

OPEN 7 DAYS
203.792.5555

CHUCKSDANBURY.COM

Chuck's STEAKHOUSE

BY BARBARIE'S



LUNCH SERVED FROM 11-3

STARTERS

FRENCH ONION 12
SOUP OF THE DAY 10
GARLIC CHEESE BREAD 14
mozzarella, parmesan, roasted garlic,
served with house marinara

FRIED CALAMARI* 19
cherry peppers, lemon caper aioli, marinara
BARBARIE'S MEATBALLS* 16
beef, pork, veal, mozzarella, parmesan, basil, garlic crostini
CLAMS CASINO* 17
bacon, lemon garlic butter sauce, charred lemon

CHICKEN WINGS* 17
buffalo, bbq, sweet chili, garlic parm, teriyaki
BANG-BANG SHRIMP* 20
jumbo shrimp, sweet chili glaze, chipotle aioli,
pineapple, sesame seeds

RAW BAR

served with cocktail sauce
SHRIMP COCKTAIL* 1/2 DOZEN 20
LITTLNECK CLAMS* 1/2 DOZEN 16
BLUE POINT OYSTERS* 1/2 DOZEN 20

TUNA TARTAR 22
yellow fin tuna, wasabi mayo,
sweet chili soy glaze, avocado, cucumber,
seaweed salad, wonton chips

CHUCK'S FAMOUS SALAD BAR*

ALL YOU CAN EAT – WITH ALL THE FIXIN'S 18
dressings: thousand island, golden Italian, ranch, blue cheese, balsamic vinegarette, oil & vinegar

ADD A PROTEIN

8 oz. ny strip* 18 | chicken, grilled or breaded 10 | grilled shrimp* 16 | salmon* 16

ALL DINNERS AND ENTRÉES INCLUDE UNLIMITED SALAD BAR

HANDHELDS

CLASSIC BARBARIE'S BURGER* 26
10oz burger, American, bacon, lettuce, tomato,
garlic aioli, brioche bun, fries, pickles

MEATBALL GRINDER 22
Barbarie's meatballs, marinara, mozzarella,
basil, French fries

SMOKEHOUSE BURGER* 26
10oz burger, gorgonzola, bacon, caramelized onions,
smoked bbq sauce, lettuce, tomato, brioche bun,
fries, pickles

STEAKHOUSE SLIDERS* 22
three beef sliders, American, bacon, lettuce, tomato,
garlic aioli, brioche, fries

DANBURY PHILLY* 24
shaved steak, caramelized onions, peppers,
American, garlic aioli, fries, pickles

FRENCH DIP 22
shaved steak, caramelized onions, swiss, fries,
pickles, au jus

TURF

ALL STEAKS SERVED WITH MASHED POTATOES & CARAMELIZED CARROTS (NO SUBSTITUTIONS)

CERTIFIED ANGUS – 30 DAY AGED

8oz FILET MIGNON* 52
Center-cut, bacon wrapped, cipollini onions

12oz BONELESS NY STRIP* 40

20oz COWBOY RIBEYE* 53

20oz PORTERHOUSE* 53

40oz PORTERHOUSE* 99 **45oz TOMAHAWK*** 105
SHARING SIZE | SERVED SLICED

ADD

8oz LOBSTER TAIL 30 **GRILLED SHRIMP** 18 **SHRIMP SCAMPI** 18

COMPLIMENTS

MELTED GORGONZOLA 5

CHUCK'S STYLE 6

Onions, mushrooms, gorgonzola, port wine reduction

SURF

SNOW CRAB CLUSTER
SINGLE 34 **DOUBLE** 62

COLOSSAL KING CRAB
1 POUND MP

SIDES 7

SEASONAL VEGETABLES ASPARAGUS CREAMED SPINACH SAUTÉED MUSHROOMS
MASHED POTATOES FRENCH FRIES SWEET POTATO FRIES BAKED POTATO MAC & CHEESE
LOADED ANYTHING WITH CHEESE & BACON +5

ENTRÉES

SOUP & SALAD BAR 21
enjoy our famous salad bar along with
your choice of French onion or soup of the day

BAKED ALASKAN COD 23
lemon butter sauce, seasonal vegetables,
mashed potatoes (Add stuffing +5)

LEMON CHICKEN 22
pan fried chicken cutlet, lemon, butter, parmesan,
mashed potatoes, seasonal vegetables

8oz NY STRIP 28
herb butter, mashed potatoes,
seasonal vegetables

SHRIMP SCAMPI* 24
cherry tomatoes, garlic lemon butter sauce,
basil, linguine

BURRATA RAVIOLI* 22
house-made burrata stuffed ravioli,
marinara, parmesan, basil

GOOD FOOD IS WORTH THE WAIT

To our valued patrons, your dinner is being prepared fresh and made to order. We appreciate your patience. Thank you.

Split Charge: A \$10 plate fee is added for any shared entrée.

*CONSUMER ADVISORY: THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS. ADVISE YOUR SERVER OF ANY ALLERGIES.

COCKTAILS 16

LITCHFIELD LEMONADE

blueberry vodka, classic lemonade, fresh mint

HOMEMADE SANGRIA

red, white, seasonal

PALOMA

espolón tequila, grapefruit soda, citrus with a touch of cranberry, tajin rim

PINK PANTHER

tito's handmade vodka, fresh strawberry, lemon-lime soda

PINEAPPLE PASSION

smirnoff vanilla, malibu rum, pineapple, grenadine

METAL MULE

american metal whiskey, ginger beer, splash of citrus

CUCUMBER RICKY MARTINI

tito's handmade vodka, st. germaine, lime, muddled cucumber

ESPRESSO MARTINI

smirnoff vanilla, kahlúa, fresh espresso, baileys

LYCHEE MARTINI

tito's handmade vodka, lychee purée, orange liqueur

MEZCALITA MARTINI

mezcal, blood orange, triple sec, elderflower

BOTTLED BREWS

ALLAGASH

BUD / BUD LIGHT

COOR'S LIGHT

CORONA

MICHELOB ULTRA

HEINEKEN + HEINEKEN 0.0 (N/A)

ATHLETIC IPA (N/A)

AMSTEL

LAND SHARK

SEA HAG

SPACE DUST

LAWSON'S SIP OF SUNSHINE

HIGHNOON (Black Cherry or Peach)

CHARTER OAK KOLSCH

ROAD TO RUIN

SURFSIDE Iced Teas w/Vodka

(Green Tea, Raspberry, "Arnold Palmer")

STRONGBOW CIDER

DRAFT BREWS

GOOSE ISLAND IPA

GUINNESS

SAM SEASONAL

SHOCK TOP

STELLA

YUENGLING

CHARTER OAK 1687 BROWN ALE

WHITES

		
CHARDONNAY, BARBARIE'S – CALIFORNIA	9	30
CHARDONNAY, KENDALL JACKSON – CALIFORNIA	12	44
PINOT GRIGIO, BARBARIE'S – CALIFORNIA	9	30
PINOT GRIGIO, CANDONI – ITALY	11	38
PINOT GRIGIO, SANTA MARGHERITA – ITALY	15	54
SAUVIGNON BLANC, KIM CRAWFORD – NEW ZEALAND	12	42
CONUNDRUM BY CAYMUS, BLEND – CALIFORNIA	15	54
REISLING, RELAX – GERMANY	12	42
KELLEREI TERLAN, CANTINA TERLANO – ITALY		68
MOSCATO, LUMINA – ITALY	12	42
ROSE, WHISPERING ANGEL – PROVENCE	15	54

FROM THE CAVE ROSE & SPARKLING

PROSECCO, DaLUCA – ITALY	12	44
ROSE, WHISPERING ANGEL – PROVENCE	15	54
CHAMPAGNE, MOET & CHANDON – FRANCE		135
NECTAR ROSÉ CHAMPAGNE, MOET & CHANDON – FRANCE		142

REDS

CABERNET, BARBARIE'S – CALIFORNIA	9	30
CABERNET, RODNEY STRONG – CALIFORNIA	12	37
CABERNET, OBERON – CALIFORNIA	15	54
CABERNET, ROTH – CALIFORNIA		51
CABERNET, CAYMUS VINYARDS – CALIFORNIA		140
CABERNET, PASO ROBLES AUSTIN HOPE – CALIFORNIA		135
CABERNET, SILVERADO VINYARDS – CALIFORNIA		105
CABERNET, JUSTIN ISOSCELES – CALIFORNIA		185
PINOT NOIR, BARBARIE'S – CALIFORNIA	9	30
PINOT NOIR, MEIOMI – CALIFORNIA	15	54
RED BLEND, OVERTURE OPUS ONE – CALIFORNIA		275
MERLOT, BARBARIE'S – CALIFORNIA	9	30
MERLOT, MARKHAM – CALIFORNIA		58
CONUNDRUM BY CAYMUS, RED BLEND – CALIFORNIA	15	54
MALBEC, BODEGA SEPTIMA – ARGENTINA	11	38
MONTEPULCIANO – D'ABRUZZO CANTINA VALLE ITALY	15	54
CHIANTI – SAN JACOPO ITALY		51
BARBARESCO – PRODUTTORI DEL BARBARESCO ITALY		120
BRUNELLO – PIAN DELLE VIGNE ITALY		185

RESERVES

MITCHNER'S

BIB + TUCK

BLANTON'S

KNOB CREEK

FOUR ROSES

ELIJAH CRAIG

WHISTLEPIG

BULLEIT / BULLEIT RYE

AMERICAN METAL / AMERICAN METAL 10 YR

JEFFERSON'S RESERVE

JEFFERSON'S OCEAN

LAPHROAIG 10 YR SINGLE MALT

GLENLIVET 12 YR SINGLE MALT

GLENFIDDICH 12 YR SINGLE MALT

BALVENIE 12 YR SINGLE MALT

MACALLAN 12 YR & 18 YR

OBAN 14 YR

BOLOMORE 25 YR

DON JULIO 1942

CLASE AZUL

CHECK US OUT ONLINE FOR DAILY SPECIALS, EVENTS, TASTINGS AND MORE!! HOST YOUR PRIVATE EVENT HERE!