

Candle Club

STARTERS

FRUIT AND CHEESE PLATTER | 15

SHRIMP COCKTAIL | 14

LOBSTER BITS | 25

KC RIBS | 12

CHICKEN LIVERS | 8

ONION RINGS | 8

CLUB EGG ROLLS | 8

SPINACH ARTICHOKE DIP | 11

HUMMUS WITH PITA | 8

Add Prime Rib | 4 Add Grilled Chicken | 3

ESCARGOT | 9

VEGETABLE TEMPURA | 12

LAVASH | 14

A thin round Armenian flatbread topped with a semisoft Danish Havarti cheese
additional topping | 2

Bacon	Jalapeño	Diced Tomato	Pico de Gallo	Red Pepper
Chicken	Capers	Pineapple	Extra Cheese	Hamburger
Anchovy	Basil	Green Apple	Mushroom	Artichoke
Salami	Spinach	Caramelized Onion	Onion	Kalamata Olives

SOUP & SALAD

Add To Any Salad

Chicken Tenders 5 | Chicken Breast 5 | Shrimp 8 | Salmon 8

CAESAR SALAD | 9

Romaine | Anchovy | Croutons | Parmesan Cheese | Classic Caesar Dressing

CLUB COBB | 14

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

WARM SPINACH SALAD | 9

Baby Spinach | Diced Eggs | Candied Pecans | Red Onion | Mushrooms | Bacon Vinaigrette

FATTOUSH SALAD | 9

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

CHICKEN SALAD | 10

Mixed Greens | Chicken | Pecan | Poppy Seeds | Dried Cranberries | Strawberry Vinaigrette Dressing

DAILY SOUP

Lobster Bisque	Cup 6	Bowl 8
Chicken Noodle or French Onion	Cup 4	Bowl 6

CREEKSTONE BURGERS

Served with Choice of

French, Cottage or Sweet Potato Fries

Garlic Mashed Potatoes | Cole Slaw | Potato Chips | Salad Bar

{All burgers are 1/2 lb and interchangeable with marinated chicken breast and vice a versa LTOP upon request}

THE CANDLE BURGER* | 10

Choice of Cheese
LTOP | Butter Toasted Bun

MUSHROOM SWISS* | 12

Baby Swiss Cheese | Sauteed Mushroom
Butter Toasted Bun

JALAPEÑO BACON CHEDDAR* | 12

Sharp Cheddar | Jalapeno Sauteed with Bacon
Butter Toasted Bun

GRILLED CHICKEN BURGER* | 10

Melted Cheddar Cheese | Grilled Apple
Crispy Bacon | Aioli | Butter Toasted Onion Bun

SANDWICHES

Served with Choice of

French, Cottage or Sweet Potato Fries

Garlic Mashed Potatoes | Cole Slaw | Potato Chips | Salad Bar

PRIME RIB PHILLY | 12

Provolone Cheese | Peppers | Onions | Hoagie Bun

FRENCH DIP | 12

Thinly Sliced Prime Rib | Au Jus | Toasted French Roll

CANDLE CLUB | 11

American Cheese | Swiss | Turkey | Ham | Bacon | Lettuce
Tomato | Avocado | Mayo | Wheat Toast

CANDLELIGHT CHICKEN SALAD | 10

Grilled Chicken | Pecan | Dried Cranberry
Lettuce | Tomato | Toasted Croissant

REUBEN | 11

Swiss Cheese | Slow Braised Pulled Corned Beef Brisket
Sauerkraut | House Reuben Sauce | Rye

CATFISH SANDWICH | 11

Lettuce | Tomato | Tartar Sauce | Cornmeal Breaded | Butter Toasted Bun

ROAST BEEF SANDWICH | 12

Thinly Sliced Prime Rib | Creamy Horseradish | Lettuce | Tomato
Caramelized Onion | Pickle | Toasted Onion Bun

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STEAK

Served with a Loaded Baked Potato and Salad Bar
Includes choice of Asparagus | Steamed Broccoli | Vegetable Medley | Creamed Spinach

PRIME SIRLOIN*
12oz | 17

FILET MIGNON*
6oz | 28 9oz | 34

PORTERHOUSE*
20oz | 45

CHOPPED STEAK*
14oz | 17

RIB EYE*
14oz | 30 20oz | 45

WEEKEND PRIME RIB*
Norma's Cut 12oz | 27
Ted's Cut 16oz | 33

STEAK TOPPINGS | 3
Marsala | au Poivre | Blue Cheese
Sautéed Mushrooms | Sautéed Onions



ADD A SURF
Grilled Shrimp | 8
Lobster Tail | 25

These signature dishes offer something for everyone to love and includes the salad bar.

ENTREES

COUNTRY FRIED STEAK | 12

Classic American breaded outlet served with vegetable medley, garlic mashed potatoes and black pepper pan gravy.

KC PORK RIBS | 22

Half rack of slow cooked ribs served with coleslaw and French fries.

CHICKEN TENDERS | 12

Hand breaded chicken tenders with French fries, coleslaw and black pepper pan gravy.

STEAK AU POIVRE* | 25

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

CATFISH DINNER | 12

Corneal breaded or classic Candle battered. Large boneless filet served with cottage fries and coleslaw.

CHICKEN MARSALA | 21

Fire-roasted frenched chicken breast finished with our house-made Marsala mushroom sauce, served with garlic mashed potatoes and asparagus.

GRILLED SALMON WITH FIG MUSTARD* | 24

Grilled salmon filet with a sweet tangy house-made fig mustard served over wild rice and vegetable medley.

CHICKEN CORDON BLEU | 21

Chicken breast stuffed with country ham and Swiss cheese. Breaded and baked golden brown, atop creamy cheese sauce. Served with garlic mashed potatoes and asparagus.

CHICKEN PICCATA | 21

Fire-roasted frenched chicken breast topped with a lemon garlic butter sauce, capers and Parmesan cheese. Served with patate fritte and vegetable medley.

LIVER AND ONIONS | 12

Sliced fresh veal liver breaded and gently sautéed with a generous side of sautéed sweet onions, mashed potatoes and au Poivre sauce.

STEAK HOUSE SHRIMP | 16

Bite sized shrimp cooked golden brown served with wild rice and asparagus.

LOBSTER TAIL | 32

Fire-roasted cold water lobster tail seasoned with smoked paprika. Served with wild rice and asparagus.

SIGNATURE PASTA

CHICKEN FETTUCCINE | 15

Classic Alfredo sauce twisted with fettuccine pasta. Topped with tender, sliced grilled chicken.

SHRIMP SCAMPI LINGUINE | 22

Our house-made sauce combines complex flavors such as white wine, garlic and parsley butter to create a robust scampi. Topped with sautéed shrimp.

SALMON LINGUINE* | 19

Our house-made sauce combines just a few simple fresh ingredients such as sautéed peas, tomatoes, seared crumbled salmon and a light lemon Parmesan beurre blanc, atop a bed of linguine.

SHRIMP BUCATINI CARBONARA | 22

This house-made sauce highlights the flavors of crispy bacon, sweet peas and cheesy mushrooms, twisted with Bucatini pasta and sautéed shrimp.

BLACKENED CHICKEN MAC AND CHEESE | 15

Sliced blackened chicken over mac and cheese.

Add Lavash Topping | 2