Chuck's STEAK HOUSE

APPS & STARTERS

JUMBO SHRIMP COCKTAIL 13.95
BUFFALO SHRIMP COCKTAIL 14.95
FRIED CALAMARI - W/CHERRY PEPPERS . 11.95
NACHOS GRANDE 10.95
STUFFED MUSHROOM CAPS 7.95
CLAMS CASINO 9.95
TERIYAKI STEAK SKEWERS (4). 8.95
WINGS (PLAIN, BBQ, BUFFALO, TERIYAKI) . 11.25
CHICKEN TENDERS 9.25
IDAHO POTATO SKINS 7.29
CHIPS AND SALSA 3.00
BAKED FRENCH ONION SOUP 6.99

SPECIALTY ITEMS

TIPS AND SKINS - 8OZ OF SLICED ANGUS SIRLOIN TIPS SEASONED CHUCK'S STYLE ACCOMPANIED BY 4 POTATO SKIN WEDGES. SERVED W/HORSERADISH DIPPING SAUCE 16.95
FISH N CHIPS 16.95
IRISH NACHOS - THIN SLICED FRIED IDAHO POTATOES TOPPED WITH MELTED CHEDDAR, BACON, RED ONION, TOMATOES AND A FEW CHERRY PEPPERS TOPPED WITH SOUR CREAM FOR DIPPING. 9.25

STONE PIES (10 INCHES - 8 SLICES)

MOZZARELLA PIE 9.50
3 CHEESE SPECIAL (MOZZARELLA, GORGONZOLA, ASIAGO). 9.50
BBQ CHICKEN 13.95
BUFFALO CHICKEN 13.95
TOMATO & BASIL (NO SAUCE) 9.50

BURGERS & SANDWICHES & SALADS

ALL BURGERS AND SANDWICHES SERVED WITH LETTUCE, TOMATO, PICKLE, AND CHOICE OF SIDE.
ADD SWISS, AMERICAN, CHEDDAR, GORGONZOLA, ONIONS, PEPPERS, SAUTEED MUSHROOMS, OR BACON - .75 EACH

CHUCK'S ANGUS BEEF BURGER 11.95
BEYOND MEAT BURGER (100% VEGAN) 13.95
CHICKEN SANDWICH - (PLAIN, BLACKENED, TERIYAKI) 11.50
CHUCK'S FAMOUS TERIYAKI STEAK SANDWICH. 12.50

STEAKS, CHICKEN & CHOPS

TOP SIRLOIN - ..... 8OZ - $21.95
TERIYAKI SIRLOIN - 8OZ 22.50
NEW YORK STRIP - ..... (12-14OZ) 29.95
FILET MIGNON - ..... 8OZ - 28.95
TERIYAKI CHICKEN - 17.99
TERIYAKI PORK CHOP - ..... (12-14OZ) 21.95
BEEF KABOB 19.95
GRILLED ANGUS RIBEYE - 18OZ 36.95
BABY BACK RIBS - ..... HALF RACK 17.99 ..... FULL 25.99
PRIME RIB (WHILE IT LASTS) - ..... .10OZ. 26.95 ..... 16OZ. 33.95 ..... 20OZ. 38.95
SURF & TURF (ANY STEAK WITH ANY SEAFOOD ITEM) ..... MARKET PRICE

SIDE CHOICES

BAKED POTATO,
MASHED POTATOES,
RICE PILAF,
FRIES,
STEAMED BROCOLLI.

(BRUSSELS SPROUTS
OR SWEET POTATO - 1.50
SAUTEED MUSHROOMS - 3.99)

SEAFOOD

FRESH ATLANTIC SCROD 18.99
FRESH GRILLED YELLOWFIN TUNA - GRILLED AND TOPPED WITH OUR "KILLER TUNA" SAUCE
(A BLEND OF OLIVE OIL, BALSAMIC VINEGAR, GARLIC, AND FRESH BASIL) 22.95
FRESH GRILLED SALMON 21.99
1/2 LB LOBSTER TAIL ..... 1 TAIL - MP ..... 2 TAILS - MP
ALASKAN KING CRAB 1 LB. 39.00
FRESH SEA SCALLOPS (BROILED OR FRIED) 25.95
BAKED STUFFED SHRIMP 24.50

SALADS

HOUSE SALAD - CRISP GREENLEAF LETTUCE WITH GRAPE TOMATOES, CROUTONS, RED ONION AND SHREDDED CARROTS (DRESSING CHOICE: HOUSE, RANCH, BLEU CHEESE, FRENCH, 1000 ISLAND) 4.95
GORGONZOLA SALAD - CRISP GREEN LEAF LETTUCE, GRAPE TOMATOES, DRIED CRANBERRIES, RED ONIONS, SLICED MUSHROOMS AND CRUMBLED GORGONZOLA CHEESE, TOSSED WITH OUR HOUSE BALSAMIC VINAIGRETTE DRESSING 6.95
BLACKSMITH SALAD - CRISP GREEN LEAF LETTUCE, GRAPE TOMATOES, SLICED MUSHROOMS AND GRATED PARMESAN CHEESE, TOSSED WITH OUR HOUSE BALSAMIC VINAIGRETTE DRESSING 6.50
ASIAGO CAESAR SALAD - CRISP ROMAINE LETTUCE, SHAVED ASIAGO CHEESE, CROUTONS, ANCHOVY, TOSSED WITH OUR HOUSE MADE CAESAR DRESSING 6.95
(PROTEIN ADDITIONS: GRILLED CHICKEN 6.00, STEAK 8.00 OR SHRIMP 9.00 TO ANY SALAD)

KIDS SECTION

(UNDER 12)
ALL ITEMS INCLUDE CHOICE A SIDE CHOICE FROM ABOVE

KIDS BURGER 9.50
KIDS PIZZA ..... 7.95 PEPPERONI 8.95
KIDS CHICKEN TENDERS 5.95
KIDS GRILLED CHICKEN 9.95
KIDS SIRLOIN STEAK 15.95
KIDS GRILLED SALMON 13.95

WINE LIST

Sparkling & Champagne

	Glass	Bottle
Prosecco, Mionetto Prosecco Brut, Italy	8.00	28.00
Champagne, Veuve Cliquot Yellow Label Brut, France		85.00

White

Chardonnay, Sea Ridge, California	7.25	20.00
Chardonnay, Kendall-Jackson, California	9.75	34.00
Sauvignon Blanc, La Playa, Chile	7.25	28.00
Sauvignon Blanc, Giesen, New Zealand	8.00	29.00
Vibrant tropical fruit and fresh lime aromas with traditional gooseberry flavors		
Pinot Grigio, Santa Marina, Italy	7.25	20.00
Pinot Grigio, Marco Felluga, Italy 1/2 Bottle		18.00
Rich pinot grigio with acacia flowers, pear and apple notes		
Riesling, St. Ludwin Bernkasteler Kabinett, Germany	8.50	29.00
Moscato, Centorri Moscato d'Pavia, Italy	7.25	25.00
Intense aromas of peaches, delicately sweet on the palate with a slight spritz		

Rosé

White Zinfandel, Beringer, California	7.25	20.00
Rosé, Terres de St. Louis, France	9.00	29.00
Dry, delicate aromas accompanied by flavors of citrus and strawberry		

Red

Tempranillo, Bodegas Volver, Spain		38.00
The Steak Wine! Big aromatic nose of fruit, floral and herbal scents		
Sweet cherry-vanilla and cola flavors on the palate		
Cabernet Sauvignon, Crosby, California	7.75	25.00
Cabernet Sauvignon, Bonanza, California	9.75	33.00
Cabernet Sauvignon, J. Lohr, California	10.75	37.00
Cabernet Sauvignon, Decoy, California		42.00
Cabernet Sauvignon, Quilt, California		56.00
Cabernet Sauvignon, Caymus, California		99.00
Chianti Classico, Badia a Coltibuono, Italy 1/2 bottle		21.00
Shiraz, Lindeman's, Australia	7.25	20.00
Red Blend, Farmhouse, California	7.25	25.00
Red Blend, Daou Pessimist, California		39.00
Red Blend, Cooper & Thief, California		49.00
Bourbon Barrel-aged red blend - Dark and jammy		
Malbec, Cabrini, Argentina	7.25	25.00
Merlot, Crosby, California	7.50	21.00
Merlot, Aia Vecchia Lagone, Baby Super Tuscan, Tuscany, Italy		35.00
Merlot, Duckhorn, California 1/2 Bottle		32.00
Pinot Noir, Redwood Creek, California	7.25	20.00
Pinot Noir, Dreaming Tree, California		32.00
Pinot Noir, A to Z, Oregon		35.00
Pinot Noir, Meiomi, California	11.50	44.00