



I was raised in Rogers Park, which is located on the North Side of Chicago. I grew up, as did my partner, in a restaurant family. We dined out three to four days a week. I still remember as a young boy – weather permitting – walking with my family to two North Side restaurant landmarks: Sally's and Miller's Steak House. Both were famous for prime steaks, ribs and chicken. It was impossible to eat at either one and not see someone you knew. Both restaurants had a loyal staff that had been with them for many years, so the service was friendly, professional and caring.

I grew up eating, tasting and trying new food items and I learned to appreciate food that was prepared from scratch, with no thought ever given to skimping on quality. I learned to love the hustle and bustle of restaurants. It's no wonder restaurants were to become my profession, and those standards would become my own.

I also grew up with a great love of sports. The Cubs, White Sox, Bears and Cardinals were always hot topics of conversation with my friends and I. During the summer we would open a window, turn the radio up, and play catch for hours on end. One day you might be Ernie Banks or Hank Sauer, the next day Big Klu or Nellie Fox. Let's not forget the pitchers. Billy Pierce and the Bullet Bob Rush were neighborhood favorites. We also played pinners, fast pitch, line ball and 16 inch softball. I have never talked with anyone other than a Chicagoan who knew what pinners, fast pitch and line ball are. All I can tell you is that you don't know what you missed.

In 1959 our family moved to Arizona and I discovered Spring Training. I was in baseball heaven watching Ted Williams, Willie Mays and the rest of the players get ready for opening day. Spring Training is still the best. Every day I hit a different park, watch drills, batting practice, and just realize that I am the luckiest guy on the planet. In over 28 years I have met childhood heroes, met great folks from all over the country, and have been lucky enough to become part of the community and able to make a living. It doesn't get better than this.

I welcome you to Don & Charlie's. This is all we do, so nothing but the best is ever acceptable.

*Don Carson*

**7501 E. Camelback Rd.  
Scottsdale, Arizona  
(480) 990-0900**

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## *Complimentary Chopped Liver*

WELCOME TO DON & CHARLIE'S. YOUR DINING EXPERIENCE BEGINS WITH A SERVING OF THE BEST CHOPPED LIVER YOU HAVE EVER HAD. CHOPPED ONIONS, SWEET PEPPERS, CHOPPED EGG AND A CARROT SLAW COMPLIMENT THE CHOPPED LIVER PLATE. WARM ONION RYE BREAD, BAGEL CHIPS AND FLATBREAD ARE INCLUDED IN YOUR BREAD BASKET.

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## *Appetizers*

French Fried Onions Strings.....	6.95
Garlic Cheese Toast .....	5.95
Fried Calamari, LEMON WEDGES, COCKTAIL SAUCE .....	9.95
Baked Spinach and Artichoke Dip, TOAST POINTS .....	7.95
Shrimp De Jonghe, SAUTÉED IN WINE, TOPPED WITH GARLIC BREAD CRUMBS.....	10.95
Nap's Coconut Fried Shrimp, 7 PIECES, SERVED WITH MARMALADE DIPPING SAUCE .....	12.95
Classic Shrimp Cocktail, JUMBO PRAWNS, COCKTAIL SAUCE .....	14.95

## *Soup and Salads*

French Onion Soup, TOPPED WITH CHEESE .....	cup 4.50 .....	bowl 6.50
House Salad, .....	with any entrée add 2.50 .....	5.95
GRAPE TOMATOES, CUCUMBERS AND CROUTONS		
Don's Iceberg Wedge, RED ONIONS, BACON, TOMATOES AND BLEU CHEESE CRUMBLES .....	WITH ANY ENTRÉE ADD 3.95 .....	7.95
Caesar Salad .....	WITH ANY ENTRÉE ADD 3.95 .....	7.95
Lana's Salad, FRESH CHICKEN BREAST, TOMATOES, HEARTS OF PALM, ARTICHOKES AND BLACK OLIVES .....		14.95
Cobb Salad ala "Vee" FRESH CHICKEN BREAST, BLEU CHEESE CRUMBLES, TOMATOES, CRUMBLLED EGG, BACON AND AVOCADO.....		14.95
Chopped Chop Salad, FRESH CHICKEN BREAST, TOMATOES, BACON, CORN, SCALLIONS, AVOCADO, BLEU CHEESE CRUMBLES AND TORTILLA STRIPS .....		14.95

**House Anchovy • 1000 Island • Creamy Garlic • Bleu Cheese  
Vinaigrette • \$5000 Lo-Cal Spa Vinaigrette • Lime Dressing**

*ALL DRESSINGS ARE MADE IN HOUSE*

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The \$5000 lo-cal spa vinaigrette is the best thing to come from my month-long stay at a California health spa. I may not have gotten the results I went there for, but I did come home with a great recipe for all to enjoy!

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There are times when quality does not meet our specifications, and an item will not be served.

Separate checks divided equally.

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## *Famous Barbeque and Combos*

◆ BBQ Baby Back Ribs .....	HALF SLAB 16.95 ... FULL SLAB 22.95
Beef Ribs, BBQ OR PLAIN (SERVED UNTIL WE RUN OUT).....	18.95
BBQ Ribs and Chicken Combo .....	22.95
BBQ Ribs and Chicken Schnitzel Combo .....	22.95
BBQ Ribs and Coconut Fried Shrimp Combo .....	25.95
BBQ Ribs and Filet Combo* 8 OZ. ....	34.95

◆ **Winner of Chicago Magazine's "Best Ribs in Chicago!"**

## *A Tale of Two Sauces*

### **ORIGINAL VERSUS SOUTHWEST**

Everyone has a favorite BBQ sauce. I am confident that you will enjoy ours. In 1977, when I opened, I thought that our sauce was the best. In 1981, I moved to Scottsdale and opened Don & Charlie's. I was tinkering in the kitchen and came up with a Southwest sauce. It blew me away. Here I had two sauces that represented two regions of the country. For a taste of the Midwest, go with the original and for a taste of the Southwest, go with my co-favorite BBQ sauce.

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## *Prime Rib*

**CAREFULLY SELECTED AND AGED 28 DAYS.  
ROASTED FRESH DAILY TO PERFECTION. SERVED UNTIL WE RUN OUT.**

"Cuda" Cut, (DON'S MOM'S NICKNAME) 10 OZ.....	25.95
Regular Cut, 12 OZ. ....	28.95
Large Cut, 16 OZ. ....	31.95

## *Prime Steaks and Chops*

**OUR PRIME STEAKS ARE MIDWEST CORN FED AND AGED FOR 4 WEEKS**

Chopped Steak a la Bud Selig, FULL POUND, ONION STRINGS .....	15.95
Mumsie's Chopped Steak, FULL POUND, STUFFED WITH ONIONS AND PEPPERS .....	16.95
Don's Famous Pork Chops .....	SINGLE 10 OZ. 17.95 ..... DOUBLE 24.95
Parmesan Crusted New York, SERVED WITH MUSHROOMS, ONION STRINGS AND AU JUS .....	23.95
Filet Medallion Trio, BROILED WITH A HORSERADISH-DIJON, PARMESAN AND BLEU CHEESE CRUST .....	25.95
Skirt Steak Chicago Style, BURNT ONIONS .....	26.95
Filet Mignon.....	8 OZ. 29.95 ..... 12 OZ. 33.95
Ribeye Steak, 16 OZ. ....	30.95
New York Strip, 16 OZ. ....	39.95
New York Strip George Will Style, 16 OZ., WITH GARLIC .....	40.95

*ADD CHAR-CRUST TO ANY STEAK - A CHICAGO TRADITION*

*Consuming raw or uncooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Not responsible for well done steaks.*

## Chicken and Pasta

BBQ Chicken, 1/2 CHICKEN WITH OUR BBQ SAUCE .....	15.95
Garlic Chicken, TRY THE PICKAPEPPA SAUCE.....	HALF 15.95
Ned Colletti's Chicken Schnitzel, LEMON BUTTER SAUCE .....	17.95
Chicken Irv, BREAST SAUTÉED IN DEMI-GLAZE WITH MUSHROOMS.....	17.95
Momo's Spaghetti and Meatballs, SERVED WITH GARLIC CHEESE TOAST.....	13.95

## Fresh Fish and Seafood

Macadamia Nut Crusted Halibut, LIGHTLY SAUTÉED, SERVED WITH A LEMON BUTTER SAUCE.....	27.95
Salmon Filet, LEMON BUTTER SAUCE.....	24.95
Mustard Crusted Salmon .....	24.95
Nap's Coconut Fried Shrimp, SERVED WITH MARMALADE DIPPING SAUCE.....	23.95
Shrimp de Jonghe, SAUTÉED IN WINE, TOPPED WITH GARLIC BREAD CRUMBS .....	19.95

## Sandwiches

**ALL ORDERS COME WITH COLE SLAW, FRENCH FRIES AND A PICKLE.**

Original Burger, SHREDDED LETTUCE, TOMATO .....	9.95
Cheeseburger, CHEDDAR, AMERICAN, BLEU, SWISS OR PEPPER JACK .....	10.95
BBQ Beef, SLOW ROASTED BRISKET .....	10.95
Prime New York Steak Sandwich.....	17.95
Chicken Schnitzel.....	10.95

## Cole Slaw

Your choice of Cole Slaw – CREAMY **or** DELI – accompanies all dinners.

Cole Slaw has always been a weakness of mine. Growing up in Roger's Park, on Chicago's North Side, there were two landmarks: the Black Angus (not the chain) and Friedman's Deli. They both served great slaws: one creamy and the other deli-style.

Try either one of these delicious slaws to discover your weakness!

A la Carte.....	2.50
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### Sides

Baked Macaroni and Cheese .....	4.95
Onion Strings, SMALL .....	3.95
Double Baked Potato .....	2.95
"Cheesy Au Gratin Potato" .....	2.95

### Vegetables

- VEGETABLES SERVE TWO PEOPLE -	
Creamed Spinach.....	5.95
Sautéed Mushrooms .....	4.95
Steamed Broccoli.....	5.95

# *Things you should know*

## *Memorabilia*

Guests are always asking what my favorite piece of memorabilia is. Is it my Willie Mays jersey, my Michael Jordan jersey or my Joe Montana jersey?

Or how about any of my autographed baseballs?

The simple story is in 28 years I have been lucky to meet wonderful people and have had a good time. Each item has a little story and I hope you enjoy the collection as much as I do.

## *Carry-Out*

Everything on our menu is available for carry-out. Just call ahead and we will be happy to have your order ready to go when you get here.

## *Catering*

Let us help cater your parties – either at Don & Charlie's or at home.

## *Parties and Special Events*

Our party facilities can accommodate groups of 20 to 300 guests for everything from intimate cocktail parties, special dinner parties, important business meetings, and memorable wedding receptions.

Please call our Parties and Special Events Coordinator at (480) 990-0900 and we will be happy to assist you in planning your next event.

## *Gift Cards*

For gift giving all year long – remember Lettuce Entertain You Gift Cards. Available in \$25, \$50 and \$100 denominations, Lettuce Gift Cards are the perfect gift for any occasion. Ask your server for more information, or purchase your gift cards at our Carry-Out desk before you leave.

*Thanks for joining us,*

*Don Carson*

# *Diamond Backs 2009*

## *Summer – Fall Schedule*

<b>DATE</b>	<b>OPPONENT</b>	<b>TIME</b>	<b>DATE</b>	<b>OPPONENT</b>	<b>TIME</b>
Sun, 8/2	at Mets	10:10am	Wed, 9/2	at Dodgers	7:10pm
Mon, 8/3	at Mets	4:10pm	Thu, 9/3	at Dodgers	7:10pm
Tue, 8/4	at Pirates	4:05pm	Fri, 9/4	at Rockies	6:10pm
Wed, 8/5	at Pirates	4:05pm	Sat, 9/5	at Rockies	5:10pm
Thu, 8/6	at Pirates	4:05pm	Sun, 9/6	at Rockies	12:10pm
Fri, 8/7	at Nationals	4:05pm	Mon, 9/7	Dodgers	12:40pm
Sat, 8/8	at Nationals	4:05pm	Tue, 9/8	Dodgers	6:40pm
Sun, 8/9	at Nationals	10:35am	Wed, 9/9	Dodgers	6:40pm
Mon, 8/10	Mets	6:40pm	Fri, 9/11	Brewers	6:40pm
Tue, 8/11	Mets	6:40pm	Sat, 9/12	Brewers	5:10pm
Wed, 8/12	Mets	12:40pm	Sun, 9/13	Brewers	1:10pm
Fri, 8/14	Dodgers	6:40pm	Mon, 9/14	at Padres	7:05pm
Sat, 8/15	Dodgers	1:10pm	Tue, 9/15	at Padres	7:05pm
Sun, 8/16	Dodgers	1:10pm	Wed, 9/16	at Padres	12:35pm
Mon, 8/17	at Braves	1:05pm	Fri, 9/18	Rockies	6:40pm
Tue, 8/18	at Phillies	4:05pm	Sat, 9/19	Rockies	5:10pm
Wed, 8/19	at Phillies	4:05pm	Sun, 9/20	Rockies	1:10pm
Thu, 8/20	at Phillies	4:05pm	Mon, 9/21	Giants	6:40pm
Fri, 8/21	at Astros	5:05pm	Tue, 9/22	Giants	6:40pm
Sat, 8/22	at Astros	4:05pm	Wed, 9/23	Giants	6:40pm
Sun, 8/23	at Astros	11:05am	Fri, 9/25	Padres	6:40pm
Tue, 8/25	at Giants	7:15pm	Sat, 9/26	Padres	5:10pm
Wed, 8/26	at Giants	7:15pm	Sun, 9/27	Padres	1:10pm
Thu, 8/27	at Giants	7:15pm	Tue, 9/29	at Giants	7:15pm
Fri, 8/28	Astros	6:40pm	Wed, 9/30	at Giants	7:15pm
Sat, 8/29	Astros	1:10pm	Thu, 10/1	at Giants	12:45pm
Sun, 8/30	Astros	1:10pm	Fri, 10/2	at Cubs	11:20am
Mon, 8/31	at Dodgers	7:10pm	Sat, 10/3	at Cubs	TBD
Tue, 9/1	at Dodgers	7:10pm	Sun, 10/4	at Cubs	11:20am

**AWAY**    
 
**HOME**