
Sandwiches

Chuck's Dlx Sandwiches include your choice of coleslaw, potato salad, baked beans, mac and cheese, green beans, french fries, baked potato or mashed potatoes w/ sage gravy.

Substitute one side for: cup of soup...\$1.25 | cup of chili ...\$1.50 | cup of gumbo 2.00 side salad...\$1.50 | side Caesar salad ...\$1.50

Extras and substitutions are subject to additional charges.

* Chuck's Favorites

Chuck's Special*

Slices of tender slow-smoked beef brisket with roasted peppers, onions and Monterey jack cheese. Served with a side of au jus...\$6.75 Reg | \$9.25 Dlx

Grilled Chicken

Marinated char-grilled boneless chicken breast topped with lettuce, tomato and your choice of roasted red pepper mayo or spicy Jamaican jerk mayo...\$5.75 Reg | \$8.25 Dlx
Chuck's Style with roasted peppers, onion and Jack cheese...Add \$1.00

Pulled Chicken Sandwich

Juicy slow smoked chicken hand pulled on a bakery fresh bun with your choice of hot, mild or honey-chipotle BBQ sauce...\$6.45 Reg | \$8.95 Dlx [See Note](#)

Pulled Pork Sandwich*

Tender hand pulled slow-smoked BBQ pork on a bakery fresh bun with your choice of hot, mild or honey-chipotle BBQ sauce...\$5.75 Reg \$8.25 Dlx [See Note](#)

Memphis Style* - topped with coleslaw and our hot BBQ sauce...Add \$.75

North Carolina Style* - topped with coleslaw and our special North Carolina vinegar sauce...Add \$.75

Beef Brisket Sandwich*

Slices of tender slow smoked beef brisket piled on a bakery fresh bun with your choice of hot, mild or honey-chipotle BBQ sauce...\$6.45 Reg | \$8.95 Dlx

Smoked Corned Beef*

Our incredible smoked corned beef on grilled rye bread with Swiss cheese, homemade sour kraut and mustard...\$6.75 Reg | \$9.25 Dlx

Check chucksafe.com for all daily and monthly specials. Remember Chuck's catering for your next event!

Onsite Cookouts | Parties or Weddings | Corporate Events

Prices subject to change.

Homemade Desserts

* Chuck's Favorites

Cobbler of the Day*

Individual cobblers with a variety of homemade fillings and topped with our sweet cobbler crust. Served warm with vanilla ice cream (check specials menu for flavors)...\$6.25

Banana Bread Pudding

Loads of sliced bananas and pecans make this bread pudding extra special. Served warm with caramel sauce and vanilla ice cream...\$5.50

Brownie Sundae

One of our World's Greatest Brownies served warm with vanilla ice cream, chocolate and caramel sauces, whipped cream, candy sprinkles and a cherry...\$5.50

Coconut-Banana Cream Pie

A recipe discovered while touring the mountains of Sinaloa, Mexico. A homemade flaky crust, filled with freshly grated coconut, homemade custard and sliced bananas. Topped with whipped cream and toasted coconut...\$5.75

Homemade Sides

Coleslaw...\$2.50 sm | \$3.99 lrg
Potato Salad...\$2.50 sm | \$3.99 lrg
Baked Beans...\$2.50 sm | \$3.99 lrg
Cajun Green Beans...\$2.50 sm | \$3.99 lrg
Macaroni & Cheese...\$2.50 sm | \$3.99 lrg
Mashed Potatoes & Gravy...\$2.50 sm | \$3.99 lrg
French Fries...\$2.50
Baked Potato...\$2.50
Side Caesar Salad...\$3.99
Side Garden Salad...\$3.99
Grilled Chicken Breast...\$3.75

Beverages

Can of Pepsi, Diet Pepsi, Sierra Mist...\$.95
Gourmet Root Beer (12oz bottle)...\$2.25
Gourmet Orange Cream Soda (12oz bottle)...\$2.25
Gourmet Cream Soda (12oz bottle)...\$2.25
Coffee...\$1.69
Hot Tea...\$1.69
Hot Chocolate...\$1.69
Bottled Water...20oz \$1.25

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CHUCK'S

SOUTHERN COMFORTS CAFE

6501 West 79th Street, Burbank, IL 60459

Phone (708) 229-8700 | Fax (708) 229-8672

Hours

Breakfast: Monday - Friday 7am - 11am | Saturday and Sunday 7am - 12pm

Lunch & Dinner: Sunday 12pm - 9pm | Monday - Thursday 11am - 9pm

Friday & Saturday 11am - 10pm

Special Late Night Menu Served after 10pm in Voodoo Lounge

We Accept Visa, Mastercard, American Express & Discover Cards.

Delivery Hours

Sunday - Thursday 10:30am - 9pm | Friday, Saturday 10:30am - 10pm

\$15 minimum order for deliveries. Delivery charges vary by location.

Phone ahead for fast pickup or delivery.

Daily Specials

Monday – California Fish Tacos – 3 grilled Mahi Mahi tacos topped with a honey-chipotle coleslaw and a side of roasted tomato salsa. Served with tomato-chipotle rice and Super Caesar Salad...\$12.95

Tuesday – Puerco Con Mole Verde – roasted pork loin with garlic-cheese mashed potatoes, green mole, sautéed veggies and topped with onions and cilantro...\$11.95

Enchiladas Verduras – roasted veggies (portabella mushrooms, zucchini, onions, peppers, and corn) rolled in a flour tortilla with Monterey Jack cheese, topped with a green mole sauce, cilantro, onions and sour cream...\$11.95 If every vegetarian dish was this good I'd convert!

Wednesday – Creole Stuffed Peppers – spicy beef, pork, and rice fill these roasted green peppers. Served with garlic mashed potatoes and a spicy Creole style tomato sauce. Topped with green onions...\$10.95

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Thursday – Cajun Meatloaf – pork and beef in a spicy Cajun meatloaf topped with our homemade Cajun beef gravy. Served with garlic mashed potatoes and Cajun green beans. Topped with green onions...\$10.95

Friday – Carne Asada – An Allen Brother's char-grilled beef tenderloin tail atop an earthy ancho chile-wild mushroom sauce. Served with garlic mashed potatoes, sautéed corn and topped with green onions...\$15.95

Saturday – Cochinita Pibil – pork shoulder rubbed with an achiote rub (special Mexican seasoning), slow smoked overnight til tender, then served in its own natural juices. Served with sides of rice, refried black beans, pickled red onions and our orange-habanero salsa...\$11.95

Sunday – Mexican Pot Roast – slow roasted beef pot roast in a spicy chipotle-tomatillo sauce. Served with cheesy mashed potatoes and roasted veggies...\$11.50

Appetizers

* Chuck's Favorites

BBQ Nachos*

A heaping platter of crisp hand cut tortilla chips topped with melted Monterey Jack & Cheddar cheese, BBQ pulled pork and chicken. Served with pico de gallo, sour cream and guacamole...\$8.95

Chuck's Quesadillas

A giant flour tortilla stuffed with Jack cheese, roasted green peppers & onions and your choice of one filling. Served with pico de gallo, sour cream and guacamole.

Grilled Shrimp...\$10.25
BBQ Pulled Chicken...\$8.95
BBQ Pulled Pork...\$8.95
Cheese...\$7.50

Chuck's Cajun Cakes*

Two of Chuck's homemade cakes filled with crab, shrimp and andouille sausage. Served on a bed of roasted poblano-honey cream sauce and topped with roasted red peppers and green onions...\$9.25

Mozzarella Sticks

Six lightly battered cheese sticks served with warm marinara sauce for dipping...\$6.25

Buffalo Chicken Strips

Boneless strips of chicken breast lightly breaded, fried golden brown and tossed with our spicy homemade buffalo sauce. Served with celery sticks and choice of ranch or blue cheese dressing...\$7.95

Chicken Strips

Boneless strips of chicken breast lightly breaded, fried golden brown. Served with celery sticks and your choice of ranch or blue cheese dressing...\$7.95

Rib Tips

A pound of our hickory-smoked rib tips with choice of Chuck's hot, mild or honey chipotle BBQ sauce...\$8.25

Chicago Wings

Ten of our famous crispy fried winglets tossed with choice of Chuck's hot, mild, honey-chipotle BBQ sauce or try them in our Buffalo sauce...\$7.95 Add ranch or blue cheese dressing...\$4.5

Jalapeno-Corn Bread*

Home baked cheddar and jalapeno corn bread served warm with sweet honey butter...\$4.95

Shrimp & Crab Au Gratin

Fresh shrimp & crab covered with our Cajun Alfredo sauce, Monterey Jack and Parmesan cheeses broiled and sprinkled with chopped green onions. Served with fresh bread for dipping...\$9.95

Raw Oysters on the Half Shell

Virginia oysters served with lemons and our homemade cocktail sauce. 1/2 Dozen...\$8.50 Dozen...\$14.95

Oysters Rockefeller*

Six oysters topped with sautéed spinach, garlic, onions, and Pernod liqueur topped with garlic bread crumbs and baked until golden brown...\$8.95

Homemade Soups

Chuck's sold 75,000 bowls of soup last year!

Soup of the Day

Chuck makes three to five famous signature soups daily. Check our website for choices.

Brunswick Stew

A meaty Southern stew of smoked chicken, beef and pork with tomato, corn, cabbage, and potato...\$3.25 cup | \$4.25 bowl | \$5.25 pint

Seafood Gumbo*

A rich Cajun stew of crawfish, shrimp, clams, fresh fish and crab simmered with andouille sausage, white rice, bell peppers, onions and okra...\$3.75 cup | \$4.75 bowl | \$5.75 pint

Chuck's Red

This is my own version of chili! A Mexican style beef chili with beans topped with sour cream, onion, cilantro and crisp tortilla strips...\$3.50 cup | \$4.50 bowl | \$5.50 pint

Prices subject to change.

Chuck's Famous BBQ

Dinners include two sides. Choose from: coleslaw, potato salad, baked beans, mac and cheese, Cajun green beans, french fries, baked potato or mashed potatoes with sage gravy. Substitute one side for: cup of soup...\$1.25 | cup of chili ...\$1.50 | cup of gumbo...\$2.00 side salad...\$1.50 | side Caesar salad ...\$1.50 **Extras and substitutions are subject to additional charges.**

* Chuck's Favorites

Super Sampler*

Create your own awesome BBQ platter! Choose three from the list of meats, two homemade sides, and hot, mild or honey-chipotle BBQ sauce - then dig in! Choose from: three ribs, beef brisket, hot link, pulled pork, 1/4 smoked chicken, pulled chicken, 3 Chicago winglets or rib tips...\$16.25 [See Note](#)

BBQ Combo

A half slab of our slow smoked baby back ribs with your choice of one additional meat. Choose from: beef brisket, hot link, pulled pork, 1/4 smoked chicken, pulled chicken, 3 Chicago winglets or rib tips. Glazed with your choice of hot, mild or honey-chipotle BBQ sauce...\$15.95 [See Note](#)

BBQ Ribs*

When Chuck says he serves up the best ribs in town he means it! In fact, he smokes these tender, meaty baby back ribs in batches throughout the day to make sure you get them fresh out of the smoker. He may sell out on occasion, but thinks you'll soon agree that these are worth the trouble. Glazed with your choice of hot, mild or honey-chipotle BBQ sauce...\$13.50 Half Slab | \$21.25 Full Slab [See Note](#)

Pulled Pork Dinner*

Tender hand-pulled pork shoulder is slow-smoked for 14 hours. Piled high and topped with your choice of hot, mild or honey-chipotle BBQ sauce...\$10.25

Beef Brisket Dinner*

Tender sliced beef brisket is slow-smoked for 12 hours. Piled high and topped with your choice of hot, mild or honey-chipotle BBQ sauce...\$11.50

Rib Tips Dinner

A generous portion of our meaty slow-smoked pork rib tips glazed with your choice of hot, mild or honey-chipotle BBQ sauce...\$9.95

Hot Link Dinner

Two of our homemade slow-smoked spicy sausages with your choice of hot, mild or honey-chipotle BBQ sauce...\$9.25

Chicago Wings Dinner

Eight of Chuck's famous Chicago style winglets, breaded and topped with your choice of hot, mild, honey-chipotle BBQ sauce or try them in our Buffalo sauce...\$8.95 Add ranch or blue cheese dressing...\$4.5

BBQ Smoked Chicken

Our juicy chicken with the perfect "smoke ring" (pink color from the slow smoking), dry rubbed and glazed with hot, mild or honey-chipotle BBQ sauce. 1/4 Chicken...\$6.25 | 1/2 Chicken...\$9.25 | 1/2 Chicken - all white meat... Add \$1.00 [See Note](#)

Note: Because of Chuck's slow smoked process our meats may appear pink in color. This 'smoke ring' is a pit master's sign that the BBQ is perfectly done. Rest assured, all meats are thoroughly cooked.

Signature Salads

Choice of dressings: Balsamic, Garlic, Ranch, French, Blue Cheese, Red Wine Vinaigrette, Caesar, Lite French, Lite Ranch, Lite Italian.

* Chuck's Favorites

Caesar Salad

Crisp Romaine lettuce tossed with our homemade, spicy jalapeno-lime Caesar dressing. Topped with Parmesan cheese and garlic croutons...\$6.50 Add grilled chicken...\$2.00 | Add shrimp...\$3.75

Super Caesar Salad*

Our spicy jalapeno-lime Caesar dressing accents this excellent salad with crisp romaine lettuce, tortilla strips, black beans, grilled red onions, cilantro, Parmesan cheese, and fresh tomato salsa...\$6.95 Add grilled chicken...\$2.00 Add shrimp...\$3.75

Tostada Salad

Our signature salad of crisp Romaine lettuce, diced tomato, red onion and Parmesan cheese tossed in red wine vinaigrette. Topped with a crisp tostada with refried black beans, grilled chicken, Monterey Jack cheese, sour cream and fresh pico de gallo...\$8.95

Garden Salad

An entrée size salad with crisp romaine lettuce, bell pepper, cucumber, carrots, red onion and tomato, topped with garlic croutons and your choice of homemade dressing...\$5.95 Add grilled chicken...\$2.00 | Add grilled shrimp...\$3.75

Danish Blue Cheese Salad*

Fresh romaine lettuce topped with sliced apples, dried cranberries, toasted pecans, red onions and crumbled Danish Blue Cheese. Served with a side of our famous balsamic vinaigrette....\$8.75 Add grilled chicken...\$2.00

Prices subject to change.

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Chuck's Specialties

* Chuck's Favorites

Specials of the day

Chuck puts a ton of effort into creating our daily specials. View our daily specials list for today's choices. If it sounds good, order it. A monthly list of specials is available on our web site.

Fresh Catch of the Day

Our fresh catch of the day is flown in from around the country. Ask your server for details. Marinated and seared with choice of creole sauce or crawfish étouffée, topped with green onions. Served with tomato-chipotle rice and our house salad...\$14.95

Chicken Enchiladas*

Tender grilled chicken and Jack cheese rolled in flour tortillas and smothered with red mole (a sauce made with chiles, nuts and chocolate). Topped with sour cream, onion & cilantro. Served with tomato-chipotle rice and refried black beans...\$12.95

Cajun Blackened Filet Mignon Tail

An 8-10oz. filet mignon tail from Allen Brother's, rubbed with zesty Cajun spices, blackened and smothered with our andouille sausage étouffée. Topped with chopped green onions. Served with a baked potato and Chuck's famous Cajun green beans...\$15.95

Chicken Fried Chicken*

A breaded boneless chicken breast served on a mountain of roasted garlic mashed potatoes. Smothered in our homemade sage gravy. Served with Chuck's Cajun green beans...\$9.95

Jambalaya

Smoked ham and Andouille sausage are the main ingredients in this classic Cajun rice dish. Served with Creole sauce topped with green onions. Blackened chicken breast...\$10.50 Blackened shrimp...\$12.95 Blackened shrimp and crawfish...\$13.50

Southern Fried Catfish Dinner*

Farm raised catfish in a Creole mustard marinade with a special cornmeal breading. Served with French fries, coleslaw, jalapeño-cheddar cornbread and a side of tartar sauce...\$11.50

New Orleans Crawfish Etouffée

Crawfish and Andouille sausage are the stars of this spicy Cajun stew, topped with green onions. Served over rice with a side of our Cajun green beans...\$13.25

Southern Fried Shrimp Platter

A generous portion of cornmeal crusted popcorn shrimp. Served with French fries, coleslaw, jalapeño-cheddar cornbread and a side of our homemade cocktail sauce...\$12.75

Smoked Chicken Dinner

A slow-smoked half chicken served with roasted garlic mashed potatoes with our homemade sage gravy and Cajun green beans...\$9.50 [See Note](#)

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