

OPEN 7 DAYS
203.792.5555

CHUCKSDANBURYCT.COM



BY BARBARIE'S



STARTERS

FRENCH ONION 12
NEW ENGLAND CLAM CHOWDER 10
GARLIC CHEESE BREAD 14
mozzarella, parmesan, garlic, italian seasoning,
served with house marinara
FRIED CALAMARI* 19
pickled peppers, lemon caper aioli, marinara

STEAMED CLAMS* 19
lemon, butter, white wine, basil, garlic bread
TUNA TARTAR* 22
sushi-grade tuna, wasabi mayo, sweet soy chili glaze,
avocado, cucumber, seaweed salad, wonton chips
BARBARIE'S MEATBALLS* 16
beef, pork, veal, mozzarella, parmesan, basil, garlic bread

WINGS* 17
teriyaki, sweet chili, buffalo, bbq, garlic parm
BANG-BANG CHICKEN* 17
crispy buttermilk chicken, sweet chili aioli
CLAMS CASINO* 17
bacon, garlic, lemon, white wine, butter
CRISPY BRUSSELS SPROUTS 16
bacon, balsamic, garlic rosemary aioli

RAW BAR

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

CHUCK'S FAMOUS SALAD BAR*

ALL YOU CAN EAT – WITH ALL THE FIXIN'S 17
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 | tuna* 18

ALL DINNERS AND ENTRÉES INCLUDE UNLIMITED SALAD BAR

HANDHELDS

CLASSIC BARBARIE'S BURGER* 25
10 oz. burger, american, bacon, lettuce,
tomatoes, garlic aioli, brioche bun, fries, pickles
DANBURY PHILLY* 23
shaved steak, caramelized onions and peppers,
american, garlic aioli, fries, pickles

CHICKEN BACON RANCH CLUB* 23
grilled chicken, bacon, cheddar, lettuce,
tomatoes, ranch dressing, toasted sourdough, fries, pickles
SMOKEHOUSE BURGER* 25
10oz burger, gorgonzola, bacon, caramelized onions,
smoked BBQ sauce, lettuce, tomatoes, brioche bun, fries, pickles

TURF^{GF}

CERTIFIED ANGUS – 30 DAY AGED
8oz FILET MIGNON* center-cut, bacon wrapped, roasted cipollini onion 45
16oz BONELESS NY STRIP, SERVED SLICED* 44 **20oz COWBOY RIBEYE*** 46 **20oz PORTERHOUSE*** 46
SHARING SIZE | SERVED SLICED
40oz PORTERHOUSE* 92 **45oz TOMAHAWK*** 98

ADD

6oz LOBSTER TAIL * 23 **(4) SHRIMP* – GRILLED OR SCAMPI** 16

COMPLIMENTS

CHUCK'S STYLE

MELTED GORGONZOLA 4 onion, mushrooms, gorgonzola, port wine reduction 5 **GARLIC PARMESAN CRUST** 4

SURF

SNOW CRAB CLUSTER^{GF*} SINGLE 34 **DOUBLE** 62 **COLOSSAL KING CRAB^{GF*} 1 POUND MP**

SIDES 7

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

ENTRÉES

UNLIMITED SALAD BAR INCLUDED

6oz LOBSTER TAIL* 37
seasonal vegetable, mashed potatoes
ADD crabmeat stuffing +10
STUFFED SHRIMP OR SCALLOPS* 37
lump crabmeat stuffing, seasonal vegetable,
mashed potatoes
ROASTED HALF CHICKEN* 34
teriyaki glaze, seasonal vegetable, mashed potatoes
CHUCK'S SURF & TURF* 39
filet medallions, three jumbo shrimp,
mashed potatoes, teriyaki glaze
RACK LAMB* 43
cabernet dijon reduction, asparagus, mashed potatoes

CHUCK'S ROASTED SHORT RIB* 40
slow roasted, port wine reduction
asparagus, mashed potatoes
EGGPLANT OR CHICKEN PARMESAN* 28 | 32
mozzarella, parmesan, basil,
linguine, marinara
RICOTTA BOLOGNESE* 32
beef, pork, veal, basil, herb ricotta,
parmesan, rigatoni, basil
CHICKEN MILANESE* 26
panko-breaded chicken, arugula, red onions,
cherry tomatoes, parmesan, lemon vinaigrette

SHRIMP SCAMPI* 35
cherry tomatoes, basil, lemon, butter,
garlic, white wine, linguine
CAJUN SWORDFISH* 38
blackened, artichokes, tomatoes, kalamata olives,
capers, garlic, lemon, white wine, mashed potatoes
YELLOWFIN TUNA* 38
sesame crusted sushi-grade tuna, seared rare,
fried rice, wasabi drizzle, kimchi, sweet soy
ATLANTIC SALMON* 38
lemon caper sauce, asparagus, mushroom risotto
SEA SCALLOPS* 41
pan-seared, gochujang reduction, sesame seeds,
sundried tomato & mushroom risotto, scallions

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

CRAFT COCKTAILS 14

LITCHFIELD LEMONADE
blueberry vodka, classic lemonade, fresh mint
HOMEMADE SANGRIA
red, white, seasonal
MY BOY BLUE
tito's handmade vodka, classic lemonade, steeped blueberry simple
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
BUDWEISER / BUD LIGHT
COOR'S LIGHT
CORONA
MICHELOB ULTRA
HEINEKEN
AMSTEL LIGHT
LANDSHARK
STRONGBOW CIDER
SEA HAG IPA
ELYSIAN SPACE DUST IPA
LAWSON'S SIP OF SUNSHINE IPA
ROAD 2 RUIN DOUBLE IPA
SURFSIDE (Green Tea, Raspberry, "Arnold Palmer")
HIGHNOON (Black Cherry or Peach
HEINEKEN 0.0 (N/A)
ATHLETIC IPA (N/A)

DRAFT BREWS

BUD LIGHT
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

ROSE & SPARKLING

PROSECCO, DaLUCA – ITALY	12	44
ROSE, WHISPERING ANGEL – PROvence	15	54
CHAMPGANE, 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	JEFFERSON'S OCEAN
BIB + TUCK	LAPHROAIG 10 YR SINGLE MALT
BLANTON'S	GLENLIVET 12 YR SINGLE MALT
KNOB CREEK	GLENFIDDICH 12 YR SINGLE MALT
FOUR ROSES	BALVENIE 12 YR SINGLE MALT
ELIJAH CRAIG	MACALLAN 12 YR & 18 YR
WHISTLEPIG	OBAN 14 YR
BULLEIT / BULLEIT RYE	BOLOMORE 25 YR
AMERICAN METAL / AMERICAN METAL 10 YR	DON JULIO 1942
JEFFERSON'S RESERVE	CLASE AZUL