

# Candle Club

## STARTERS

SCALLOPS 16	SHRIMP COCKTAIL 16	ONION RINGS 10
LOBSTER BITS 30	PRETZEL & BEER CHEESE 12	CLUB EGG ROLLS 10
WINGS 14	HUMMUS 12	CHICKEN LIVERS 10
POTATO SKINS 12	With Pita or Veggies	JALAPENO POPPERS 12
	Add Prime Rib 5 Add Grilled Chicken 5	

## - LAVASH 15 -

A thin round Armenian flatbread topped with a semisoft Danish Havarti cheese

### Additional Toppings

BACON 3	PEPPERONI 3	SPINACH 2	MARINARA 2	TOMATO 2
CHICKEN 5	HAMBURGER 6	JALAPENO 2	GREEN APPLE 2	ONION 2
PRIME RIB 10	SHRIMP 14	PICO DE GALLO 2	RED PEPPERS 2	MUSHROOM 2

## SOUP & SALAD

Add to any salad

Chicken Breast 5 Shrimp 7 Salmon 7 Tuna 8

### CAESAR SALAD 11

Romaine | Croutons | Parmesan Cheese | Classic Caesar Dressing

### CLUB COBB 16

Chopped Romaine | Chicken | Crispy Bacon | Diced Eggs  
Avocado | Tomatoes | Blue Cheese Crumbles | Buttermilk Ranch

### ORIENTAL SALAD 16

Sesame Seared Tuna | Romaine | Cabbage | Carrots | Cucumber  
Green Onion | Avocado | Wontons | Sesame Ginger Dressing

### FATTOUSH SALAD 12

Romaine | Pita Chips | Olives | Red Onion | Tomatoes  
Red Peppers | Feta Cheese | Lebanese Dressing

### LOBSTER BISQUE

BOWL 10

### FRENCH ONION

BOWL 9

### SOUP DU JOUR

BOWL 9

## SIGNATURE ENTREES

### COUNTRY FRIED STEAK 15

Classic American breaded Creekstone beef.  
Served with broccolini, garlic mashed potatoes and black pepper gravy.

### LIVER & ONIONS 16

Sliced fresh veal liver breaded and gently sauteed with onions.  
Served with garlic mashed potatoes and Au Poivre sauce.

### CHICKEN TENDERS 16

Hand breaded chicken tenders.  
Served with broccolini, garlic mashed potatoes and black pepper gravy.

### CATFISH DINNER 18

Large boneless filet served with cottage fries and coleslaw.  
Choice of cornmeal breaded, classic Candle battered or grilled.

### STEAK AU POIVRE 30

Tenderloin medallions in a rich cognac-peppercorn sauce.  
Served with garlic mashed potatoes and asparagus.

### SHRIMP PORTOFINO 23

Shrimp, spinach, pine nuts, mushrooms and linguine.  
Tossed in a lemon butter sauce.



## - STEAKS & PRIME RIB -

Served with a Caesar Salad

Choice of Roasted Herb Red Potato, Mashed Potato or Loaded Baked Potato.  
Choice of Asparagus, Broccolini, Glazed Carrots or Corn and Mushrooms.

**PRIME SIRLOIN 22**  
12 OZ

**FILET &  
CAJUN SHRIMP 40**

**PRIME RIB**  
Available Wed-Sat

**FILET MIGNON**  
6 OZ 32 9 OZ 42

**"CANDLE STYLE"  
RIBEYE WITH BOURSIN  
SPREAD & LOBSTER BITS 49**

**NORMA'S CUT 30**  
12 OZ

**RIBEYE 35**  
14 OZ

**PRIME RIB &  
SCALLOPS 45**

**TED'S CUT 40**  
16 OZ

### Additional Toppings

Au Poivre 3  
Sautéed Mushrooms 3  
Sautéed Onions 3

**SURF N' TURF  
MAC N CHEESE 30**

### Add a Surf

Grilled Shrimp 7  
Lobster Tail 25  
Scallops 15

## POULTRY & SEAFOOD

### CHICKEN INVOLTINI 21

Chicken breast stuffed with spinach, mozzarella and sun dried tomatoes.  
Served with Boursin cheese cream sauce, roasted potatoes and broccolini.

### SEA BASS 30

Pan seared sea bass over a potato puree.  
Paired with broccolini and topped with a Beurre Blanc.

### BLACKENED CHICKEN MAC N CHEESE 17

Penne pasta with homemade beer cheese sauce.  
Topped with blackened chicken.

### SALMON FLORENTINE 25

Pan seared salmon with a spinach mushroom cream sauce.  
Served over wild rice and an herb and Panko crusted tomato.

## CREEKSTONE BURGERS 12

*Lighter option?  
Sub grilled chicken*

Served with your choice of  
French Fries, Cottage Fries or Sweet Potato Fries.



**BACON 2**  
**MUSHROOMS 1**  
**EXTRA CHEESE 1**

**FRIED EGG 1**  
**JALAPENOS 1**  
**SAUTEED ONIONS 1**

**AVOCADO 2**  
**ONION RING 1**  
**GREEN APPLE 1**



**NORMA ALWAYS FINISHED WITH A NIGHTCAP-  
OUR SIGNATURE COCKTAIL, "THE TUMBLEWEED."**

