

CANDELILLA CAFÉ

DINNER MENU

STARTERS

*Fried Calamari — 14

tossed pepperoncini peppers and garlic butter served with marinara sauce

Sriracha Brussels Sprouts — 11

crispy brussels sprouts served with sriracha-honey sauce

Ocotillo Bites — 12

cheese and chorizo stuffed fried jalapeños served with buttermilk ranch

Candelilla Queso — 14

a warm bowl of queso blanco with freshly fried tortilla chips
+ choice of plain, chopped *brisket or our signature Texas chili

Chips and Salsa — 9

candelilla amazing red and green salsa served with warm tortilla chips
+ add guac \$5

*Fried Quail Legs — 16

crispy fried locally farmed quail legs drizzled with spiced honey and a sweet chili sauce

*Shrimp Campenchana — 17

latin style shrimp cocktail in a spicy tomato sauce, onion, and avocado served with fresh fried tortilla chips

Hot Buffalo Chicken Dip — 12

served with tortilla chips and toasted pretzel sticks

Sizzling Steak Bites — 19

tenderloin beef served on a sizzling skillet with heirloom cherry tomatoes, olives, onions, garlic butter, corn tortillas

SALADS

Enhance Your Salad

chicken \$5, shrimp \$7, salmon \$9

Classic Caesar — 12

torn romaine lettuce, shaved parmesan cheese, herb croutons, creamy dressing with a toasted pretzel stick

Wedge Salad — 12

iceberg with tomatoes, hard-boiled egg, smoked bacon, green onion, and blue cheese served with a toasted pretzel stick

Strawberry Spinach — 14

baby spinach, strawberries, toasted almonds, red onion, goat cheese, carrots, smoked bacon with a toasted pretzel stick

Side Caesar — 6

torn romaine lettuce, shaved parmesan cheese, herb croutons, creamy dressing served with a toasted pretzel stick

Lajitas Side Salad — 7

iceberg lettuce, shaved carrots, tomatoes, shaved red onions, cucumber, herb croutons served with a toasted pretzel stick

Choice of Dressing

house, ranch, french, balsamic vinaigrette, italian, blue cheese, strawberry jalapeno vinaigrette, caesar

SOUPS

*Lajitas Chili — 6

house made with 100% angus brisket-short rib chili (no beans here!) topped with cheddar cheese and red onion

Tortilla — 6

rich spicy tomato and chicken broth with chunky veggies, pulled chicken, black beans, and sweet corn garnished with tortilla strips and cheddar cheese

Soup Du Jour — 7

try a cup of our chef's special soup of the day

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

We add 20% gratuity to parties of 8 or larger | No split checks for parties of 8 or larger

FISH & SEAFOOD

*Savory Seared Shrimp — 33

jumbo shrimp with onions, garlic, shallots, pan-seared heirloom tomatoes atop sofrito rice and seasonal vegetables with dijon butter and cilantro

*Seared Norwegian Salmon — 32

8 oz salmon served with lemon avocado beurre blanc atop sautéed garlic spinach and sofrito with grilled lemon

*Shrimp Tacos — 27

rock shrimp flash fried served on corn tortillas with slaw, chipotle mayo with sofrito rice, charro beans, and lime

*Tortilla Crusted Mahi Mahi — 32

tortilla crusted mahi mahi served atop rice and seasonal vegetables with cilantro beurre blanc and grilled lime

CHEF CUT USDA PRIME

*New York Strip

Market Price

*Prime Filet

Market Price

*Ribeye

Market Price

Prime Steak Sides

topped with maître d butter served with roasted vegetables and your choice of whipped gold potatoes or french fries

SIDES

Yukon Gold Potato — 6

butter whipped potatoes

Sofrito Rice and Charro Beans — 6

pinto bean slowly steeped in bacon stock, spanish aromatic rice

Loaded Jo-Jo Fries — 11

fried whole potato wedges topped with cheddar cheese smoked bacon, and green onion served with house dressing and sour cream

Crimini Mushrooms — 7

sautéed in garlic shallot butter deglazed with sherry

Roasted Vegetable — 7

chef selection of seasonal beets, green beans, asparagus, parsnips, carrot, jicama, onion, butternut squash finished with thyme oil

Loaded Baked Potato — 6

cheddar cheese, sour cream, smoked bacon, green onions, whipped butter

FEATURES

*Lajitas Fajitas — 29

chicken or beef with grilled peppers and onions served with beans, rice, guacamole, shredded cheese, pico de gallo sour cream — flour or corn tortillas
+ add shrimp \$8

*Scotty's Chicken Fried Steak — 35

hand-cut fried 8 oz prime striploin with Tasso ham cream gravy served with sautéed vegetables and butter whipped gold potatoes

*Lemon Mushroom Chicken — 26

seared chef-cut chicken breast with sautéed cremini mushrooms over sofrito rice with roasted vegetables

*Braised Short Rib — 36

prime short rib served with butter whipped gold potatoes, roasted vegetable

*Grilled Pork Tenderloin — 29

marinated pork tenderloin grilled with baby green beans sofrito rice topped with roasted tomato dijon butter

*Prime Steak & Fries — Market Price

prime striploin baseball cut topped with a maître d butter and served with fries

Lemon Garlic Linguini — 16

blistered heirloom tomatoes, baby spinach, cremini mushrooms, tossed with garlic lemon chardonnay reduction basil infused olive oil
+ sub-carb-free spaghetti squash - 3
add *chicken - 5, *shrimp - 7, *salmon - 9

DESSERTS

Prickly Pear Cheesecake — 8

creamy and rich cheesecake with swirls of prickly pear nectar, chopped pecans, chocolate curls

Crème Brûlée — 9

rich imported vanilla bean custard with caramelized raw sugar and seasonal berries

Dr. Pepper Cake — 8

rich layered dr. pepper cake with chocolate butter cream frosting, dr. pepper infused crème anglaise, toasted macadamia crumb

Warm Sopapillas — 6

sopapillas fried golden dusted with powdered sugar and cinnamon served with salted caramel and honey butter on the side

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