



THUR-SAT DINNER MENU

STARTERS*

MEATBALLS	14	SHRIMP COCKTAIL (GF)	18
PRETZEL & BEER CHEESE	14	CRAB CAKES	16
ONION PETALS	12	CLUB EGG ROLLS	15
COCONUT SHRIMP	14	FISH TACOS (GF)	16
CHICKEN QUESADILLA	14	HUMMUS (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 | Crab Cake 8 | Salmon 14 | Mahi 15

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

FILET MIGNON 7 OZ (GF)	47
Beef tenderloin Served with baked potato and asparagus.	
BISTRO FILET 4 OZ (GF)	34
Prime beef tenderloin topped with a rich cognac peppercorn sauce. Served with mashed potatoes and fresh vegetable medley.	
KC STRIP 12 OZ (GF)	38
Served with baked potato and asparagus.	



PRIME RIB 14 OZ (GF) 48



Served with baked potato and asparagus

LEMON PARMESAN CHICKEN	26
Pan seared chicken breast topped with a lemon parmesan garlic sauce over rice pilaf and fresh vegetable medley.	
ROASTED CHICKEN BREAST	26
Roasted chicken breast served with crispy potatoes and rich gravy with roasted carrots, onions and peas.	
CAJUN CHICKEN PASTA	24
Penne pasta with homemade Cajun alfredo sauce. Tossed with sautéed veggies and shaved chicken.	
STEAKHOUSE PASTA	24
Shaved prime rib and penne pasta tossed in a beef and mushroom cream sauce.	
SUMMER MAHI (GF)	34
Pan seared Mahi over corn, red pepper and onion succotash and topped with avocado and pineapple gastrique.	
GRILLED SALMON (GF)	32
Grilled salmon with honey chipotle sauce. Served with rice pilaf and fresh vegetable medley.	

CANDLE FAVORITES*

COUNTRY FRIED STEAK	20
Classic American breaded beef patty. Served with corn & mushroom, mashed potatoes and black pepper gravy.	
CHICKEN STRIPS	20
Hand breaded chicken strips. Served with corn & mushroom, mashed potatoes and black pepper gravy.	
CATFISH DINNER	22
Large boneless filet served with cottage fries and corn & mushroom. Choice of Classic Candle battered, cornmeal breaded, or grilled.	
THE UNDERHILLS'	26
Grilled KC strip, arugula, caramelized onion and blue cheese aioli on hoagie roll.	

FOUNDED 1960



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

Candle Club

