



MON-WED DINNER MENU

## STARTERS\*

<b>MEATBALLS</b>	14	<b>SHRIMP COCKTAIL</b> (GF)	18
<b>PRETZEL &amp; BEER CHEESE</b>	14	<b>FISH TACOS</b> (GF)	16
<b>ONION PETALS</b>	12	<b>CLUB EGG ROLLS</b>	15
<b>COCONUT SHRIMP</b>	14	<b>CHICKEN LIVERS</b>	12
<b>CHICKEN QUESADILLA</b>	14	<b>HUMMUS</b> (GF)	14

Grilled Chicken | 6 Prime Rib | 8

## LAVASH\* 19

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

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

## SOUPS & SALADS\*

Basket of Rolls | 6

Half Basket of Rolls | 3

**LOBSTER BISQUE** 10

**FRENCH ONION** 9

**FATTOUSH** 14

Romaine, pita chips olives, red onion, tomatoes, red peppers, feta cheese and Lebanese dressing.  
Add: Chicken Breast 7 | Shrimp 8 | Salmon 14 | Mahi 14

**CHICKEN CAESAR** 16

Romaine, shaved chicken, croutons, parmesan cheese and Caesar dressing.

**CLUB COBB** 18

Romaine, shaved chicken, crispy bacon, diced eggs, avocado, tomatoes, blue cheese crumbles and buttermilk ranch.

## CANDLE CLUB BURGERS\*

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

*Sub Grilled Chicken for Lighter Option*

**CANDLE CHEESEBURGER** 16

Half pound Angus beef patty with lettuce, tomato, red onion, pickles and choice of cheese.  
Add Bacon 3

**CHEESEY DOES IT** 19

Half pound Angus beef patty topped with sautéed onions, sautéed jalapenos, pepper jack and beer cheese.

**SMOKE STACK WRANGLER** 19

Half pound Angus beef patty topped with cheddar cheese, onion straws, bacon and BBQ sauce.

**THE BRUISER** 19

Blackened half pound angus beef patty topped with blue cheese aioli, arugula and bacon.



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.



## SIGNATURE ENTREES\*

Add your choice of side salad to any entree 4  
Caesar | Fattoush | Garden

<b>FILET MIGNON   7 OZ</b> (GF)	47
Beef tenderloin Served with baked potato and asparagus.	
<b>BISTRO FILET   4 OZ</b> (GF)	34
Prime beef tenderloin topped with a rich cognac peppercorn sauce. Served with mashed potatoes and fresh vegetable medley.	
<b>KC STRIP   12 OZ</b> (GF)	38
Served with baked potato and asparagus.	
<b>CAJUN CHICKEN PASTA</b>	24
Penne pasta with homemade Cajun alfredo sauce. Tossed with sautéed veggies and shaved chicken.	
<b>STEAKHOUSE PASTA</b>	24
Shaved prime rib and penne pasta tossed in a beef and mushroom cream sauce.	
<b>SUMMER MAHI</b> (GF)	34
Pan seared Mahi over corn, red pepper and onion succotash and topped with avocado and pineapple gastrique.	
<b>GRILLED SALMON</b> (GF)	32
Grilled salmon with honey chipotle sauce. Served with rice pilaf and fresh vegetable medley.	

## CANDLE FAVORITES \*

<b>COUNTRY FRIED STEAK</b>	20
Classic American breaded beef patty. Served with corn & mushroom, mashed potatoes and black pepper gravy.	
<b>CHICKEN STRIPS</b>	20
Hand breaded chicken strips. Served with corn & mushroom, mashed potatoes and black pepper gravy.	
<b>CATFISH DINNER</b>	22
Large boneless filet served with cottage fries and corn & mushroom. Choice of Classic Candle battered, cornmeal breaded, or grilled.	
<b>LIVER &amp; ONIONS</b>	22
Lightly breaded and sautéed beef livers. Served with sautéed onions, mashed potatoes and Au Poirve sauce.	
<b>CANDLE CLUB</b>	16
Turkey, ham, bacon, lettuce, tomato, mayo, cheddar and Swiss cheese on hoagie roll.	
<b>CHICKEN BACON RANCH WRAP</b>	16
Chicken, romaine, cheddar cheese, diced tomatoes, bacon and ranch dressing in a flour tortilla.	
<b>BUFFALO CHICKEN WRAP</b>	16
Chicken, romaine, cheddar cheese, diced tomatoes and buffalo ranch dressing in a flour tortilla.	

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

# Candle Club

