



## 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) 12

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

### DAVE'S SAMPLER (2720-2790 Cal) 21

Southside Rib Tips, Chicken Strips, Onion Strings, Sweetwater Catfish Fingers, and Traditional Wings tossed in your choice of sauce.

### ONION STRINGS (1240 Cal) 12

### SWEETWATER CATFISH FINGERS (720 Cal) 12

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

### BBQ NACHOS (1290-1410 Cal) 14

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

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.

### FAMOUS FRIED PICKLES (860 Cal) 12

Served with our secret Comeback Sauce.

### SOUTHERN FRIED SHRIMP (1150 Cal) 14

Crispy hand-breaded shrimp served with cocktail sauce.

### WING BASKET TRADITIONAL (880-1010 Cal) 14

### DOUBLE WINGER (1760-2020 Cal) 28



RICH & SASSY®



DEVIL'S SPIT®



BUFFALO



WILBUR'S REVENGE®



## 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) 17
- 6 BONES (960 Cal) 21
- 9 BONES (1430 Cal) 25
- THE BIG SLAB (1910 Cal) 30

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

## Famous FEASTS

### FOUNDER'S FEAST (2260-2330 Cal) 30

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

### ALL-AMERICAN BBQ FEAST® 72 (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) 45

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.

*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.

### 1 MEAT 17

### 2 MEAT 19

### 3 MEAT 21

### Meat Choices

- GEORGIA CHOPPED PORK (430-790 Cal)
- SOUTHSIDE RIB TIPS (640-1190 Cal)
- TEXAS BEEF BRISKET (400-740 Cal) +2
- COUNTRY-ROASTED OR BBQ CHICKEN (450-1160 Cal)
- BURNT ENDS (550-820 Cal) +2
- HOT LINK SAUSAGE (590 Cal)
- ST. LOUIS-STYLE SPARERIBS +2 (320-640 Cal)
- SWEETWATER CATFISH FINGERS (500-790 Cal)
- TRADITIONAL OR BONELESS WINGS (640-1190 Cal)
- HAND-BREADED CHICKEN STRIPS (190-480 Cal)

### Side Choices

- WILBUR BEANS (210 Cal)
- SWEET CORN (60 Cal)
- GARLIC RED-SKIN MASHED POTATOES (90 Cal)
- FRESH-STEAMED BROCCOLI (60 Cal)
- LOADED BAKED POTATO (730 Cal) +2
- CREAMY COLESLAW (120 Cal)
- FAMOUS FRIES (370 Cal)
- DAVE'S CHEESY MAC & CHEESE (280 Cal) +1
- SIDE SALAD (120-340 Cal) +2  
Choose: Fresh Garden (120-340 Cal) or Caesar (220 Cal).
- DAVE'S AWARD-WINNING CHILI OR BAKED POTATO SOUP (260-560 Cal) +2
- POTATO SALAD (130 Cal)
- GRILLED PINEAPPLE STEAKS (160 Cal)

## 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 (740 Cal) 14

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. Served with a Corn Bread Muffin (260 Cal).

### CUP OF SOUP OR CHILI WITH SIDE SALAD (550-700 Cal) 12

Cup of Soup or Chili. Fresh Garden or Caesar. Served with a Corn Bread Muffin (260 Cal).

### BACON BAKED POTATO SOUP CUP (410 Cal) 5 | BOWL (560 Cal) 7

### LOADED STUFFED BAKED POTATO 6 (730 Cal)

Topped with cheddar cheese, bacon, sour cream and whipped butter.

### BBQ STUFFED BAKED POTATO 14 (790-860 Cal)

Choice of 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 14 (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).

## Pitmaster FAVES

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

### DAVE'S SMOKIN' RIBEYE\* (1350 Cal) 30

Hand-rubbed, slow-smoked ribeye, char-grilled and served on a bed of fried Onion Strings. Served with choice of 2 sides (120-1280 Cal) and a Corn Bread Muffin (260 Cal).

### CEDAR PLANK SALMON\* (220 Cal) 19

Grilled, glazed and caramelized on a smoldering cedar plank.





## 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.

### JACKED-N-STACKED BURGER\* 14 (1020 Cal)

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

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

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

### BBQ PULLED CHICKEN (640 Cal) 12

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

### TEXAS BEEF BRISKET (680 Cal) 14

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

### GEORGIA CHOPPED PORK (690 Cal) 12

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

### THE MANHANDLER (780/790 Cal) 14

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

### CAJUN CHICKEN SANDWICH 14 (1250 Cal)

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

### HICKORY CHICKEN SANDWICH 14 (680 Cal)

Grilled Chicken Breast with Monterey Jack cheese and bacon.

## Build Your Own

### •BURGER\* (670 Cal) 11

### •GRILLED CHICKEN BREAST (380 Cal) 12

#### Free Adds:

Lettuce (0 Cal), Tomato (5 Cal), Red Onion (5 Cal), Jalapeños (0 Cal), Spicy Hell-Fire Pickles (25 Cal)

#### +1 Each:

American Cheese (130 Cal), Monterey Jack Cheese (180 Cal), Cheddar Cheese (230 Cal), Pepper-Jack Cheese (180 Cal), Blue Cheese (200 Cal), Memphis-Style (50 Cal)

#### +2 Each:

Texas Beef Brisket (130 Cal), Georgia Chopped Pork (170 Cal), Bacon (160 Cal), Dave's Cheesy Mac & Cheese (50 Cal), Onion Strings (410 Cal)

### •HAND-BREADED CHICKEN BREAST (490 Cal) 15



## 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).

### RIB DINNER (320 Cal) 7

### BURGER (370 Cal) 7

### CHEESEBURGER (560 Cal) 8

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

### (KRAFT) MAC & CHEESE (330 Cal) 7

## 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.

### 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 (1190 Cal) 7

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

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

Rich and creamy handmade banana pudding.

### BAKERS SQUARE PIE (480-3950 Cal) SLICE 6 | WHOLE 17

**"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.

River Valley\_25

# Lunch MENU

**SERVED 11 AM – 2 PM**  
AVAILABLE MONDAY-FRIDAY, EXCLUDING HOLIDAYS

**ADD AN EXTRA MEAT (290-640CAL)  
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) 11

### 2 MEAT COMBO (570-1680 Cal) 13

### 3 MEAT COMBO (860-2520 Cal) 15

#### Meat Choices:

Georgia Chopped Pork

Texas Beef Brisket +2

Burnt Ends +2

Southside Rib Tips

Hot Link Sausage

Traditional or Boneless Wings

St. Louis-Style Spareribs +2

Hand-Breaded Chicken Strips

Country-Roasted or BBQ Chicken

Sweetwater Catfish Fingers

Calories listed in 'Que Combos

## Salads & More:

Served with a Corn Bread Muffin (260 Cal).

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

Choose: Georgia Chopped Pork, Texas Beef Brisket or Chicken (BBQ pulled, grilled or crispy).

### 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)

• Bacon Baked Potato Soup (560 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) 12

### GEORGIA CHOPPED PORK (640 Cal) 10

### BBQ PULLED CHICKEN (630 Cal) 10



CLEVELAND MENU USE ONLY

**JOB#:** 376466**DATE:** 6/12/25**QTY:** 150**DESIGNER:** BLB / P**CUSTOMER:** Baxter River Valley**PROJECT:** Dine In Menu**ATTENTION:** Julie / DTSG Inc.

PROOF NUMBER:

8

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**APPROVED WITH CHANGES**

*See attached changes  
(three or fewer).  
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*See attached changes  
(more than three).*

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

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