

# CHARCOAL CHEF

## LUNCH SPECIAL 11AM-4PM

Half a sandwich with either  
a cup of soup or a salad  
plus a soft drink

**\$10**

### DRINKS \$3

Coffee  
Tea  
Hot Chocolate  
Iced Tea  
Lemonade  
Soda  
Orange Juice  
Apple Juice  
Cranberry Juice  
Grapefruit Juice  
Tomato Juice  
Milk  
Chocolate Milk  
Milkshake \$9

### SPECIALTY DRINKS

**Elderflower Gin Fizz**  
Empress gin  
St. Germain's elderflower  
liqueur  
Fresh lime juice  
Club soda

**Lemon Drop**  
Vengeance Vodka  
Triple Sec  
Fresh lemon juice  
simple syrup

**Fallen Angel**  
Angel's Envy bourbon  
Brandy  
Martini Fiero  
Bitters

**Sparkling Margarita**  
Mi Campo tequila  
Triple Sec  
Sour mix  
Fresh lime juice  
Prosecco float

### COCKTAILS

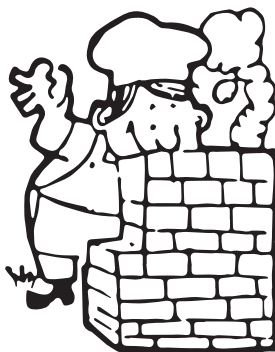
Alabama Slammer  
Bacardi Cocktail  
Black Russian  
Bloody Mary  
Brandy Alexander  
Cape Codder  
Collins  
Cosmopolitan  
Daiquiri  
Fuzzy Navel  
Gimlet  
Gin & Tonic  
Grasshopper  
Harvey Wallbanger  
Jack Rose  
Kamikaze  
Long Island Ice Tea  
Madras  
Manhattan  
Margarita  
Martini  
Melon Ball  
Mudslide  
Mule  
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



## WE HAVE ENJOYED YOUR COMPANY HOPE YOU CAN SAY THE SAME

### Mileage Chart From Charcoal Chef

NORTH	SOUTH
Watertown, CT.....5	Newtown, CT .....12
Hartford, CT.....40	Danbury, CT.....20
Boston, MA .....130	New York, NY.....98
Niagara Falls, NY .....400	Washington, DC.....300
The North Pole .....3278	The South Pole .....9023
EAST	WEST
Mystic, CT.....82	Las Vegas, Nevada.....2750
STRAIGHT UP	STRAIGHT DOWN
The Moon.....238,856	Perth, Australia.....7930



# CHARCOAL CHEF

SINCE - 1956

**Real Charcoal Broiling**

“A Treat that Can’t be Beat”

Cocktails • Lunch • Dinner

670 MAIN STREET NORTH  
on U.S. 6  
WOODBURY • CONNECTICUT

**203-263-2538**

[www.TheCharcoalChef.com](http://www.TheCharcoalChef.com)



APPETIZERS

Potato Skins \$8

Loaded with chili, cheese, and bacon with a side of sour cream

Shrimp Cocktail \$12      Mozzarella Sticks \$8  
Crab Cakes \$8      Cheese Cubes \$8

Vegetarian Chili      Cup \$6      Bowl \$8

SALADS

House Salad  
small \$4      large \$7  
Add: tuna salad, egg salad,  
cranberry walnut chicken salad,  
or grilled or crispy chicken \$5  
Add: Salmon Fillet (4oz) \$8

Chef Salad  
small \$10      large \$13  
Ham, turkey, American &  
cheddar cheese, lettuce, tomato, onion  
& cucumbers

Portobello Salad  
Small: \$10      Large: \$13  
Grilled, marinated Portobello  
mushrooms, cranberries, and walnuts

Dressings: Oil & Vinegar,  
Creamy Italian, Russian,  
Blue Cheese, Ranch,  
Parmesan Peppercorn,  
Balsamic Vinaigrette

Cobb Salad  
small \$12      large \$15  
Grilled or crispy chicken,  
bacon and a hard-boiled egg

Steak Salad  
small \$12      large \$15  
Sliced top round steak,  
American cheese and bacon

SANDWICH BOARD

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

\$10  
Our Own Roast Beef  
Oven Roasted Turkey  
Cranberry Walnut Chicken Salad

\$5  
Baked Ham  
Egg Salad  
Tuna Salad

Make your sandwich into a triple decker  
with bacon and a cup of cole slaw. Add \$4

OLD RELIABLES

Grilled Cheese \$4      Hot Dog \$4  
With Bacon, Ham Or Tuna \$6      BLT \$5

Fried Chicken In A Basket \$24      Steak Sandwich \$10  
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 \$15      Franks And Beans \$10  
Two open faced hamburgers,  
covered with chili and onions.  
Single chili burger \$12 Two hot dogs, baked beans  
and a cup of cole slaw.  
Single frank \$7

Chili Dog \$9      Fish And Chips \$15  
Chicken Tenders And Fries \$10      Extra fish \$6

BURGERS & SUCH

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

\$8  
Quarter Pound Hamburger  
Crab Cake  
Veggie Burger  
Portobello Mushroom

\$10  
Chicken Fillet  
Beyond Burger

\$13  
Bison Burger  
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  
Tomato  
Bacon  
Fried onions  
Hard roll or English muffin  
Gluten Free Bread or Roll

CHEF'S SUGGESTIONS

Tony's Chicken Melt \$11      Fun Guy Melt \$7  
A grilled pepper jack cheese sandwich  
with a chicken fillet and bacon. A grilled Swiss cheese sandwich on  
rye with tomato and sliced Portobello  
mushroom.

Fish-a-ma-jig \$11      BBQ Burger \$8  
A grilled cheese sandwich on rye with  
tomato, onion, and a fish filet. Bacon cheeseburger topped  
with BBQ sauce and onion rings.

Hot Roast Beef Sandwich \$11      Patty Melt \$10  
With cheese and fried onions  
on a toasted hard roll. A grilled cheese sandwich  
with a hamburger, bacon, fried onion  
and Russian dressing.

Chicken Cordon Bleu \$11      Turkamato \$7  
A chicken fillet topped with  
ham and swiss on a roll with  
lettuce, tomato, onion, pickle  
and a cup of cole slaw. A grilled cheese sandwich  
with turkey, bacon and tomato.



Where good food and friendly service bid you come again

DINNERS

All dinners come with a choice of 2 sides.

NY Strip Steak \$35      Boneless Chicken \$20  
A thick and juicy 14oz cut of beef. A double breast of chicken  
marinated in BBQ sauce.

Rib Steak \$35      Cornish Hen \$27  
A flavorful 12oz cut of choice beef. A whole game hen, deep fried  
until golden and tender. Served  
in a basket with a buttered roll.

Chopped Steak \$18  
A half pound of ground beef  
served with a cup of baked beans.

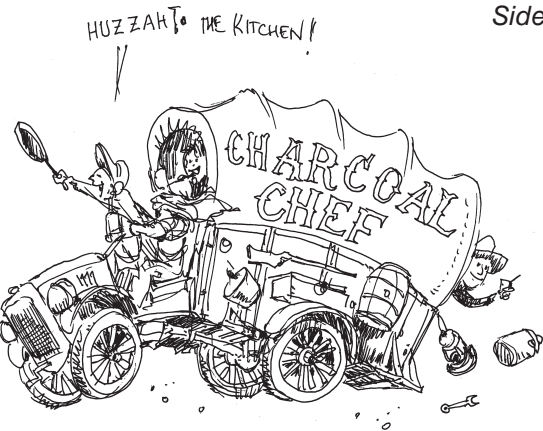
Pork Chops \$26      Salmon Fillet \$29  
Two bone-in pork chops A flaky 8oz skinless fillet.  
served with a cup of apple sauce.

Rainbow Trout \$26  
A whole deboned trout.

Sea Scallops \$36  
Battered and fried or seared.  
Side of scallops \$31

St Louis Ribs      Whole Belly Clams \$31  
Pork ribs covered in a slightly smoky yet savory BBQ sauce. Fresh whole clams battered and  
fried until golden.  
Half rack \$21 Side of clams \$26  
Full rack \$29

Ham Steak \$19      Breaded Shrimp \$22  
A 10oz cut of ham topped Butterflied shrimp, panko breaded  
with pineapple, a cherry, and fried to a golden crisp.  
and served with a cup of baked beans. Side of Shrimp \$17



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 all of the way through

SIDES \$4

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

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