



Chuck's May Specials

Burbank: 6501 W. 79th St. (708) 229-8700

Darien: 8025 S. Cass Ave. (331) 431-4000

www.chuckscafe.com

Tues. April 30th & Wed. May 1st- Tamale Casserole Dinner- large tamale cooked in banana leaves, pulled pork, tomatillo sauce, Chuck's chili, cheese, sour cream onions and cilantro; side of rice, refried beans. 14.99

Soup: Cream of Tomato

Thurs. May 2nd &  Fri. May 3rd- Churrasco- filet mignon tails butterflied & rubbed in a parsley-garlic marinade, grilled and served with fresh habanero salsa, black bean rice & grilled veggies. 21.99

Soup: Chuck's Red (Chili)

Sat. May 4th & Sun. May 5th- Cochinita Pibil- pork shoulder, achiote rub, side of Mexican rice & refried black beans, pickled red onions, orange-habanero salsa; tortillas. 15.99

Soup: Sopa de Siete Mares (Seven Seas)

Tues. May 7th & Wed. May 8th- California Fish Tacos - three grilled Mahi-Mahi tacos topped with a honey-chipotle coleslaw. Served with sides of Mexican rice, super Caesar salad, and roasted tomato salsa. 16.99

Soup: Cream of Asparagus

Thurs. May 9th &  Fri. May 10th- Creole Stuffed Peppers- beef, pork & rice fill these roasted green peppers, garlic mashed potatoes, Creole style tomato sauce. 17.99


Soup: Duck & Andouille Sausage Gumbo

Sat. May 11th- Smoked Salmon Mexicano- slow smoked salmon filet topped with green mole sauce, served with sides of smashed red potatoes & roasted veggies. 22.99

Soup: Brunswick Stew

Tues. May 14th & Wed. May 15th- Chuck's Smashburger- smashed burger patty, grilled onions, jalapenos, American cheese, Chuck's secret sauce & pickles. 12.99

Soup: Cream of Mushroom

Thurs. May 16th &  Fri. May 17th- Smoked Corned Beef Dinner- smoked corned beef, boiled red potatoes, carrots, braised cabbage, rye bread; choice of yellow mustard, Dijon or horseradish. 25.99


Soup: Cream of Chicken Dumpling

Sat. May 18th & Sun. May 19th- Cajun Tortellini Au Gratin - cheese tortellini topped with a creamy Cajun shrimp and crab sauce. Topped with fresh grated Romano cheese and a side of steamed broccoli. 19.99

Soup: Shrimp & Artichoke Bisque

Tues. May 21st & Wed. May 22nd- Korean Fried Chicken or Shrimp Tacos - breaded chicken strips or battered shrimp tossed in our Korean BBQ sauce then topped with our Asian slaw, comes with rice pilaf and sauteed veggies 14.99 w/ Chicken | 16.99 w/ Shrimp

Soup: Cream of Poblano w/ Shrimp

Thurs. May 23rd &  Fri. May 24th- Chilaquiles Verde Con Pollo- tortilla chips, spicy tomatillo sauce, grilled chicken, Monterey Jack cheese, onions, cilantro, sour cream, queso anejo, tomato chipotle rice & beans. 17.99


Soup: Baked French Onion

Sat. May 25th & Sun. May 26th- Blackened Scallops - blackened scallops served over a bed of rice pilaf with crawfish & Andouille sausage etouffee. 26.99


Soup: Seafood Bisque

Tues. May 28th & Wed. May 29th- Quesabirria Taco Dinner- 3 beef birria tacos, corn tortillas, melted Jack cheese, onions & cilantro; rice, beans & consommé for dipping. 16.99

Soup: Beef Barley

Thurs May 30th &  Fri. May 31st- Sinaloa Chilorio Enchiladas- shredded pork, guajillo chile sauce, roasted peppers, onions, Jack cheese, flour tortilla, Sinaloan avocado-tomatillo sauce, tomato chipotle rice, super Caesar salad. 17.99

Soup: Smoked Salmon Chowder

 ***Join us every Friday in May for our Live Crawfish Boil! Call for availability as this year we are not able to get as much...typically the boil's begin around 5p! Just depends on when Chuck gets back from Midway w/ the Critters!***

We serve it as follows: Two pounds of whole crawfish boiled in a spicy Cajun broth with corn, red potatoes & Andouille sausage; spicy butter sauce for

dippin' 34.99 