# Smokin' STARTERS -

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

DOUBLE WINGER (1760-2020 Cal) \$27



BUFFALO 🌢 🌢 DEVIL'S SPIT® 🕹 🕹

WILBUR'S REVENGE 44 44 44

#### 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.

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

ONION STRINGS (1240 Cal) \$9

### 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.

# 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)



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

## Meat Choices

2 MEAT \$21

- GEORGIA CHOPPED PORK (430-790 Cal)
- TRADITIONAL WINGS (1030-1070 Cal)

'Que COMBOS

3 MEAT \$23

- HAND-BREADED CHICKEN STRIPS (190-480 Cal)
- 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)
- GARLIC RED-SKIN MASHED POTATOES

- SOUTHSIDE RIB TIPS (640-1190 Cal)
- SMOKED JALAPEÑO CHEDDAR SAUSAGE (420-840 Cal)
- SWEETWATER CATFISH FINGERS (500-790 Cal)
- TEXAS BEEF BRISKET (400-740 Cal) +\$1
- LOADED BAKED POTATO (730 Cal) +\$1
- DAVE'S CHEESY MAC & CHEESE (280 Cal)
- SIDE SALAD +\$1 Choose: Fresh Garden (120-340 Cal) or Caesar (220 Cal)
- DAVE'S AWARD-WINNING CHILI +\$1 (460 Cal)

# Famous FEASTS

#### ALL-AMERICAN BBQ FEAST® \$80 (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.

### 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.

#### 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.



# 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

Like Yours Un-Sauced:

Cet 'Em Naked

Get (60-160 Cal less)

## St. Louis-Style Combos

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



## 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 (1540 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 \$18 (650 Cal)

Specially seasoned 1/2 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 (1150 Cal) \$17

Crispy hand-breaded shrimp served with cocktail sauce.



# 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<sup>™</sup> sauce.

#### DEVIL'S SPIT BURGER \$15 (880 Cal)

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

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

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

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

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

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

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

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

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

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

### SERVED 11 AM - 4 PM Lunch MENU

ADD AN EXTRA MEAT (290-640 CAL) 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

Meat Choices: Georgia Chopped Pork, Southside Rib Tips, Texas Beef Brisket +\$1, Traditional Wings, Hand-Breaded Chicken Strips, Country-Roasted or BBQ Chicken St. Louis-Style Spareribs +\$1, 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

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

# A La Carte SIDES

- GARLIC RED-SKIN MASHED POTATOES (90 Cal) \$4
- LOADED BAKED POTATO (730 Cal) \$4
- SWEET CORN (60 Cal) \$4
- WILBUR BEANS (210 Cal) \$4
- FRESH-STEAMED BROCCOLI (60 Cal) \$4

- FAMOUS FRIES (370 Cal) \$4
- DAVE'S AWARD-WINNING CHILI \$4 (380 Cal)
- DAVE'S CHEESY MAC & CHEESE \$4 (280 Cal)
- SIDE SALAD \$4

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

# 👺 Lil' Wilbur MEALS

For kids 10 and under. Includes choice of any 1 side (60-640 Cal) or (worts) applesauce (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

GEORGIA CHOPPED PORK (390 Cal) \$7.5

KRAFT MAC & CHEESE (330 Cal) \$7.5

MINI CORN DOGS (410 Cal) \$7.5 COUNTRY-ROASTED CHICKEN \$7.5 (320 Cal)

BBQ CHICKEN (360 Cal) \$7.5 HAND-BREADED CHICKEN STRIPS \$7.5 (290 Cal)

# **Family TO**

TRADITIONAL WINGS PARTY PLATTER (4830-4890 Cal) \$58

ST. LOUIS-STYLE SPARERIBS (Big Slab) (1800 Cal) \$29 | (9 Bones) (1430 Cal) \$23 (6 Bones) (960 Cal) \$19 | (4 Bones) (640 Cal) \$15

TEXAS BEEF BRISKET (LB.) (1300 Cal) \$23 | (1/2 LB.) (650 Cal) \$12

GEORGIA CHOPPED PORK (LB.) (1380 Cal) \$17 | (1/2 LB.) (690 Cal) \$8.5

SOUTHSIDE RIB TIPS (LB.) (1450 Cal) \$14 | (1/2 LB.) (725 Cal) \$7

BBQ PULLED CHICKEN (LB.) (720 Cal) \$18 | (1/2 LB.) (360 Cal) \$9

SMOKED JALAPEÑO CHEDDAR SAUSAGE (LB.) (1190 Cal) \$16 | (1/2 LB.) (595 Cal) \$8 HOT LINK SAUSAGE (LB.) (1070 Cal) \$16

CORN BREAD MUFFINS (260 Cal Each) (1) \$2 | (1/2 Dozen) \$8 | (1 Dozen) \$15

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

SIDE DISHES (Pint) (270-770 Cal) \$7

SIDE DISHES (Quart) (550-1540 Cal) \$12

# 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.

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

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

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

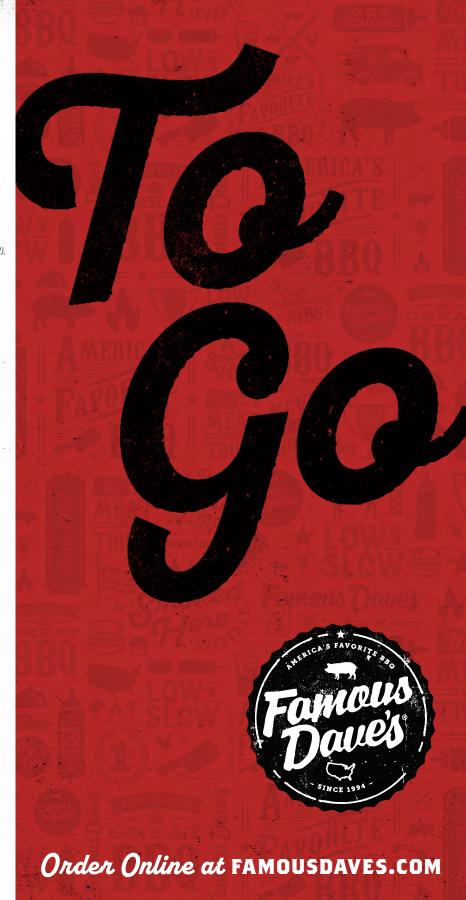
Rich and creamy handmade banana pudding.

#### BAKERS SQUARE PIE (480-3950 Cal) Ask Your Server about our Seasonal Pie

Selections.

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

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



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.

CLEVELAND MENU USE ONLY	<b>JOB#:</b> 358775	<b>DATE:</b> 10/25/24	<b>QTY:</b> 10000	DESIGNER: BLB P
	CUSTOMER: Famous Dave's Jones Restaurants			
	PROJECT: To Go Menu Card			
	<b>ATTENTION:</b> BBQ Holdings Lauren Early Kelly			
	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.			
z	Three proofs are included in the cost of your menus. Additional proofs are charged at \$50 each.			
LETE THIS SECTION	GO TO PRODUCTI  As is without chang  No additional proof req	es. See att	D WITH CHANGES rached changes ee or fewer).	SEND ANOTHER PROOF See attached changes (more than three).
PLEASE COMPL	COMMENTS:			
а.	SIGN & DATE:			
	Cleveland Menu 1441 E. 17th Street, Clevel 0: 216.241.5256   F: 216.2 clevelandmenu.com			leveland Menu EST. Menu 1930

clevelandmenu.com