AWARD-WINNING  
BREAD PUDDING



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# To Go



Order Online at [FAMOUSDAVES.COM](http://FAMOUSDAVES.COM)

CLEVELAND MENU USE ONLY

<b>JOB#:</b> 358805	<b>DATE:</b> 11/1/24	<b>QTY:</b> 2000	<b>DESIGNER:</b> SS P
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**CUSTOMER:** Famous Dave's, Triple A Restaurants

**PROJECT:** To Go Menus, Nevada

**ATTENTION:** Lauren Early  
Ariana Martinez  
menus@bbq-holdings.com



PLEASE COMPLETE THIS SECTION

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**COMMENTS:**

**SIGN & DATE:**

Cleveland Menu  
1441 E. 17th Street, Cleveland, OH 44114  
O: 216.241.5256 | F: 216.241.5696  
clevelandmenu.com

