



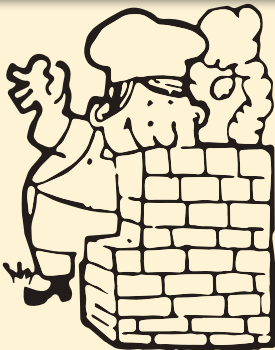
**Charcoal Chef Restaurant:**  
*“A Treat That Can’t Be Beat”*

The Charcoal Chef is a Woodbury landmark that opened in 1956 when Robert Sanderson, a tool and die maker with skills as a butcher, and his wife, Vee, decided to start a restaurant on what was farmland owned by Vee Sanderson’s father. The Sanderson’s set up a 1950s-style diner with linoleum floors and chrome furniture - the cheapest they could find, and created a menu that centered around charcoal-grilled meats. The Charcoal Chef is one of the only restaurants in Connecticut that still cooks on charcoal, Kingsford charcoal to be exact. The restaurant was a hit from the beginning. It was one of the few stops for truckers and travelers on Route 6 in the days before I-84 was built. Customers now come from all over, drawn by the restaurant’s reputation for its great food and friendly service.

What started off as a small drive-in that serviced long-distance truckers before I-84 came in, has expanded to a family restaurant that seats over 100. The Charcoal Chef Restaurant is more than just a family restaurant. Everyone is quite welcome to come in and enjoy the menu full of “comfort food”, many of the items that have been on the menu since 1956. But better than that, some of the wait staff that are serving you either have been here since early on or may have a brother, granddaughter, a cousin or a more distant relative working in another part of the restaurant. Although Bob & Vee Sanderson both have since passed on, the restaurant is still being run by the same family. Judy Doran, their daughter, and Mikey Wescott, their granddaughter, now work together to run the restaurant.



*Where good food and friendly service bid you come again.*



**WINES**

**Glass: \$6**  
**Half Carafe: \$12**

Reisling  
White Zinfandel  
Pinot Grigio  
Chardonnay  
Sauvignon Blanc  
Pinot Noir  
Malbec  
Merlot  
Cabernet  
Port

**COFFEE DRINKS**  
**\$8**

Irish Coffee  
Mexican Coffee  
Keoke Coffee  
Jamaican Coffee  
KGB Coffee

**BEERS**

**\$5**

Budweiser  
Bud Light  
Michelob Ultra  
Coors Light  
Rolling Rock  
Blue Moon  
Samuel Adams  
Corona  
Heineken  
Sam Adams Seasonal

***Look For Our  
Rotating Beer  
Specials***

**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

**DRINKS**

Coffee	\$2
Tea	\$2
Hot Chocolate	\$2
Milk	\$2
Chocolate Milk	\$3
Milkshake	\$6
Soda <i>(with free refill)</i>	\$2
Iced Tea <i>(with free refill)</i>	\$2
Lemonade <i>(with free refill)</i>	\$2
Apple Juice	\$3
Orange Juice	\$3
Grapefruit Juice	\$3
Tomato Juice	\$3
Cranberry Juice	\$3



***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)**



OPEN 7 DAYS

APPETIZERS	
Shrimp Cocktail	\$9
Crab Cakes	\$6
Mozzarella Sticks	\$6
Potato Skins	\$4
Zucchini	\$5
Mushrooms	\$6
Cheese Cubes	\$6

THE CLASSICS	
Grilled Cheese	\$4
with Bacon, Ham or Tuna	\$5
Bacon, Lettuce and Tomato	\$4
*One Egg	\$2
*Western	\$5
*Hamburger	\$4
*Cheeseburger	\$5
Hot Dog	\$4
Clam Roll	\$10
Scallop Roll	\$10
Cod Roll	\$10

BURGERS & SUCH	
Served with lettuce, tomato, onion, pickle and a cup of cole slaw	
<b>\$6</b>	<b>\$7</b>
Hamburger	Chicken Fillet
Crab Cake	Veggie Burger
Turkey Burger	Breaded Chicken Cutlet
<b>\$9</b>	
Salmon Burger	Cod Sandwich
Swordfish Sandwich	
In a basket with french fries, sweet potato fries or a baked potato add \$3.00	

SANDWICH BOARD	
Served with lettuce & tomato on white, whole wheat or rye bread	
<b>\$6</b>	<b>\$4</b>
Turkey	Ham
Roast Beef	Salami
Cranberry Walnut	Egg Salad
Chicken Salad	Tuna Salad
<b>EXTRAS</b>	
Bacon, fried onions, American or Provolone Cheese Hard Roll or English Muffin \$1 for each item	

SPECIALTY SANDWICHES	
<b>\$9</b>	
<b>BIG TOM</b>	
Open faced turkey sandwich lettuce, tomato, pickles, cup of cole slaw and cranberry sauce	
<b>BIG BOY</b>	
Open faced roast beef sandwich lettuce, tomato, onion, pickles cup of cole slaw	
<b>Triple Decker Sandwiches</b>	
<b>TURKEY CLUB</b>	
Turkey, bacon, lettuce, tomato pickles, cup of cole slaw	
<b>ROAST BEEF CLUB</b>	
Roast beef, bacon, lettuce, tomato onion, pickles, cup of cole slaw	
<b>COMBINATION CLUB</b>	
Ham, salami, cheese, lettuce, tomato, onion, pickles, cup of cole slaw	

“A treat that can’t be beat”

LUNCH SPECIAL	
11 am – 4 pm	
Half a sandwich with choice of either salad or a cyp of our homemade soup of the day and a soft drink.	
<b>\$8</b>	

CHEF’S SUGGESTIONS	
<b>*Charcoal Chef Special</b> Charcoal broiled hamburger french fries, tomato, onion, pickles cole slaw, baked beans	\$10
<b>*Chili Burger</b> Two charcoal broiled hamburgers covered with chili and onion <i>*Single chili burger</i>	\$9 \$6
<b>Chili Dog</b>	\$6
<b>*Steak Basket</b> Charcoal broiled top round steak french fries, lettuce, tomato, onion, pickle, cole slaw	\$9
<b>*Steak Sandwich</b> Served with french fries and pickles	\$6
<b>Fried Chicken in a Basket</b> French fries, cole slaw	\$15
<b>Fish &amp; Chips</b> Extra fish	\$12 \$4

SOUPS & SALADS	
<b>Homemade Soup of the Day</b> Cup \$4 Bowl \$6	<b>House Salad</b> Small: \$4 Large: \$7 <i>Add: Grilled chicken, tuna salad or cranberry walnut chicken salad</i> \$4
<b>Chili with Beans</b> Cup \$3 Bowl \$5	<b>Chef Salad</b> Ham, salami, cheese, lettuce, tomato, onion & cucumbers Small: \$8 Large: \$11
<b>WEDNESDAYS</b> <b>Beef Stew</b> A thick, hearty stew loaded with chunks of beef and vegetables. Cup \$4 Bowl \$6	<b>Salad Sampler</b> Scoop of tuna, egg salad, cottage cheese, lettuce & tomato Small: \$8 Large: \$11
<b>FRIDAYS</b> <b>New England Clam Chowder</b> A rich and creamy soup full of chopped clams and potatoes. Cup \$5 Bowl \$7	<b>Cobb Salad</b> Grilled chicken, bacon and hard boiled egg Small: \$8 Large: \$12
<b>Salad Dressings:</b> Oil & Vinegar, Creamy Italian, French, Russian, Blue Cheese, Ranch, Parmesan Peppercorn, Balsamic Vinaigrette, Lite Raspberry Vinaigrette	Cole slaw, cottage cheese, or Apple Sauce Small \$3 Large \$4

CREDIT CARDS ACCEPTED

DINNERS	
All dinners come with a choice of Baked Potato or French Fries and Salad or Cole Slaw	
<b>*NY Strip Steak</b> A 14 oz. lean cut of NY Strip, charcoal broiled.	\$26
<b>*Swordfish Steak</b> Freshly cut 10 oz. swordfish steak charcoal broiled and served with tartar sauce and lemon.	\$24
<b>*Rib Steak</b> A flavorful 12 oz. cut of choice beef charcoal broiled.	\$25
<b>*Cube Steak</b> An 8 oz. top round steak tenderized and charcoal broiled.	\$11
<b>*Chopped Steak</b> A half pound of ground sirloin, charcoal broiled and served with a cup of baked beans.	\$12
<b>Ham Steak</b> A thick cut of ham topped with pineapple, a cherry, and served with a side of baked beans.	\$14
<b>*Pork Chops</b> Two generous pork chops served with a side of apple sauce. <i>Single pork chop</i>	\$21 \$17
<b>*Boneless Chicken</b> A double breast of chicken lightly marinated in BBQ sauce.	\$14
<b>*Cornish Hen</b> A whole game hen, deep fried until golden and tender. Served in a basket with a buttered roll.	\$18
<b>*Salmon Filet</b> A tender 8 oz. skinless filet, charcoal broiled and served with tartar sauce and lemon.	\$20
<b>*Rainbow Trout</b> A whole deboned trout, charcoal broiled and served with tartar sauce and lemon.	\$19
<b>*Tuna Steak</b> A 8oz steak of Yellowfin Tuna, charcoal broiled, and served with tartar sauce and lemon.	\$18
<b>*Whole Belly Clams</b> Fresh whole clams battered and fried until golden. <i>Side of Clams</i>	\$24 \$19
<b>*Breaded Scallops</b> Tender, sweet sea scallops battered and deep fried. <i>Side of Scallops</i>	\$23 \$18
<b>*Breaded Shrimp</b> Butterflied shrimp breaded and fried to a golden crisp. <i>Side of Shrimp</i>	\$16 \$12

SIDE ORDERS \$3	
Sweet Potato Fries	
French Fries	
Onion Rings	
Baked Potato	
Baked Beans	
Sautéed Mushrooms	

DESSERTS	
Pie	\$5
Pie a la Mode	\$6
Cake	\$6
Dish of Ice Cream	\$4
Sundae	\$6
Strawberry Shortcake	\$6
Homemade Bread Pudding	\$6
Homemade Rice Pudding with Raisins	\$6
Hot Fudge or Nuts \$0.50 extra	

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