



STEAKS • RIBS • SEAFOOD

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 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**

APPETIZERS

our famous chopped liver platter sweet bell pepper strips, carrot slaw, diced onions and chopped egg	8.99
baked french onion soup topped with melted gruyère & swiss cheese	bowl 8.99
panko-crusted chicken tenders bbq sauce.....	8.99
french fried onions strings (great for sharing)	9.99
fried calamari lemon wedge, cocktail sauce	13.99
baked spinach and artichoke dip tortilla chips	10.99
shrimp scampi “chicago” style sautéed in white wine, topped with garlic bread crumbs.....	16.99
◆ classic shrimp cocktail 5 jumbo prawns, “killer” cocktail sauce	18.99
nap’s coconut fried shrimp served with a marmalade dipping sauce and lemon wedge	16.99

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 rib appetizer bbq baby back ribs.....	21.99
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SALADS

house salad	6.50
grape tomatoes, carrots, cucumbers and croutons	
don’s iceberg wedge	7.50
red onions, smoked bacon, tomatoes and bleu cheese crumbles	
caesar salad	7.99
chicken...15.99 shrimp...18.99 salmon...18.99	
cobb salad a la “vee”	14.99
bleu cheese crumbles, tomatoes, crumbled egg, bacon, avocado	
chicken...16.99 shrimp...25.99 salmon...25.99	
d.k.’s chopped chop salad	14.99
tomatoes, smoked bacon, corn, scallions, avocado, bleu cheese crumbles, tortilla strips, lime dressing	
chicken...16.99 shrimp...25.99 salmon...25.99	

**HOUSE ANCHOVY • 1000 ISLAND • CREAMY GARLIC • CREAMY RANCH
BLEU CHEESE • BALSAMIC VINAIGRETTE • LIME VINAIGRETTE**

all dressings are made in house

14OZ NY PRIME STEAK SANDWICH

Prepared with char-crust seasoning, served with cheese toast, your choice of cole slaw, creamy or deli-style and fresh hand-cut skinny fries 27.99

BURGERS & SANDWICHES

All burgers and sandwiches come with our hand-cut skinny fries, lettuce, tomato and pickle chips with a choice of creamy or deli-style cole slaw

original burger* shredded lettuce, tomato	14.99
cheeseburger* cheddar or american.....	15.99
hickory burger* bbq sauce, bacon, cheddar cheese	16.99
pulled bbq chicken sandwich topped with onion strings.....	11.99
grilled chicken breast grilled chicken breasts, shredded lettuce, tomato	11.99
panko-crusted chicken tenders bbq sauce, served on a platter	10.99

All burgers are cooked medium. These burgers are served cooked to order, undercooked or raw.
Consuming raw or uncooked meats or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

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) 10oz.....	36.99
regular cut* 12oz.....	39.99
large cut* 16oz.	42.99

FAMOUS BARBEQUE

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!

CHICAGO'S
ORIGINAL
SAUCE

- OR -

ARIZONA'S
SOUTHWEST
SAUCE

◆ charred baby back ribs don's way.....	half slab 22.99.....	full slab 29.99
◆ bbq baby back ribs	half slab 22.99.....	full slab 29.99
braised short rib bbq or plain, served with au jus.....	29.99	
add bbq chicken	12.99	
add broasted chicken	12.99	
add chicken schnitzel	12.99	
add coconut fried shrimp	16.99	

PRIME STEAKS

All steaks prepared with original char-crust seasoning - A Chicago tradition

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

◆ chopped steak a la bud selig* 16oz.....	19.99
◆ mumsie's chopped steak* 16oz., stuffed with onions and peppers.....	20.99
parmesan crusted new york* 14oz., served with mushrooms and au jus	33.99
filet duo* two 4 oz. filets, broiled with a parmesan and bleu cheese crust.....	35.99
skirt steak chicago style* 10oz., burnt onions	35.99
filet mignon* center cut, char-crust seasoning.....	8oz. 42.99..... 12 oz. 46.99
ribeye steak* 20oz., char-crust seasoning	46.99
prime new york strip* 16oz., char-crust seasoning.....	47.99
prime new york strip george will style* 16oz., char-crust seasoning with fresh roasted garlic.....	48.99

All items are served cooked to order, undercooked or raw.

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

ORIGINAL BROASTED CHICKEN

original broasted	22.99
steve v's spicy broasted.....	22.99

CHICKEN

bbq chicken 1/2 bbq chicken.....	22.99
chicken limón fresh lemon, sautéed mushrooms, garlic, spinach.....	23.99
ned colletti's chicken schnitzel two breasts lightly breaded in lavosh, pan fried, lemon butter sauce.....	23.99

SEAFOOD

seattle-style bbq salmon* olive oil, fresh garlic, light soy sauce, turbinado sugar	28.99
mustard crusted salmon* honey, mustard and bread crumbs.....	28.99
nap's coconut fried shrimp served with marmalade dipping sauce and lemon wedge.....	27.99
shrimp scampi "chicago" style sautéed in white wine, topped with garlic bread crumbs.....	27.99
pecan crusted rainbow trout* lightly sautéed, browned butter sauce.....	26.99

PASTA

SERVED WITH CHEESE TOAST, YOUR CHOICE OF COLE SLAW,
CREAMY OR DELI-STYLE

primavera olive oil, garlic, fresh vegetables, basil garnish.....	18.99
natalie's pasta marinara	14.99

VEGETABLES & SIDES

SERVES TWO

baked macaroni & cheese	7.99	double baked potato	6.99
creamed spinach	8.99	cheesy au gratin potato	6.99
◆ sautéed mushrooms	7.99	onion strings	5.99
pasta marinara	5.99	seasonal vegetable	MARKET

All entrees are served with your choice of creamy or deli-style cole slaw,
also a choice of baked potato, red skinned mashed potatoes,
hand-cut skinny fries, steak fries or seasonal vegetable

SIGNATURE COCKTAILS



MOSCOW MULE

new amsterdam vodka, ginger beer, simple syrup,
fresh lime juice, lime wedge, sprig of mint

10

TRYHUS STRAWBERRY LEMONADE

absolute citron, fresh lemonade, fresca,
strawberry puree, fresh strawberries

10

DAVE NELSON PUNCH

malibu rum, fresh lemonade,
pomegranate juice, fresca, orange

10

HARD BLACKBERRY LEMONADE

a secret prohibition - style lemonade
crème de mure, ketel one citron, fresh blackberries

12

RESORT DRINKS

SKINNY MARGARITA

casamigos blanco, agave nectar,
fresh lime juice

13

SLIM MOJITO

bacardi rum, fresh lime juice, fresh mint
agave nectar

10

SKINNY COSMO

absolut citron, cointreau, cranberry juice

11

SCOTTSDALE COOLER

sauvignon blanc, fresca soda, key lime simple syrup,
rocks, lemon and lime wheel

12

MARTINIS

APPLETINI

finlandia vodka, green sour apple liquor

11

COSMOPOLITAN

absolute citron, grand marnier, lemon

11

PEACH COSMO

absolute peach, cointreau, roses lime juice
cranberry juice, muddled peach

11

ESPRESSO

stoli vanil, kahlúa, cream, pinch of espresso

12



*A portion of the proceeds of these spirits will be donated to the local food bank www.kick-hunger.com.
Since its inception, The Taste has created over 192 million meals.*

VINTAGE COLLECTION



HARVEY WALL BANGER

created in the 1950's
new amsterdam vodka, galliano, orange juice

10



SINGAPORE SLING

just like they made them at the turn of the century
new amsterdam gin, cherry brandy, club soda,
sweet and sour, simple syrup

10

OLD FASHIONED

a classic just like it was made in the 1930's
makers mark, angostura bitters, sugar in the raw

11

ROB ROY

invented in 1894 by a bartender at the waldorf astoria hotel
dewers scotch whiskey, sweet vermouth, bitters

12

MARGARITAS

RUBY MARGARITA

herradura silver, pomegranate juice,
fresh lime juice, agave nectar, lime wedge

10

HOUSE MARGARITA

cuervo gold, triple sec, lime juice,
simple syrup, lime wedge

13

BLACKBERRY MARGARITA

herradura silver, crème de mure,
fresh lime juice, simple syrup

13

CADILLAC MARGARITA

cuervo gold, fresh lime juice, splash of oj,
grand marnier float, lime

13

BEER

BY THE CAN & PBR 4.00

BY THE BOTTLE 4.75 - 5.50

miller lite • bud light • coors light • corona
mic ultra • blue moon • anchor steam
heineken • stella artois • guinness • o'douls

DRAUGHTS

16OZ - 5.75

rotating regional craft beers

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 or tailgate. We can provide everything needed to make your party a success.

PARTIES & 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!

visit us at donandcharlies.com

WHITES**GLASS BOTTLE**

Chardonnay, Bogle - California	7.50	29.00
Chardonnay, William Hill - Central Coast California	8.25	32.00
Chardonnay, Kendall Jackson, Vintner's Reserve - California.....	8.75	34.00
Chardonnay, Sonoma Cutrer - Russian River Valley.....	12.00	47.00
Chardonnay, Cakebread - Napa Valley 2013-2014.....		80.00
Pinot Grigio, Little Black Dress - California.....	8.25	32.00
Pinot Grigio, Edna Valley - California	8.50	33.00
Sauvignon Blanc, Kenwood - Sonoma County	8.50	33.00
Sauvignon Blanc, Whitehaven - Marlborough, New Zealand.....	10.50	41.00
Sauvignon Blanc, Cakebread - Napa Valley 2015.....		55.00
Riesling, Jekel - Monterey.....	8.50	33.00
White Zinfandel, Beringer - California.....	7.50	29.00
Sparkling, LaMarca Prosecco, Split		12.00
Sparkling, J Cuvee 20 NV - Russian River Valley		70.00

REDS**GLASS BOTTLE**

Cabernet, Storypoint - California.....	9.00	35.00
Cabernet, Bonterra - Mendocino County.....	10.00	39.00
Cabernet, Decoy - Sonoma County (by Duckhorn)	12.00	47.00
Cabernet, Louis Martini - Sonoma County	12.25	48.00
◆ Cabernet, Orin Swift "Palermo" - Napa Valley 2014.....		80.00
Cabernet, Frog's Leap - Rutherford Estate - Napa Valley 2014.....		85.00
Cabernet, Jordan - Alexander Valley 2012.....		100.00
Cabernet, Heitz Cellars - Napa Valley 2012		95.00
Cabernet, Caymus - Napa Valley 2014.....		120.00
Cabernet, Silver Oak - Napa Valley 2011-2012.....		165.00
Pinot Noir, Bogle - California	9.00	35.00
Pinot Noir, MacMurray - Central Coast	10.00	39.00
Pinot Noir, Lyric - Santa Barbara (by Etude).....	10.50	40.00
Pinot Noir, Ghost Pines - Sonoma County/Monterey	11.50	45.00
Merlot, Bogle - California	8.25	32.00
Merlot, Beringer Founders - Napa Valley	8.50	33.00
Merlot, Wild Horse - Paso Robles.....	10.00	39.00
Merlot, Rombauer - Carneros 2013.....		65.00
Merlot, Duckhorn - Napa Valley 2013.....		95.00
◆ Petite Sirah Blend, Orin Swift "Machete" - California 2014.....		85.00
◆ Bordeaux Blend, Orin Swift "Papillon" - Napa Valley 2014		100.00
Meritage, Franciscan Magnificat - Napa Valley 2012		90.00
Red Blend, The Absent Minded Professor - Paso Robles	9.00	35.00
Red Blend, Madness and Cures "Sanity Red" - Alexander Valley.....	11.00	43.00
Grenache Blend, Dos Cabezas Red - Cochise County, Arizona.....	12.00	47.00
Shiraz, Rosemount - Australia	8.50	33.00
Zinfandel, Bogle "Old Vine" - Sonoma County	8.25	32.00
Zinfandel, Rancho Zabaco - Sonoma County	9.25	36.00
Zinfandel, Frog's Leap - Napa Valley 2014		65.00
Malbec, Alamos - Argentina	8.25	32.00
Malbec, Tamari - Mendoza, Argentina.....	8.50	33.00

VINTAGES ARE SUBJECT TO CHANGE WITHOUT NOTICE