

OPEN 7 DAYS
203.792.5555

CHUCKSDANBURY.COM

Chuck's STEAKHOUSE

BY BARBARIE'S

DINNER



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

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

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

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

UNLIMITED SALAD BAR INCLUDED

8oz LOBSTER TAIL* 43
seasonal vegetables, mashed potatoes
STUFFED SHRIMP* 38
lump crabmeat stuffing, seasonal vegetables,
mashed potatoes

CHUCK'S SURF & TURF* 40
filet medallions, jumbo shrimp,
teriyaki glaze, mashed potatoes

RACK LAMB* 43
cabernet dijon reduction, asparagus, mashed potatoes

CHUCK'S ROASTED SHORT RIB* 44
bone-in, slow roasted, fork tender, teriyaki glaze,
asparagus, mashed potatoes

GNOCCHI BOLOGNESE* 32
beef, pork, veal, basil,
parmesan, house-made gnocchi, basil

CHICKEN PARMESAN* 32
mozzarella, parmesan, marinara, basil, linguine

CHICKEN MILANESE* 32
panko breaded chicken, mixed greens, red onions,
tomatoes, gorgonzola, balsamic vinaigrette

SHRIMP SCAMPI* 36
cherry tomatoes, garlic lemon butter sauce,
basil, linguine

ATLANTIC SALMON* 38
pomegranate balsamic reduction, asparagus,
mashed potatoes

SEA SCALLOPS* 42
lemon butter caper sauce, asparagus,
mashed potatoes

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

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