



STARTERS*

SHRIMP CARGOT (GF)	16	PORK SLIDERS	14
PRETZEL & BEER CHEESE	12	POTATO SKINS (GF)	12
ONION RINGS	10	CHICKEN LIVERS	10
MOBSTER BITES	25	HUMMUS (GF)	12
CLUB EGG ROLLS	10	With Pita or Veggies	
SHRIMP COCKTAIL (GF)	16	Prime Rib 6	
		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	Marinara	4	Onion	2
Hamburger	8	Pico De Gallo	4	Tomato	2
Chicken	6	Mushroom	2	Jalapeno	2
Bacon	5	Spinach	2	Red Peppers	2

SOUPS

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 | Beef Tenderloin 18

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

SIGNATURE ENTREES*

CHICKEN ROULADE	21	SALMON FLORENTINE	25
Chicken breast wrapped in bacon, stuffed with Swiss cheese, & mushrooms. Served with seasonal veggies & potato puree.		Pan seared salmon with a spinach mushroom cream sauce. Served over wild rice & blistered tomatoes.	
CAJUN CHICKEN PASTA	17	FRUTTI DI MARE	28
Penne pasta with homemade Cajun alfredo sauce. Tossed with sauteed veggies & blackened chicken.		"Fruit of the Sea" - Shrimp, monkfish, mussels & linguine tossed in an arrabiata sauce.	
STEAK AU POIVRE	30	MAHI	25
Tenderloin medallion in a rich cognac peppercorn sauce. Served with mashed potatoes & seasonal veggies.		Pan seared Mahi over a bed of tomato orzo. Topped with beurre blanc and fried spinach.	



GENERAL MANAGER | Paul Guerrero



EXECUTIVE CHEF | Mikey Rosenberg



* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase the risk of foodborne illness.



STEAKS & PRIME RIB*

Served with a Caesar Salad, Baked Potato & Roasted Asparagus



PRIME SIRLOIN 12 OZ (GF) 22	FILET & CAJUN SHRIMP (GF) 43	NORMA'S CUT 12 OZ (GF) 32
FILET MIGNON 6 OZ (GF) 35 9 OZ 45	RIBEYE & MOBSTER BITES 52	TED'S CUT 16 OZ (GF) 42
RIBEYE 14 OZ (GF) 38	PRIME RIB & LOBSTER TAIL (GF) (MKT)	PRIME RIB (GF) AVAILABLE WED-SAT

ADDITIONAL TOPPINGS

Au Poivre | 3
 Sautéed Mushrooms | 3
 Sautéed Onions | 3

Basket of Rolls | 6

ADD A SURF

Grilled Shrimp | 7
 Mobster Bites | 14
 Lobster Tail | (MKT)

CANDLE FAVORITES*

COUNTRY FRIED STEAK 16 Classic American breaded Certified Angus Beef. Served with seasonal veggies, mashed potatoes & black pepper gravy.	PHILLY SANDWICH 18 Thinly sliced prime rib, provolone cheese, red peppers, mushrooms, & onions on a hoagie bun. Served with French fries.
CHICKEN FRIED CHICKEN 16 Hand breaded chicken breast. Served with seasonal veggies, mashed potatoes & black pepper gravy.	CATFISH DINNER 18 Large boneless filet served with cottage fries & coleslaw. Choice of Classic Candle Battered, cornmeal breaded, or grilled.



CANDLE CLUB BURGERS* 13

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

Bacon 3	Cheese 2	Mushrooms 1
Avocados 3	Jalapenos 1	Onion Ring 1
Fried Egg 2	Sautéed Onions 1	Green Apple 1

Sub Grilled Chicken for Lighter Option

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

Cheesecake
 Funnel Cake Fries
 Tumbleweed

DESSERTS

Panna Cotta
 Lava Cake
 Chef's Special

FOUNDED 1960



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Candle Club

