



STARTERS*

MEATBALLS	10	SHRIMP COCKTAIL GF	16
PRETZEL & BEER CHEESE	12	POTATO SKINS GF	12
ONION RINGS	10	CLUB EGG ROLLS	10
SCALLOPS GF	25	CHICKEN LIVERS	10
WINGS GF	14	HUMMUS GF	12
Buffalo		With Pita or Veggies	
BBQ		Prime Rib 6	
Thai Chili		Grilled Chicken 6	

LAVASH* 16

A thin, round Armenian flatbread topped with a semisoft Danish Havarti cheese & your selection of toppings:

Shrimp	14	Pepperoni	3	Green Apple	2
Prime Rib	10	Ham	3	Onion	2
Hamburger	8	Pico De Gallo	4	Tomato	2
Chicken	6	Marinara	4	Jalapeños	2
Bacon	5	Spinach	2	Red Peppers	2
Salami	5	Mushroom	2	Garlic	1

SOUPS

Basket of Rolls | 6 Half Basket of Rolls | 3

LOBSTER BISQUE	10	FRENCH ONION	9	SOUP DU JOUR	9
By the bowl.		By the bowl.		By the bowl.	

SALADS*

Add to any salad: Chicken Breast 6 | Shrimp 7 | Salmon 9

FATTOUSH	12	CHICKEN CAESAR	16	CLUB COBB	18
Romaine, pita chips olives, red onion, tomatoes, red peppers, feta cheese and Lebanese dressing.		Romaine, chicken, croutons, parmesan cheese and Caesar dressing.		Romaine, chicken, crispy bacon, diced eggs, avocado, tomatoes, blue cheese crumbles and buttermilk ranch.	

CANDLE FAVORITES*

Served with a side Caesar salad

COUNTRY FRIED STEAK	18	THE UNDERHILLS'	18
Classic American breaded beef patty. Served with corn & mushroom, mashed potatoes and black pepper gravy.		Grilled KC strip, arugula, caramelized onion and blue cheese aioli on hoagie roll. Served with Sidewinder Fries.	
CHICKEN STRIPS	18	CATFISH DINNER	18
Hand breaded chicken breast. Served with corn & mushroom, mashed potatoes and black pepper gravy.		Large boneless filet served with cottage fries and corn & mushroom. Choice of Classic Candle battered, cornmeal breaded, or grilled.	



GENERAL MANAGER | Paul Guerrero



EXECUTIVE CHEF | Mikey Rosenberg



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STEAKS & PRIME RIB*

Served with a side Caesar Salad, Baked Potato & Asparagus

KC STRIP 14 OZ	GF	30	BISTRO FILET & CAJUN SHRIMP	GF	35	PRIME RIB	GF	AVAILABLE THUR-SAT
FILET MIGNON 7 OZ	GF	42	KC STRIP & SCALLOPS	GF	55	NORMA'S CUT 12 OZ	GF	35
RIBEYE 14 OZ	GF	47				TED'S CUT 16 OZ	GF	45
ADDITIONAL TOPPINGS			Basket of Rolls 6			ADD A SURF		
Au Poivre 3						Grilled Shrimp 7		
Sauteed Mushrooms 3						Scallops 25		
Sauteed Onions 3								

SIGNATURE ENTREES*

Served with a side Caesar salad

LEMON PARMESAN CHICKEN	22	SALMON FLORENTINE	28
Pan seared chicken breast topped with a lemon parmesan garlic sauce over rice pilaf and fresh vegetable medley.		Pan seared salmon with a spinach mushroom cream sauce. Served over rice pilaf and blistered tomatoes.	
CAJUN CHICKEN PASTA	20	MACARONI & CHEESE	14
Penne pasta with homemade Cajun alfredo sauce. Tossed with sautéed veggies and blackened chicken.		Penne pasta tossed in a beer cheese. <i>Chicken Breast 6 Shrimp 7 Beef Tenderloin 18 Veggies 5</i>	
STEAK AU POIVRE	28	FRIED SHRIMP	24
Bistro filet in a rich cognac peppercorn sauce. Served with mashed potatoes and fresh vegetable medley.		Fried shrimp served with rice pilaf and fresh vegetable medley.	
SEABASS	35	STEAK KABOB	28
Pan seared seabass with homemade gnocchi, tomato and spinach. Served with a saffron cream sauce. Available Wed.-Sat.		Grilled steak and vegetable kabob topped with a red pepper coulis and served over rice pilaf.	

CANDLE CLUB BURGERS* 13

Served with your choice of: Sidewinder Fries, Cottage Fries or Sweet Potato Fries

Bacon	3	Cheese	2	Mushrooms	1
Avocado	3	Jalapeños	1	Onion Ring	1
Fried Egg	2	Sautéed Onions	1	Green Apple	1

Sub Grilled Chicken for Lighter Option

FOUNDED 1960



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A 20% gratuity will be applied to parties of 8 or more

Candle Club

