

# BURGERS

Served with choice of one side and spicy Hell-Fire Pickles.

Add a cup of Soup, Chili, Side Salad or Loaded Baked Potato for 3.29.

Dave's burgers are a hearty half-lb. of 100% natural USDA ground beef made "Famous" six ways, just for you. Try our Signature Brisket Burger for an additional .99.

## Dave's Favorite\*

Slathered with Rich & Sassy® then topped with melted Monterey Jack cheese and two strips of bacon. 10.99

## Devil's Spit\*\*

Slathered with Devil's Spit® BBQ sauce and topped with melted pepper-Jack cheese, jalapeño bacon and Hell-Fire Pickles. 10.99

## Jacked-N-Stacked\*

Topped with Monterey Jack cheese and stacked with crispy Onion Strings. 10.99

## Ultimate\*

Piled high with Georgia Chopped Pork and two strips of jalapeño bacon, melted sharp American cheese and our signature Beam & Cola BBQ sauce. 11.49

## Smoked Cheddar\*

Simple perfection topped with house-smoked cheddar cheese. 9.99

## Classic Cheeseburger\*

Our traditional 100% ground beef burger served with lettuce, tomato and choice of melted Monterey Jack or sharp American cheese. 9.99

# SANDWICHES

Served with choice of one side and spicy Hell-Fire Pickles.

Add a cup of Soup, Chili, Side Salad or Loaded Baked Potato for 3.29.

## REAL 'QUE SANDWICHES

Try it "Memphis-style" and we'll top your 'que sandwich with Creamy Coleslaw for just .99.

### Georgia Chopped Pork

Award-winning, slow-smoked chopped pork topped with Rich & Sassy® 9.79

### Barbeque Pulled Chicken

Roasted, pulled chicken tossed in Rich & Sassy® and topped with melted Monterey Jack cheese. 9.79

### Texas Beef Brisket

Piled high with hand-seasoned, hickory-smoked Texas Beef Brisket. 10.29

### BBQ Buddies

Mini versions of our favorite sandwiches – Georgia Chopped Pork, Texas Beef Brisket, Barbeque Pulled Chicken and Hot Link Sausage – served on toasted buns. 9.49

## The Manhandler

Choice of Texas Beef Brisket or Georgia Chopped Pork piled high with Hot Link Sausage and topped with Hell-Fire Pickles. 10.59

## Cajun Chicken

Grilled chicken breast with pepper-Jack cheese and fried Onion Strings, topped with rémoulade sauce. 10.29

## Hickory Chicken

Grilled chicken breast topped with Monterey Jack cheese and two strips of bacon. 10.29

## Hot Link

Smoked and spicy... a mouthful of hollers on a bun! 9.79

## Burnt Ends

Tender pieces of Texas Beef Brisket seared and caramelized with Sweet & Zesty® BBQ sauce. 10.99

# Homemade DESSERTS

## Hot Fudge Kahlúa Brownie

Warm, walnut-covered chocolate brownie soaked with Kahlúa liqueur and topped with vanilla bean ice cream, hot fudge and whipped cream. 6.49

## Down Home Banana Pudding

Rich and creamy banana pudding with slices of fresh bananas and vanilla wafers. Topped with whipped cream. 5.99

## Dave's Famous Bread Pudding

Melt-in-your-mouth, scratch-made bread pudding and pecan praline sauce served warm with vanilla bean ice cream and whipped cream. 6.49

# Barbeque's LIVING LEGEND



Famous Dave is the most awarded Pitmaster in history — a true originator blessed with a great sense of taste and a passion to create only the best of the best. Even among BBQ champions, Dave is recognized as the authority on the art of cooking with smoke and flame.

## The discovery of barbeque as a young boy in Chicago.

Dave Anderson, founder of Famous Dave's, lives for barbeque. Growing up in Chicago, Dave's passion for ribs began as a young boy when his dad would bring ribs home — the best tasting slow-smoked spareribs from street corner vendors who used 55-gallon smokers filled with charcoal and smoldering green hickory wood. They were the legendary ribs just like the champion pitmasters used to smoke way down in the Deep South.

## The passion for barbeque grows and the restaurant dream begins.

Dave spent more than 25 years of his adult life searching all over the country for the best barbeque and feasting on a variety of smoked meats available from every barbeque joint he could find — from the neighborhood storefront BBQ shacks in Memphis, Kansas City, and Chicago, to the backwoods smoke-houses found in the southern foothills of Georgia, Tennessee, the Carolinas, and finally, to the huge mesquite pits of Texas.

## Dave discovers the only way to cook real BBQ ribs.

Dave discovered that there is no other way to smoke good "que" than to first hand-rub each slab with a blend of southern spices, then slow smoke 'em in a pit of smoldering hickory. This is the time-honored way, the traditional way used by champion pitmasters down in the Deep South. These were the kind of ribs Dave had grown to love as a boy in Chicago — the kind he knew, along with his barbeque sauce, would someday make his barbeque famous.

## A dream comes to Hayward, WI and beyond.

In 1994 Dave's dream became a reality when he purchased a small resort on Big Round Lake in Hayward, Wisconsin. The resort, with eight cabins, had a restaurant and bar that was rebuilt in the style of a magnificent Adirondack Lodge. From the beginning, the first restaurant, named "Famous Dave's BBQ Shack," was a tremendous success — serving as many as 1,000 in a night.

## National awards for "Best Ribs" and "Best Sauce in America"

In November 1995, Famous Dave's was named 1st place winner for its Rich & Sassy® barbeque sauce at the American Royal Barbecue Sauce Contest in Kansas City, Missouri — the largest and most prestigious barbeque contest in the world! Since then, Famous Dave's has won one award after another including Greatest Ribs in America, Greatest Sauce in America, Best New Restaurant and Best Dessert.

## Dave's commitment to quality.

A Famous Dave's rib is better from the start. Dave understands you can't wind up with the best-tasting barbequed ribs if you don't start with the best quality raw product — the St. Louis sparerib. Dave insists on a slab of ribs of more than 2-1/2 pounds. This large slab of ribs has gained Famous Dave's the national distinction of being the "Home of the Big Slab!" It costs a bit more for this level of quality, but take one look, and especially one bite, and you'll taste the difference of a Famous Dave's rib.



Want to learn even more? Visit [famousdaves.com/legendofdave](http://famousdaves.com/legendofdave)

"MAY YOU ALWAYS BE SURROUNDED BY GOOD FRIENDS AND GREAT BARBEQUE."

*Famous Dave*

Get Famous Dave's TO GO

WE CATER Great BBQ and Fun!

DAVE'S EMAIL CLUB For Famous News [famousdaves.com/email](http://famousdaves.com/email)

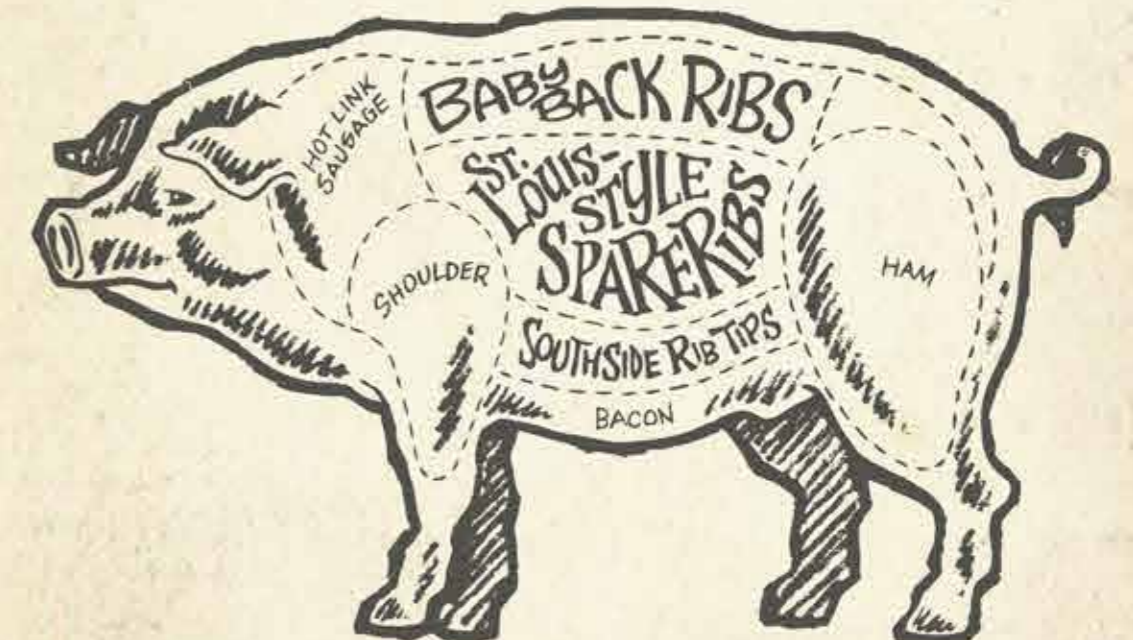
Famous Dave's  
Legendary Pit Bar-B-Que

[www.famousdaves.com](http://www.famousdaves.com)

\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, fish or seafood may increase your risk of food borne illness. We accept MasterCard, Visa, Discover and American Express. Cash is good too. But no personal checks please. ©2015 Famous Dave's of America, Inc. 12/15 Basic Food Group

# Legendary Pit BAR-B-QUE FAMOUS DAVE'S

SMOKED & FLAME-KISSED IN OUR KITCHEN







We rub, smoke, flame-finish, caramelize & taste test it ourselves!  
Our Passion Is The Details.

## APPETIZERS



### Burnt Ends

The Pitmaster's secret. Tender pieces of Texas Beef Brisket seared and caramelized with Sweet & Zesty® BBQ sauce. 9.99

### Traditional or Boneless Wings

Dave's wings specially-seasoned and tossed in your choice of Rich & Sassy®, Buffalo or Devil's Spit® sauce.  
Wing Basket 9.99 Double Winger 19.49

### Southside Rib Tips

A pound of Memphis-style, dry-rubbed tips served with a side of jalapeño pickled red onions, Hell-Fire Pickles and our Southside BBQ sauce. 9.49

### Sweetwater Catfish Fingers

Tender strips lightly-breaded with Cajun-seasoned cornmeal and flash-fried. Served with rémoulade sauce. 8.99

### Barbeque Nachos

House-smoked cheddar cheese, lettuce, tomato, Wilbur Beans, Famous Chili, jalapeños, seasoned sour cream, Rich & Sassy® and choice of Texas Beef Brisket, Georgia Chopped Pork or Barbeque Pulled Chicken. 7.99

### Dave's Sampler Platter

Southside Rib Tips, Chicken Tenders, Sweetwater Catfish Fingers, Onion Strings and Traditional or Boneless Wings tossed in choice of sauce. 15.99

### Onion Strings

Lightly-breaded and flash-fried, served with rémoulade sauce. 6.49

## YOUR GUIDE TO GETTING SAUCED AT DAVE'S

### Buffalo

Flavorful, traditional Buffalo kick.  
Heat Level - Medium



### Devil's Spit®

A devilishly good hot sauce.  
Heat Level - Medium High



### Pineapple Rage®

Sweet, grilled pineapple blended with habaero peppers.  
Heat Level - Medium High



### Wilbur's Revenge®

Warning: That sizzlin' sound might just be your tongue.  
Heat Level - Explosive



### Rich & Sassy®

Dave's original award-winning sauce.  
Heat Level - Mild

## SALADS & SOUPS

### Dave's Sassy Barbeque Salad

Choice of Barbeque Pulled, Grilled or Crispy Chicken, Texas Beef Brisket or Georgia Chopped Pork. Served on crisp greens with bacon, house-smoked cheddar cheese, tomatoes and shoestring potatoes. Tossed with honey BBQ dressing. Served with a Corn Bread Muffin. 10.99

### Chicken Caesar Salad

Crisp romaine lettuce tossed in Caesar dressing topped with sliced, grilled chicken breast. Served with a Corn Bread Muffin. 11.99  
Without chicken. 8.99

### Side Salad

Fresh Garden or Caesar. 4.99

### Cup of Soup or Chili with Side Salad

Fresh Garden or Caesar. Served with a Corn Bread Muffin. 7.79

### Bacon Baked Potato Soup

Cup 3.79 Bowl 4.49

### Dave's Famous Chili

Cup 3.79 Bowl 4.99

## Award-winning RIBS



Served with choice of two sides and a Corn Bread Muffin.  
Add a cup of Soup, Chili, Side Salad or Loaded Baked Potato for 3.29.

### ST. LOUIS-STYLE SPARERIBS

Hand-rubbed with Dave's secret blend of special spices and pit-smoked for 3-4 hours over a smoldering hickory fire. Then slathered with sauce over an open flame to seal in the Famous flavor and give them a crispy, caramelized coating.

Like yours un-sauced? Order 'em naked.

### 4 BONES

14.99

### 6 BONES

17.99

### "THE BIG SLAB"

26.99



ADD AN EXTRA MEAT FOR 3.49

## Legendary Pit BAR-B-QUE CLASSICS

Served with choice of two sides and a Corn Bread Muffin.

Add a cup of Soup, Chili, Side Salad or Loaded Baked Potato for 3.29.

### Georgia Chopped Pork

Our award-winning pork is smoked for up to 12 hours and chopped to order. 12.99

### Texas Beef Brisket

Our classic Texas Beef Brisket is rubbed with a blend of Dave's secret spices, coarse black pepper and a hint of brown sugar, then slow-smoked over hickory until it's juicy and tender. 14.99

### Southside Rib Tips

A pound of Memphis-style, dry-rubbed tips. Served with a side of jalapeño pickled red onions, Hell-Fire Pickles and our Southside BBQ sauce. 13.99

### Hot Link Sausage

A real mouthful of hollers! Twelve ounces of hot link sausage best served with an ice-cold beer to douse the flames. 12.99

### Cedar Plank Salmon\*

Grilled, glazed and caramelized on a smoldering cedar plank. 14.99

### Sweetwater Catfish

Tender strips lightly-breaded with Cajun-seasoned cornmeal and flash-fried. Served with rémoulade sauce. 13.99

### Country-Roasted Chicken

Specially-seasoned half-chicken, roasted and char-grilled to perfection. 12.99

### Barbeque Chicken

Country-Roasted Chicken flame-kissed and slathered with Rich & Sassy®. 12.99

### Traditional or Boneless Wings

Dave's wings specially-seasoned and tossed in choice of sauce. 13.99

\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, fish or seafood may increase your risk of food borne illness.

ADD AN EXTRA MEAT FOR 3.49

## Legendary Pit BAR-B-QUE COMBOS

Served with choice of two sides and a Corn Bread Muffin.  
Add a cup of Soup, Chili, Side Salad or Loaded Baked Potato for 3.29.



### Burnt Ends-N-Rib

Burnt Ends paired with a ½ slab of St. Louis-Style Spareribs. 18.99

### Two-Meat Combo

Double your pleasure with any two different meat selections, excluding ribs. 16.29

### St. Louis Rib-N-Meat

Our award-winning spareribs plus choice of any one meat selection. 17.49

### MEAT SELECTIONS:

Georgia Chopped Pork, Texas Beef Brisket, Southside Rib Tips, Country-Roasted Chicken, Barbeque Chicken, Chicken Tenders, Sweetwater Catfish Fingers, Traditional or Boneless Wings, Hot Link Sausage

## Famous FEASTS

### ALL-AMERICAN BBQ FEAST®

A full slab of St. Louis-Style Spareribs, a whole Country-Roasted Chicken, ½ lb. of either Texas Beef Brisket or Georgia Chopped Pork, Creamy Coleslaw, Famous Fries, Wilbur Beans, six pieces of Sweet Corn and four Corn Bread Muffins. Served family-style for 4-6 people. 63.99



### FEAST FOR TWO

All the flavor of our All-American BBQ Feast® served family-style for 2-3 people. 38.99

### FEAST FOR ONE

Georgia Chopped Pork, ¼ Country-Roasted or Barbeque Chicken, 3 St. Louis-Style Spareribs, Sweet Corn, Wilbur Beans, Creamy Coleslaw, Famous Fries and a Corn Bread Muffin. 18.99

## SIDE DISHES 2.49 EACH

- Dave's Cheesy Mac & Cheese
- Garlic Red-Skin Mashed Potatoes
- Fresh-Steamed Broccoli
- Grilled Pineapple Steaks
- Firecracker Green Beans
- Collard Greens

- Creamy Coleslaw
- Famous Fries
- Wilbur Beans
- Sweet Corn
- Potato Salad

Sub one of the following for an additional 1.99

Soup, Chili, Side Garden Salad, Side Caesar Salad or Loaded Baked Potato

These sides are a tasty 100 calories or less.