



Smokin' STARTERS

CHEESE CURDS (1260 Cal) 12
Ellsworth Cooperative Creamery® Cheese Curds, served with our Ranch & Sassy Sauce.

BURNT ENDS (940 Cal) 15.5
Served with Famous Fries, jalapeño pickled red onions and spicy Hell-Fire Pickles.

SOUTHSIDE RIB TIPS (1540 Cal) 13.75
Served with spicy Hell-Fire Pickles and our Southside BBQ sauce.

DAVE'S SAMPLER (2720-2790 Cal) 22.5
Southside Rib Tips, Chicken Strips, Onion Strings, Sweetwater Catfish Fingers, and Traditional Wings tossed in your choice of sauce. *No substitutions.*

ONION STRINGS (1240 Cal) 8.5

SWEETWATER CATFISH FINGERS (720 Cal) 12.75
Lightly breaded with Cajun-seasoned cornmeal and flash-fried, served with rémoulade sauce.

BBQ NACHOS (1290-1410 Cal) 13.5
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 BRISKET EGG ROLLS (1110 Cal) 14.5
Slow-smoked Texas Beef Brisket, cream cheese, sautéed onions, cheddar cheese, and Korean Sweet Heat sauce, hand-wrapped, fried until crispy, and served with Korean Sweet Heat sauce for dipping.

WING BASKET TRADITIONAL (880-1010 Cal) 15

DOUBLE WINGER (1760-2020 Cal) 26



- RICH & SASSY® 🔥
- BUFFALO 🔥🔥
- DEVIL'S SPIT® 🔥🔥🔥
- KOREAN SWEET HEAT 🔥🔥🔥
- PINEAPPLE RAGE 🔥🔥🔥
- WILBUR'S REVENGE 🔥🔥🔥



TRADITIONAL WING BASKET

Salads & MORE

DAVE'S SASSY BBQ SALAD (640-820 Cal) 14.75
Choose: Georgia Chopped Pork, Texas Beef Brisket or Chicken (BBQ pulled, grilled or crispy). Served on crisp greens with bacon, cheddar cheese, tomatoes and shoestring potatoes. Tossed with honey BBQ dressing. Served with a Corn Bread Muffin.

CHICKEN CAESAR SALAD (740 Cal) 14.75
Served with 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) 5 | BOWL (490 CAL) 7
Scratch-made with hot link sausage, hamburger, chili beans, onions, chipotle peppers, signature spices and a touch of Rich & Sassy® BBQ sauce.

BBQ STUFFED BAKED POTATO (790-860 Cal) 12.5
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).

BROCCOLI & CHEESE BAKED POTATO 11.5 (760 Cal)
Tender, fresh broccoli, cheddar cheese sauce, bacon, sour cream and whipped butter. Served with choice of 1 side (70-350 Cal) and a Corn Bread Muffin (260 Cal).

Famous FEASTS

ALL-AMERICAN BBQ FEAST® 85 (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: *No Substitutions. All white meat +\$6.00. All dark meat +\$3.00.*

FEAST FOR 2 (4570/4610 Cal) 53
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. *No Substitutions. All white meat +\$3.00. All dark meat +\$1.50.*

SOUTHSIDE RIB TIPS 'TIL PAYDAY (9240 Cal) 58
5 pounds of Rib Tips and 2 pounds of Famous Fries. Serves 4-6 People. *No Substitutions.*



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 (120-740 Cal) and a Corn Bread Muffin (260 Cal).

TEXAS BEEF BRISKET (790 Cal) 23
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.

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) 21
Seasoned and tossed in your choice of sauce.

Award-Winning RIBS

Served with choice of 2 sides (120-740 Cal) and a Corn Bread Muffin (260 Cal).

St. Louis-Style Spareribs

- 4 BONES (640 Cal) 20
- 6 BONES (960 Cal) 24.5
- 9 BONES (1430 Cal) 29.5
- THE BIG SLAB (1910 Cal) 34

St. Louis-Style Combos

- ST. LOUIS RIB & MEAT (820-1270 Cal) 27
- ST. LOUIS RIB & 2 MEATS (1010-1910 Cal) 31

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



ST. LOUIS-STYLE SPARERIBS

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

'Que COMBOS

Choose 2 different meats (excludes Ribs). Served with choice of 2 sides (120-740 Cal) and a Corn Bread Muffin (260 Cal).

2 MEAT 23

3 MEAT 25

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

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) +2
- COUNTRY-ROASTED OR BBQ CHICKEN (450-1160 Cal)
- BURNT ENDS (550-820 Cal) +2

Side Choices

- WILBUR BEANS (210 Cal)
- SWEET CORN (60 Cal)
- GARLIC RED-SKIN MASHED POTATOES (90 Cal)
- FRESH-STEAMED BROCCOLI (60 Cal)
- POTATO SALAD (130 Cal)
- GRILLED PINEAPPLE STEAKS (160 Cal)
- CHIPS AND SALSA (480-510 Cal)

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

- LOADED BAKED POTATO (730 Cal) +2
- CREAMY COLESLAW (120 Cal)
- FAMOUS FRIES (370 Cal)
- DAVE'S CHEESY MAC & CHEESE (280 Cal) +.50
- SIDE SALAD (120-340 Cal) +2
Choose: Fresh Garden (120-340 Cal) or Caesar (220 Cal).
- DAVE'S AWARD-WINNING CHILI (460 Cal) +2

Local FAVORITES

Served with choice of 2 sides (120-740 Cal) and a Corn Bread Muffin (260 Cal).

CEDAR PLANK SALMON* (220 Cal) 23
Grilled, glazed and caramelized on a smoldering cedar plank.

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Burgers & SANDWICHES

Served with choice of 1 side (60-370 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* 14 (880 Cal)

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

GEORGIA CHOPPED PORK 12.75 (690 Cal)

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

TEXAS BEEF BRISKET (680 Cal) 16

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

THE MANHANDLER (780/790 Cal) 16

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

BBQ PULLED CHICKEN 13.5 (640 Cal)

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

HICKORY CHICKEN SANDWICH 14.5 (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.



GEORGIA CHOPPED PORK SANDWICH



TRY IT MEMPHIS-STYLE +1

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

À la Carte SIDES

CREAMY COLESLAW (120 Cal)

DAVE'S CHEESY MAC & CHEESE (280 Cal) +.50

WILBUR BEANS (210 Cal)

SWEET CORN (60 Cal)

FAMOUS FRIES (370 Cal)

LOADED BAKED POTATO (640 Cal) +2

GARLIC RED-SKIN MASHED POTATOES (90 Cal)

FRESH-STEAMED BROCCOLI (60 Cal)

GRILLED PINEAPPLE STEAKS (160 Cal)

POTATO SALAD (130 Cal)

SIDE SALAD +2

Choose: 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), plus Oreo® cookies (100 Cal) and a kid's fountain beverage (0-180 Cal) or milk (190/260 Cal).

RIB DINNER (320 Cal) 8.5

BBQ CHICKEN (360 Cal) 8

GEORGIA CHOPPED PORK SANDWICH (390 Cal) 8

CHEESEBURGER (560 Cal) 8.5

COUNTRY-ROASTED CHICKEN (330 Cal) 8

KRAFT MAC & CHEESE (330 Cal) 8

HAND-BREADED CHICKEN STRIPS 8 (290 Cal)

Handcrafted DESSERTS

DAVE'S AWARD-WINNING BREAD PUDDING (1330 Cal) 9

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

1919 ROOT BEER FLOAT (580 Cal) 7.5

HOT FUDGE BROWNIE (1190 Cal) 8

DAVE'S FAMOUS SUNDAE (1040-1070 Cal) 7

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



DAVE'S AWARD-WINNING BREAD PUDDING

Lunch MENU

SERVED MONDAY - FRIDAY
11AM - 3PM

Platter & Combo Specials:

Served with choice of 1 side (60-370 Cal) and a Corn Bread Muffin (260 Cal).

1 MEAT PLATTER (380-840 Cal) 13.25

2 MEAT COMBO (570-1680 Cal) 14.25

3 MEAT COMBO (860-2520 Cal) 15.5

Meat Choices:

Georgia Chopped Pork

Texas Beef Brisket +2

Burnt Ends +2

Southside Rib Tips

Traditional Wings

Smoked Jalapeño Cheddar Sausage

St. Louis-Style Spareribs +1

Hand-Breaded Chicken Strips

Country-Roasted or BBQ Chicken

Calories listed in 'Que Combos

Salads & More:

Served with a Corn Bread Muffin (260 Cal).

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

CHICKEN CAESAR SALAD (440 Cal) 12

2 FOR YOU 12

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 (60-370 Cal) and spicy Hell-Fire Pickles (30 Cal).

TEXAS BEEF BRISKET (600 Cal) 12.5

GEORGIA CHOPPED PORK (640 Cal) 10

BBQ PULLED CHICKEN (630 Cal) 10.5

Tacos:

Served with choice of 1 side (60-640 Cal).

Texas Beef Brisket +1, Georgia Chopped Pork, Burnt Ends +1, Crispy Chicken or Catfish.

1 TACO (160-270 Cal) 8

2 TACOS (320-540 Cal) 10

3 TACOS (480-810 Cal) 12



DAVE'S SASSY BBQ SALAD

We Cater to You!

FULL SERVICE • DELIVERY • PICK-UP

Famous Dave's Catering is ideal when you want your event to be delicious, memorable, and stress-free.

EARN REWARDS WITH
OUR APP!



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. DTSG Sioux Falls_8.26