



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. Since 1959, 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 and nothing but the best is ever acceptable.

Don Carson

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

Things you should know

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

Our catering menu reflects the most popular items we feature at Don & Charlie's.

The staff and management would love the opportunity to be a part of your next event, pool party, celebration, tail gate or just lunch. We can furnish everything needed to make your party a success.

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

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.

Don Carson

Appetizers

French Fried Onions Strings.....	6.95
Garlic Cheese Toast, CIABATTA WITH GARLIC BUTTER TOPPED WITH PARMESAN AND ROMANO CHEESE.....	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.....	9.95
Nap's Coconut Fried Shrimp, SERVED WITH A MARMALADE DIPPING SAUCE AND LEMON WEDGE	11.95
Classic Shrimp Cocktail, JUMBO PRAWNS, COCKTAIL SAUCE.....	11.95
Charred Rib Appetizer , DONE DON'S WAY WITH A NICE DEEP CHAR AND NO EXTRA SAUCE	16.95

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, CARROTS, 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
D.K.'s Salad*, FRESH CHICKEN BREAST, TOMATOES, HEARTS OF PALM, ARTICHOKES AND BLACK OLIVES		14.95
Cobb Salad a la "Vee"* FRESH CHICKEN BREAST, BLEU CHEESE CRUMBLES, TOMATOES, CRUMBLed 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

\$5000 Lo-Cal Spa Vinaigrette

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!

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

Separate checks divided equally.

An 18% gratuity will be added to all parties of 6 or more.

Chicken and Pasta

BBQ Chicken*, 1/2 CHICKEN WITH OUR BBQ SAUCE	14.95
Ned Colletti's Chicken Schnitzel*, LEMON BUTTER SAUCE.....	17.95
Momo's Spaghetti Marinara, SERVED WITH GARLIC CHEESE TOAST.....	13.95

Fresh Fish and Seafood

Seattle-Style BBQ Salmon*, OLIVE OIL, FRESH GARLIC, LIGHT SOY SAUCE, TURBINADO SUGAR.....	21.95
Mustard Crusted Salmon*	22.95
Nap's Coconut Fried Shrimp*, SERVED WITH MARMALADE DIPPING SAUCE.....	19.95
Shrimp de Jonghe*, SAUTÉED IN WINE, TOPPED WITH GARLIC BREAD CRUMBS	19.95
Macadamia Nut Crusted Halibut, LIGHTLY SAUTÉED, SERVED WITH A LEMON BUTTER SAUCE.....	27.95
Fresh Fish of the Day*, ASK YOUR SERVER.....	A.Q.

Sandwiches

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

Original Burger*, SHREDDED LETTUCE, TOMATO	10.95
Cheeseburger*, CHEDDAR, AMERICAN, BLEU, SWISS OR PEPPER JACK.....	11.95
Prime New York Steak Sandwich*	17.95
Chicken Schnitzel*	10.95
Grilled Fish Sandwich*, SHAVED FENNEL RELISH, LEMON-CAPER MAYO, NINE-GRAIN TOAST	13.95

Cole Slaw

Your choice of Cole Slaw – CREAMY or DELI –.

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

Vegetables

- VEGETABLES SERVE TWO PEOPLE -

Creamed Spinach	5.95
Sautéed Mushrooms.....	4.95
Steamed Broccoli.....	5.95

Sides

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

Famous Barbeque and Combos

DON'S FAVORITE WAY TO EAT RIBS

Our Baby Back Ribs are smoked and basted in BBQ sauce. I have always enjoyed them with no extra sauce and a nice deep char. Ask for charred ribs Don's way!

Charred Baby Back Ribs*, DON'S WAY	HALF SLAB 16.95	FULL SLAB 22.95
◆ 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 New Times Best of Phoenix, 2009

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

A Tale of Two Sauces

ORIGINAL VERSUS SOUTHWEST

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. 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.

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 29.95
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. 31.95	12 OZ. 35.95
Ribeye Steak*, 16 OZ.	30.95	
Don's "Bone-in" Ribeye*, 22 OZ.....	44.95	
New York Strip*, 16 OZ.....	39.95	
New York Strip George Will Style*, 16 OZ., WITH GARLIC	40.95	
Uncle Moe's Domestic Rib Lamb Chops*, 3 DOUBLES	41.95	

ADD CHAR-CRUST TO ANY STEAK - A CHICAGO TRADITION

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

*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.

A Bloody Mary Story

Everyone loves Bloody Marys and everyone has their own recipe. I stumbled across our recipe 25 years ago. I have tweaked it a little and now serve the best Bloody Mary in the land!

8.00

Don Carson

Martinis and Cosmopolitans

The Classic Martini, HENDRICK'S GIN, DRY VERMOUTH	9.00
Cosmopolitan, ABSOLUT CITRON, GRAND MARNIER, FRESH LEMON	9.00
Appletini, STOLI, SOUR GREEN APPLE LIQUEUR	10.00
Peach Cosmo, ABSOLUT APEACH, COINTREAU, ROSE'S LIME, CRANBERRY	10.00
Lemon Drop, KETEL ONE CITROEN, GRAND MARNIER, FRESH LEMON	11.00
Espresso Martini, STOLI VANIL, TIA MARIA, KAHLUA, CREAM	11.00
French Kiss, STOLI VANIL, CHAMBORD, PINEAPPLE JUICE	11.00

Don's Classic Cocktails

Prickly Pear Margarita, JOSE CUERVO, COINTREAU, PRICKLY PEAR JUICE, SPLASH OF O.J.	8.00
Katie's Dirty Shirley, 3 OLIVES CHERRY, SPRITE, GRENADINE, CHERRY	8.00
Tryhus Lemonade, ABSOLUT CITRON, FRESH LEMONADE WITH STRAWBERRY PUREE	8.50
Dave Nelson Punch, CAPTAIN MORGAN, FRESH LEMONADE WITH STRAWBERRY PUREE	8.50
Chambord Margarita, JOSE CUERVO MARGARITA, CHAMBORD, LIME	8.50
Gentleman's Manhattan, GENTLEMAN JACK BOURBON, SWEET VERMOUTH	9.00

Beers

DOMESTIC BOTTLED	PREMIUM DOMESTIC	IMPORTS
Bud 4.25	Sam Adams 5.00	Amstel Light..... 5.25
Bud Light 4.25	Blue Moon 5.00	Heineken 5.25
Coors Light 4.25	Fat Tire 5.00	Corona..... 5.25
Miller Lite 4.25	Sierra Nevada..... 5.00	Guinness 5.25
O'Douls (NA) 4.25	Four Peaks Kiltlifter 5.00	Stella Artois 5.25

For your convenience, we accept all major credit cards.
Cigar and pipe smoking are not allowed in the restaurant.

WHITES

	GLASS	BOTTLE
Chardonnay, Frei Brothers - Sonoma.....	5.50	21.00
Chardonnay, Kendall Jackson - California	6.50	25.00
Chardonnay, Ferrari Carano, Alexander Valley.....	7.50	29.00
Chardonnay, Sonoma Cutrer - Russian River Valley	8.50	33.00
Chardonnay, ZD - California.....	8.50	33.00
Chardonnay, Iron Horse - Russian River Valley.....	9.00	35.00
Chardonnay, BR Cohn, Sangiacomo - Carneros	9.50	37.00
Chardonnay, Landmark "Overlook" - Sonoma.....	10.25	40.00
Chardonnay, Cakebread - Napa Valley.....	12.00	47.00
Chardonnay, Stoney Hills - Napa Valley 2006, "Bill Neukom's Favorite"	64.00	
Pinot Grigio, Luna - Napa Valley	8.00	31.00
Pinot Grigio, Collio - Italy.....	9.00	35.00
Vidal, Rockway Glen Estate - Fergie Jenkins Hall of Fame Collection	5.50	21.00
Sauvignon Blanc, Kenwood - Sonoma.....	6.50	25.00
Sauvignon Blanc, Cake Bread - Napa Valley	9.00	35.00
Riesling, Jekel - Monterey	6.50	25.00
White Zinfandel, Beringer - California.....	5.50	21.00
Sparkling, Domaine Chandon, Split.....	8.50	
Sparkling, Mumm-Brut Prestige - Napa NV.....	42.00	

REDS

	GLASS	BOTTLE
Pinot Noir, MacMurray - Russian River Valley	5.50	21.00
Pinot Noir, Erath - Oregon.....	7.50	29.00
Pinot Noir, Mahoney - Carneros.....	8.50	33.00
Pinot Noir, Belle Glos - Sonoma County	9.50	37.00
Baco Noir, Rockway Glen Estate - Fergie Jenkins Hall of Fame Collection.....	5.50	21.00
Merlot, Bogle - California.....	5.50	21.00
Merlot, Alexander Valley Vineyards "Estate" - Alexander Valley.....	6.50	25.00
Merlot, Wild Horse - Paso Robles	7.50	29.00
Peitite Syrah, Bogle - California.....	6.50	25.00
Shiraz, Rosemount - Australia.....	5.50	21.00
Shiraz, Wolf Blass Gold Label - Australia.....	8.50	33.00
Syrah, Bridlewood - Central Coast.....	6.50	25.00
Malbec, Altos Las Hormigas - Mendoza, Argentina	5.50	21.00
Malbec, Pascual Toso Reserva - Mendoza, Argentina	6.50	25.00
Zinfandel, Seven Deadly Zins - Lodi.....	6.50	25.00
Zinfandel, Kenwood Jack London - Sonoma Valley.....	8.00	31.00
Zinfandel, Joel Gott, Dillian Ranch - Amador Valley.....	9.50	37.00
Cabernet, Louis Martini - Napa Valley.....	6.50	25.00
Cabernet, Coppola "Diamond Collection" - California	7.50	29.00
Cabernet, Hess Allomi, Estate - Napa Valley	8.50	33.00
Cabernet, Mercer - Washington State	9.50	37.00
Cabernet, Napa Cellars - Napa Valley 2007	10.25	40.00
Cabernet, Merryvale Starmont - Napa Valley.....	10.25	40.00
Zinfandel, St Francis "Old Vines" - Sonoma County.....	40.00	
Zinfandel, Frogs Leap - Napa Valley 2007.....	43.00	
Zinfandel, Earth Quake - Lodi 2007.....	50.00	
Meritage, Franciscan Magnificat - Napa 2006.....	34.00	
Meritage, Cain "Cuvee" NV6 - Napa Valley.....	40.00	
Meritage, Estancia - Paso Robles 2006	44.00	
Merlot, Hall - Napa Valley 2005.....	40.00	
Merlot, Duckhorn - Napa Valley 2007.....	68.00	
Merlot, Twomey (by Silver Oak) - Napa Valley 2005.....	67.00	
Pinot Noir, Morgan "12 Clones" - Monterey County 2007	40.00	
Pinot Noir, Sanford - Santa Barbara 2007.....	49.00	
Cabernet, Turnbull - Napa Valley 2006.....	50.00	
Cabernet, Robert Craig "Affinity" - Napa Valley 2007.....	55.00	
Cabernet, Heitz Cellars - Napa Valley 2005.....	65.00	
Cabernet, Jordan - Alexander Valley 2006.....	69.00	
Cabernet, Silver Oak - Alexander Valley 2005.....	80.00	
Cabernet, Cake Bread - Napa Valley 2006.....	90.00	
Cabernet, Silver Oak - Napa Valley 2005.....	105.00	