

APPETIZERS

Shrimp Cocktail	\$10	Mozzarella Sticks	\$6
Crab Cakes	\$6	Cheese Cubes	\$6
Potato Skins	\$5		
Loaded with chili, cheese, and bacon with a side of sour cream			
Vegetarian Chili	Cup \$3	Bowl \$5	
Homemade Soup of the Day			

SALADS

House Salad		Chef Salad	
small \$4	large \$7	small \$8	large \$11
Add: tuna salad, egg salad, cranberry walnut chicken salad, or grilled or crispy chicken \$4		Ham, turkey, American & cheddar cheese, lettuce, tomato, onion & cucumbers	
Add: Salmon Fillet (4oz) \$6		Portobello Salad	
Cobb Salad		Small: \$8 Large: \$11	
small \$9 large \$12		Grilled, marinated Portobello mushrooms, cranberries, and walnuts	
Grilled or crispy chicken, bacon and a hard-boiled egg		Dressings: Oil & Vinegar, Creamy Italian, Russian, Blue Cheese, Ranch, Parmesan Peppercorn, Balsamic Vinaigrette	
Steak Salad			
small \$9 large \$12			
Sliced top round steak, American cheese and bacon			

SANDWICH BOARD

Served with lettuce & tomato on white, whole wheat or rye bread

\$7	\$4
Our Own Roast Beef	Baked Ham
Oven Roasted Turkey	Egg Salad
Cranberry Walnut Chicken Salad	Tuna Salad

Make your sandwich into a triple decker with bacon and a cup of cole slaw. Add \$3

CHEF'S SUGGESTIONS

Tony's Chicken Melt	\$9	Patty Melt	\$9
A grilled pepper jack cheese sandwich with a chicken fillet and bacon.		A grilled cheese sandwich with a hamburger, bacon, fried onion and Russian dressing.	
Turkamato	\$7	Hot Roast Beef Sandwich	\$11
A grilled cheese sandwich with turkey, bacon and tomato.		With cheese and fried onions on a toasted hard roll.	
Chicken Cordon Bleu	\$9	BBQ Burger	\$7
A chicken fillet topped with ham and swiss on a roll with lettuce, tomato, onion, pickle and a cup of cole slaw.		Bacon cheeseburger topped with BBQ sauce and onion rings.	



Where good food and friendly service bid you come again

OLD RELIABLES

Grilled Cheese	\$4	Hot Dog	\$4
With Bacon, Ham Or Tuna	\$5	Clam Roll	\$12
BLT	\$4	Scallop Roll	\$12
Fried Chicken In A Basket	\$16	Steak Sandwich	\$8
Served with French fries, a cup of cole slaw and a buttered roll.		A 4oz tenderized top round steak served on buttered toast with French fries and pickles.	
Chili Burger	\$10	Franks And Beans	\$9
Two open faced hamburgers, covered with chili and onions. Single chili burger \$6		Two hot dogs, baked beans and a cup of cole slaw. Single frank \$6	
Chili Dog	\$6	Fish And Chips	\$13
Chicken Tenders And Fries	\$8	Extra fish	\$5

BURGERS & SUCH

Served with lettuce, tomato, onion, pickle and a cup of cole slaw

\$7
Quarter Pound Hamburger
Chicken Fillet
4oz Top Round Steak
Crab Cake
Portobello Mushroom
Veggie Burger

\$9
4oz Salmon Fillet
Battered Cod Fillet

Make it a Special. Add \$4
Special comes with a small cole slaw, a cup of beans and your choice of a side.

EXTRAS

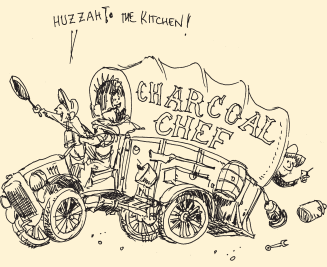
\$1 for each item

American, Cheddar, Swiss or Pepper Jack cheese
Lettuce and tomato
Bacon
Fried onions
Hard roll or English muffin

DINNERS

All dinners come with a choice of 2 sides.

NY Strip Steak	\$28	Cornish Hen	\$20
A thick and juicy 14oz cut of beef.		A whole game hen, deep fried until golden and tender. Served in a basket with a buttered roll.	
Rib Steak	\$27	Salmon Fillet	\$22
A flavorful 12oz cut of choice beef.		A flaky 8oz skinless fillet.	
Chopped Steak	\$14	Rainbow Trout	\$21
A half pound of ground beef served with a cup of baked beans.		A whole deboned trout.	
Pork Chops	\$24	Sea Scallops	\$26
Two bone-in pork chops served with a cup of apple sauce. Single pork chop \$20		Battered and fried or seared. Side of scallops \$21	
St Louis Ribs		Whole Belly Clams	\$27
Pork ribs covered in a slightly smoky yet savory BBQ sauce. Half rack \$18 Full rack \$24		Fresh whole clams battered and fried until golden. Side of clams \$22	
Ham Steak	\$16	Breaded Shrimp	\$18
A 10oz cut of ham topped with pineapple, a cherry, and served with a cup of baked beans.		Butterflied shrimp, panko breaded and fried to a golden crisp. Side of Shrimp \$13	
Boneless Chicken	\$18	Seafood Sampler	\$25
A double breast of chicken marinated in BBQ sauce.		A taste of our deep fried seafood. Shrimp, scallops, clams and cod.	
Fish of the Day	MP	Ask Your Server	



STEAK DONENESS GUIDE

Rare: red inside
Medium-rare: layer of pink, red center
Medium: pink center
Medium-well: layer of brown, pink center
Well: brown of the way through

SIDES \$3

Baked sweet potato
Baked potato
Sweet potato fries
French fries
Onion rings
Sautéed mushrooms
Apple sauce
Baked beans
Tossed salad
Cole slaw
Pickled veggies

*THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS REDUCES THE RISK OF FOOD BOURNE ILLNESS, MAY BE COOKED TO ORDER.



WINES

Glass: \$7
Bottle: \$16
Half Carafe: \$16

Reisling
White Zinfandel
Pinot Grigio
Chardonnay
Pinot Noir
Merlot
Cabernet
Port
Prosecco \$6

BEERS

\$5

Blue Moon
Coors Light
Corona
PBR 16oz
Samuel Adams
Stella Artios
Sam Adams Seasonal
Yuengling
Yeungling Light

**Look For Our
Rotating Beer Specials**

SPECIALTY DRINKS

Fallen Angel

Angel's Envy bourbon
Brandy
Martini Fiero
Bitters

Elderflower Gin Fizz

Empress gin
St Germain's elderflower liqueur
Lime juice
Club soda

Quince & Tonic

Whitney Neill Quince Gin

Passion Fruit Mimosa

Chinola passion fruit liqueur
Prosecco

Mule Cocktail

Your choice of either vodka, gin,
bourbon, dark rum, or tequila
Ginger beer
Lime

Strawberry Spritzer

Grey Goose Essences
Strawberry & lemon grass
Club soda

DRINKS

Coffee	\$2
Tea	\$2
Hot Chocolate	\$2
Milk	\$2
Chocolate Milk	\$3
Milkshake	\$7
Soda (with free refill)	\$2
Iced Tea (with free refill)	\$2
Lemonade (with free refill)	\$2
Apple Juice	\$3
Orange Juice	\$3
Grapefruit Juice	\$3
Tomato Juice	\$3
Cranberry Juice	\$3

DESSERTS

Pie	\$5
Pie a la Mode	\$7
Cake	\$6
Dish of Ice Cream	\$5
Sundae	\$7
Strawberry Shortcake	\$7
Homemade Bread Pudding	\$7
Homemade Rice Pudding with Raisins	\$7
Hot Fudge Shot	\$2
Whipped Cream Shot	\$1

COFFEE DRINKS \$8

Irish Coffee
Mexican Coffee
Keoke Coffee
Jamaican Coffee
KGB Coffee



COCKTAILS

Alabama Slammer
Bacardi Cocktail
Black Russian
Bloody Mary
Brandy Alexander
Cape Codder
Collins
Cosmopolitan
Daiquiri
Fuzzy Navel
Gimlet
Gin & Tonic
Grasshopper
Harvey Wallbanger
Jack Rose
Kamikaze
Long Island Ice Tea
Madras
Manhattan
Margarita
Martini
Melon Ball
Mudslide
Nuts & Berries
Old Fashioned
Orange Blossom
Planters Punch
Rob Roy
Rum & Coke
Rusty Nail
Screwdriver
Seabreeze
Side Car
Singapore Sling
Sloe Gin Fizz
Snake Bite
Sombrero
Sours
Stinger
Tequila Sunrise
Toasted Almond
White Russian

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