



## Smokin' STARTERS

**CHEESE CURDS (1260 Cal) \$12**  
Ellsworth Cooperative Creamery® Cheese Curds, 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) \$13**  
Served with spicy Hell-Fire Pickles and our Southside BBQ sauce.

**BBQ NACHOS (1290-1410 Cal) \$13**  
Crisp tortilla chips 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®.

**SMOKED SALMON SPREAD (780 Cal) \$13**  
Our own hickory-smoked salmon, cream cheese, capers and chipotle peppers make this a spread worth swimming upstream for. Served with fire-grilled pita bread.

**SOUTHERN FRIED SHRIMP (1150 Cal) \$13**

**ONION STRINGS (1240 Cal) \$9**

**WING BASKET TRADITIONAL \$15 (880-1010 Cal)**

**DOUBLE WINGER (1760-2020 Cal) \$27**



- RICH & SASSY®
- BUFFALO
- DEVIL'S SPIT®
- PINEAPPLE RAGE
- WILBUR'S REVENGE®



TRADITIONAL WING BASKET

## 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).

**BBQ STUFFED BAKED POTATO (750-830 Cal) \$12**  
Choose: 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).

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

**DAVE'S AWARD WINNING CHILI CUP (380 Cal) \$4 | BOWL (490 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.).

## Famous FEASTS

**ALL-AMERICAN BBQ FEAST® \$80 (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.

### Famous Deals

**TUESDAY FEAST (Tuesdays Only)**  
\$40 Feast for 2 and \$70 All-American BBQ Feast.

**31ST ANNIVERSARY FEAST (2025 Only)**  
Feast for 2 for only \$31 on the 31st of the month.



ALL-AMERICAN BBQ FEAST®

*Why are Feasts served on a Trash Can Lid?*  
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).

**BURNT ENDS (1270 Cal) \$24**  
Tender pieces of Texas Beef Brisket seared and caramelized with Sweet & Zesty® BBQ sauce.

**TEXAS BEEF BRISKET (790 Cal) \$20**  
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) \$18**  
Jalapeño Cheddar Sausage, smoked in-house.

**CEDAR PLANK SALMON\* (220 Cal) \$21**  
Grilled, glazed and caramelized on a smoldering cedar plank.

**SWEETWATER CATFISH FINGERS \$18 (720 Cal)**  
Lightly breaded with Cajun-seasoned cornmeal and flash-fried, served with rémoulade sauce.

**SOUTHSIDE RIB TIPS (720 Cal) \$18**  
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) \$19**  
Seasoned and tossed in your choice of sauce.

**COUNTRY-ROASTED CHICKEN (650 Cal) \$18**  
Specially seasoned ½ chicken, roasted and char-grilled to perfection.

**BBQ CHICKEN (700 Cal) \$18**  
Country-Roasted Chicken flame-kissed and slathered with Rich & Sassy®

**SOUTHERN FRIED SHRIMP PLATTER \$17 (1150 Cal)**  
Crispy hand-breaded shrimp served with cocktail sauce.

## 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) \$23
- 9 BONES (1430 Cal) \$27
- THE BIG SLAB (1910 Cal) \$33

### St. Louis-Style Combos

- ST. LOUIS RIB N' MEAT
- 1 MEAT (820-1270 Cal) \$24
- 2 MEAT (1010-1910 Cal) \$28
- BURNT ENDS-N-RIB (1010-1910 Cal) \$25



ST. LOUIS-STYLE SPARERIBS

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

**ADD AN EXTRA MEAT (330-680 CAL) FOR \$5**

## 'Que COMBOS

**2 MEAT \$21**

**3 MEAT \$23**

### Meat Choices

- GEORGIA CHOPPED PORK (430-790 Cal)
- SOUTHSIDE RIB TIPS (640-1190 Cal)
- TRADITIONAL WINGS (1030-1070 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)
- FRESH-STEAMED BROCCOLI (60 Cal)
- CREAMY COLESLAW (120 Cal)
- FAMOUS FRIES (370 Cal)
- LOADED BAKED POTATO (730 Cal) +\$1

- HAND-BREADED CHICKEN STRIPS (190-480 Cal)
- SMOKED JALAPEÑO CHEDDAR SAUSAGE (420-840 Cal)
- SWEETWATER CATFISH FINGERS (500-790 Cal)

- DAVE'S CHEESY MAC & CHEESE (280 Cal)
- SIDE SALAD (120-340 Cal) +\$1  
Choose: Fresh Garden (120-340 Cal) or Caesar (220 Cal)
- DAVE'S AWARD WINNING CHILI (460 Cal) +\$1
- GARLIC RED-SKIN MASHED POTATOES (90 Cal)





## Burgers & SANDWICHES

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

### DAVE'S FAVORITE BURGER\* \$15 (1100 Cal)

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

### ULTIMATE BURGER\* (1240 Cal) \$16

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

### DEVIL'S SPIT BURGER \$15 (925/1350 Cal)

Slathered with Devil's Spit® BBQ sauce and topped with melted pepper-Jack cheese, bacon and spicy Hell-Fire Pickles.

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

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

### GEORGIA CHOPPED PORK \$13 (690 Cal)

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

### TEXAS BEEF BRISKET (680 Cal) \$14

Piled high with hand-seasoned, hickory-smoked Texas Beef Brisket.

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

Grilled chicken with Monterey Jack cheese and bacon.



### CAJUN CHICKEN SANDWICH \$15 (1250 Cal)

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

### BBQ PULLED CHICKEN (640 Cal) \$13

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



**TRY IT MEMPHIS-STYLE +\$1**

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

## À la Carte SIDES

• CREAMY COLESLAW (120 Cal) \$4

• GARLIC RED-SKIN MASHED POTATOES \$4 (90 Cal)

• DAVE'S CHEESY MAC & CHEESE (280 Cal) \$4

• SIDE SALAD \$4  
Fresh Garden (120-340 Cal) or Caesar (220 Cal)

• WILBUR BEANS (210 Cal) \$4

• SWEET CORN (60 Cal) \$4

• FAMOUS FRIES (370 Cal) \$4

• FRESH-STEAMED BROCCOLI (60 Cal) \$4

• DAVE'S AWARD WINNING CHILI ( 380 Cal) \$4

• LOADED BAKED POTATO (730 Cal) \$4



## Lil' Wilbur MEALS

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

CHEESEBURGER (560 Cal) \$7.5

BURGER (370 Cal) \$7.5

RIB DINNER (320 Cal) \$7.5

COUNTRY-ROASTED CHICKEN \$7.5 (320 Cal)

MINI CORN DOGS (410 Cal) \$7.5

**KRAFT** KRAFT MAC & CHEESE (330 Cal) \$7.5

HAND-BREADED CHICKEN STRIPS \$7.5 (290 Cal)

GEORGIA CHOPPED PORK (390 Cal) \$7.5

BBQ CHICKEN (360 Cal) \$7.5

## 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.

### DOWN HOME BANANA PUDDING \$8 (1330 Cal)

Rich and creamy handmade banana pudding.

### DAVE'S FAMOUS SUNDAE \$5 (1040-1070 Cal)

Vanilla ice cream drizzled with hot fudge or pecan praline sauce, topped with whipped cream.

### HOT FUDGE BROWNIE \$8 (1190 Cal)

Chocolate brownie covered in hot fudge, served with vanilla ice cream.

### BAKERS SQUARE PIE (480-3950 Cal)

Ask Your Server about our Seasonal Pie Selections.



# Lunch MENU

**SERVED 11 AM – 4 PM**

**ADD AN EXTRA MEAT (290-640CAL) FOR \$5**

## 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) \$11**

**2 MEAT COMBO (570-1680 Cal) \$13**

**3 MEAT COMBO (860-2520 Cal) \$15**

Meat Choices:

Georgia Chopped Pork

Southside Rib Tips,

Traditional Wings,

Texas Beef Brisket +\$1

St. Louis-Style Spareribs +\$1

Country-Roasted or BBQ Chicken

Hand-Breaded Chicken Strips

Smoked Jalapeño Cheddar Sausage

Sweetwater Catfish Fingers

Calories listed in 'Que Combos

## Salads & More:

Served with a Corn Bread Muffin (260 Cal).

**2 FOR YOU \$11**

**Add a 3rd \$3**

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) \$10**

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



*Join Us For*

**HAPPY HOUR**

**Monday-Friday  
3pm-6pm**





CLEVELAND MENU USE ONLY

**JOB#:** 358774**DATE:** 10/17/24**QTY:** 100**DESIGNER:** BLB P**CUSTOMER:** Famous Dave's Jones Restaurants**PROJECT:** Dine In Menu Card**ATTENTION:** BBQ Holdings  
Lauren Early  
Kelly

PROOF NUMBER:

4

PLEASE COMPLETE THIS SECTION

*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.*

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(more than three).*

**COMMENTS:****SIGN & DATE:**

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