

Smokin' STARTERS -

CHEESE CURDS (1260 Cal) \$9 Served with Ranch.

BURNT ENDS (940 Cal) \$13

Served with Famous Fries, jalapeño pickled red onions and spicy Hell-Fire Pickles.

SOUTHSIDE RIB TIPS (1540 Cal) \$10

Served with spicy Hell-Fire Pickles and our Southside BBQ sauce.

SWEETWATER CATFISH FINGERS (720 Cal) \$9 Lightly breaded with Cajun-seasoned cornmeal,

and flash-fried, served with rémoulade sauce.

FRIED PICKLES (860 Cal) \$8 Served with Ranch.

BBQ NACHOS (1290-1410 Cal) \$13

Topped with cheddar cheese sauce, Dave's Award-Winning Chili and your choice of Texas Beef Brisket, Georgia Chopped Pork or BBQ Pulled Chicken. Garnished with lettuce, tomato, jalapeños, seasoned sour cream and Rich & Sassy®.

SIGNATURE SAMPLER PLATTER - TRADITIONAL OR BONELESS WINGS (2720-2790 Cal) \$26

Southside Rib Tips, Hand-Breaded Chicken Strips, Sweetwater Catfish Fingers, Fried Pickles and Traditional Wings with choice of sauce.

WING BASKET - TRADITIONAL OR BONELESS \$15: (880-1010 Cal)

Seasoned and tossed in your choice of sauce.



Salads & MORE

DAVE'S SASSY BBQ SALAD (640-820 Cal) \$14

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) \$14

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) \$18

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

SIDE SALAD \$4.5

Fresh Garden (120-340 Cal) or Caesar (220 Cal).

DAVE'S AWARD WINNING CHILI BOWL (490 Cal) \$5.5

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).

BBQ STUFFED BAKED POTATO (750-830 Cal) \$12 Georgia Chopped Pork, BBQ Pulled Chicken, or Texas Beef Brisket. Served with choice of 1 side (60-640 Cal) and a Corn Bread Muffin (260 Cal).

Famous FEASTS

ALL-AMERICAN BBQ FEAST® \$79 (8390/8450 Cal)

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 4-6.

FEAST FOR 2 (4570/4610 Cal) \$47

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.

FOUNDER'S FEAST (2260/2430 Cal) \$25

Georgia Chopped Pork, 1/4 Country-Roasted or BBQ Chicken, 3 St. Louis-Style Spareribs, Sweet Corn, Wilbur Beans, Creamy Coleslaw, Famous Fries and a Corn Bread Muffin.



As a kid growing up in Chicago, "Famous" Dave turned a metal garbage can into his first smoker. To honor this we continue to serve our feasts on a trash can lid.

Pitmaster FAVES =

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

HAND BREADED CRISPY CHICKEN STRIPS (720 Cal) \$17

Tossed in Dave's special seasoning.

TEXAS BEEF BRISKET (790 Cal) \$18 Rubbed with Dave's secret spices, then slow-smoked over hickory until it's juicy and tender.

GEORGIA CHOPPED PORK (870 Cal) \$17 Smoked for up to 12 hours and chopped to order.

SMOKED JALAPEÑO CHEDDAR SAUSAGE (1090 Cal) \$17 Jalapeño Cheddar Sausage, smoked in-house.

BURNT ENDS (1270 Cal) \$19

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

HOT LINK SAUSAGE (720 Cal) \$17

A real mouthful of hollers! Our Hot Link Sausage best served with an ice-cold beer to douse the flames.

SOUTHSIDE RIB TIPS (720 Cal) \$17

Memphis-Style, dry-rubbed tips. Served with a side of jalapeño pickled red onions, spicy Hell-Fire Pickles and our Southside BBQ sauce.

TRADITIONAL WINGS (630-750 Cal) \$17 Seasoned and tossed in your choice of sauce.

BONELESS WINGS (640-1190 Cal) \$17 Seasoned and tossed in your choice of sauce.

COUNTRY-ROASTED CHICKEN (650 Cal) \$17

Specially seasoned ½ chicken, roasted and char-grilled to perfection.

BBQ CHICKEN (700 Cal) \$17

Country-Roasted Chicken flame-kissed and slathered with Rich & Sassy®

SWEETWATER CATFISH FINGERS \$17 (830 Cal)

Lightly breaded with Cajun-seasoned cornmeal and flash-fried, served with rémoulade sauce.

Que COMBOS

2 MEAT \$20

3 MEAT \$23

Meat Choices

- GEORGIA CHOPPED PORK (430-790 Cal)
- SOUTHSIDE RIB TIPS (640-1190 Cal)
- TRADITIONAL WINGS (1030-1070 Cal) +\$1
- TEXAS BEEF BRISKET (400-740 Cal) +\$1
- COUNTRY-ROASTED OR BBQ CHICKEN (450-1160 Cal)
- HOT LINK SAUSAGE (410-720 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)
- BBQ CHIPS (410 Cal)

- HAND-BREADED CHICKEN STRIPS (190-480 Cal)
- SMOKED JALAPEÑO CHEDDAR SAUSAGE (420-840 Cal) +\$1
- ST. LOUIS-STYLE SPARERIBS (320-640 Cal) +\$1
- BURNT ENDS (550-820 Cal) +\$1
- SWEETWATER CATFISH FINGERS (500-790 Cal)
- DAVE'S CHEESY MAC & CHEESE (280 Cal)
- POTATO SALAD (130 Cal)
- GRILLED PINEAPPLE STEAKS (160 Cal)
- FIRECRACKER GREEN BEANS (50 Cal)
- SIDE SALAD FRESH GARDEN (120-340 Cal) OR CAESAR (220 Cal) +\$3.5
- DAVE'S AWARD WINNING CHILI (460 Cal) +\$3.5
- LOADED BAKED POTATO (640 Cal) +\$3.5

BEEF SHORT RIB (850 Cal) \$39

We're doing Beef Short Ribs the right way: slow-smoked over oak for 6 hours until it's juicy and tender. Served with a side of Dr Pepper glaze.

A La Carte \$38

DAVE'S SMOKIN' RIBEYE (1350 Cal) \$32 Hand-rubbed, slow-smoked ribeye,

char-grilled and served on a bed of fried Onion Strings.

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

Like Yours Un-Sauced? Get 'Em Naked ST. LOUIS-STYLE SPARERIBS

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) \$18 • 6 BONES (960 Cal) \$22 • THE BIG SLAB (1910 Cal) \$32

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request



DAVE'S FAVORITE BURGER* \$13 (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) \$13Devil's Spit® BBQ sauce, melted pepperJack cheese, bacon and spicy Hell-Fire

Pickles.

TEXAS BEEF BRISKET (680 Cal) \$14

Piled high with hand-seasoned, hickorysmoked Texas Beef Brisket. SMOKEHOUSE GRILLED CHEESE \$13

(925/1350 Cal)
Melted cheese blend on toasted bread with choice of BBQ Pulled Chicken, or Georgia Chopped Pork.

GEORGIA CHOPPED PORK \$11 (690 Cal)

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

BBQ PULLED CHICKEN (640 Cal) \$12 Roasted, pulled chicken tossed in Rich & Sassy® and topped with melted Monterey Jack cheese.

HICKORY CHICKEN SANDWICH \$13 (680 Cal)

Grilled chicken with Monterey Jack cheese and bacon.





CAJUN CHICKEN SANDWICH \$13 (1250 Cal)

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

JACKED-N-STACKED BURGER \$13 (1130 Cal)

Topped with Monterey Jack cheese and stacked with crispy Onion Strings.

THE MANHANDLER SANDWICH \$13 (780/790 Cal)

Choice of Texas Beef Brisket or Georgia Chopped Pork piled high with Hot Link Sausage and topped with spicy Hell-Fire Pickles.

BBQ PULLED CHICKEN SANDWICH (640 Cal) \$12

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

We'll top your 'Que Sandwich with Creamy Coleslaw (+40 Cal).



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

HAND-BREADED CHICKEN STRIPS (290 Cal) \$6

RIB DINNER (320 Cal) \$7 COUNTRY-ROASTED CHICKEN (330 Cal) \$6

BBQ CHICKEN (360 Cal) \$6

KRAFT MAC & CHEESE (330 Cal) \$6 KIDS' CHEESEBURGER (560 Cal) \$6.5 KIDS' BURGER (370 Cal) \$6 MINI CORN DOGS (410 Cal) \$6

Handcrafted DESSERTS



DAVE'S AWARD-WINNING BREAD PUDDING (1330 Cal) \$7

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

PEACH COBBLER (1100 Cal) \$7

HOT FUDGE BROWNIE (1190 Cal) \$7

APPLE GRISP (520 Cal) \$6

DAVE'S FAMOUS SUNDAE \$6 (1040/1070 Cal)



Lunch MENU

SERVED 11 AM – 4 PM MONDAY - FRIDAY

ADD AN EXTRA MEAT (330-680CAL)

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) \$12 2 MEAT COMBO (570-1680 Cal) \$14.5 3 MEAT COMBO (860-2520 Cal) \$17

Meat Choices:

Georgia Chopped Pork

Country Roasted Chicken

Southside Rib Tips

BBQ Chicken

Traditional Wings
Catfish Fingers

Hand-Breaded Chicken Strips Smoked Jalapeño

Hot Link Sausage

Cheddar Sausage

Texas Beef Brisket +\$1

St. Louis-Style Spareribs +\$1

Burnt Ends +\$1

Calories listed in, Que Combos

Salads & More:

Served with a Corn Bread Muffin (260 Cal).

DAVE'S SASSY BBQ SALAD (310-450 Cal) \$10 2 FOR YOU \$10

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)

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).

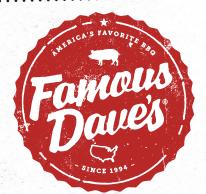
TEXAS BEEF BRISKET (600 Cal) \$11
GEORGIA CHOPPED PORK (640 Cal) \$9
BBQ PULLED CHICKEN (630 Cal) \$10





Join Us For HAPPY HOUR

Monday-Friday 3pm-7pm and All Day Sunday



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. CORP_25

CLEVELAND MENU USE ONLY	JOB#: 358981	DATE: 10/18/24	QTY: 400	DESIGNER: SS P
	CUSTOMER: Triple A Restaurants, Famous Dave's			
	PROJECT: Dine In Menu Card 11 x 17in			
	ATTENTION: Lauren Early Ariana Martinez menus@bbq-holdings.com			
	IMPORTANT: Carefully review size, format, art, copy, and any other relevant details and clearly mark all changes directly on this proof. Though we strive for perfection, any uncaught errors remaining after approval are the responsibility of the approver, not Cleveland Menu.			
	To approve your order for production, please completely fill out, sign and return this page. If this page is not completed, your order will not be moved into production.			
PLETE THIS SECTION	Three proofs are included in the cost of your menus. Additional proofs are charged at \$50 each.			
	GO TO PRODUCTI As is without chang No additional proof req	es. See att uired. (thr	D WITH CHANGES tached changes ee or fewer). In all proof required.	SEND ANOTHER PROOF See attached changes (more than three).
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