

CANDELILLA CAFÉ DINNER

MENU

Starters

Fried Calamari \$15
tossed with pepperoncini peppers, rajas and garlic butter served with marinara and lemon aioli

Mongolian Brussels Sprouts \$12
crispy brussels sprouts tossed in a bulgogi glaze, topped with sesame seeds

Ocotillo Bites \$12
cheese and chorizo stuffed fried jalapeños drizzled with chipotle aioli served with house-made ranch

Candelilla Green Chile Queso \$12
warm bowl of roasted poblano queso served with freshly fried tortilla chips
– choice of plain, chopped brisket or our signature Texas chili for \$2

Chips and Salsa \$9
candelilla amazing red and green salsa served with warm tortilla chips
– add guac \$5

Fried Quail Legs \$17
crispy Texas quail legs, blistered shishito peppers, ancho honey, creamy sweet chili glaze

***Shrimp Campenchana** \$17
latin style shrimp cocktail in a spicy tomato sauce with avocado and served with fresh fried tortilla chips

Sizzling Steak Bites \$19
tenderloin beef tips served on a sizzling skillet with heirloom cherry tomatoes, kalamata olives, onions, poblano peppers, roasted jalapeno, garlic butter, and corn tortillas

Asian Meatballs \$14
Lajitas house burger blend infused with lemongrass, ginger, ponzu and served atop zucchini noodles with a sweet ginger glaze

Salads

Enhance Your Salad
chicken \$5, shrimp \$7, salmon \$9

Classic Caesar \$12
romaine, shaved parmesan cheese, herb croutons, house made caesar 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, sliced almonds, red onion, goat cheese, shaved carrots, smoked bacon with a toasted pretzel stick

Side Caesar \$7
romaine, shaved parmesan cheese, herb croutons, house-made caesar dressing served with a toasted pretzel stick

Side House Salad \$7
leaf lettuce, tomatoes, shaved carrots, cucumbers, red onions, toasted pecans, queso fresco, croutons with a toasted pretzel stick

Choice of Dressing
house, ranch, honey balsamic vinaigrette, italian, blue cheese, strawberry jalapeno vinaigrette, caesar, sesame soy, cranberry balsamic vinaigrette

Soups

***Lajitas Chili** \$6
house made with 100% ground angus brisket-short rib chili (no beans here!) topped with cheddar cheese and red onion

Poblano Cream Soup \$7
charred poblanos and jalapenos in rich chicken stock and cream with cumin, coriander and cilantro

Soup Du Jour \$7
try a cup of our chef's special soup of the day

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

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

FISH & SEAFOOD

- Shrimp Mezcal** \$34
pan seared jumbo gulf shrimp, pico, garlic, Mezcal beurre blanc, sweet corn polenta cake
- Salmon Stir Fry Bowl** \$34
8 oz seared Atlantic salmon, edamame, brussels sprouts, red bell pepper, carrots, cabbage, zucchini noodles, bulgogi glaze, sesame seeds
- *Shrimp Tostados** \$27
rock shrimp flash fried and mixed with shaved carrots, pico, cilantro, cabbage, green onions, avocado, chipotle mayo, and set on crispy corn tortillas, drizzled with wasabi ranch
- Mahi Mahi Veracruz** \$32
tortilla crusted mahi mahi served atop sofrito rice and julienned vegetables with an onion, olive, and caper tomato sauce
- Blackened Red Snapper with New Orleans "BBQ" Shrimp** \$36
7 oz blackened red snapper filet with gulf coast shrimp and cajun lemon garlic butter, cajun risotto and julienned vegetables

Features

- *Lajitas Fajitas** \$29
chicken or beef with grilled peppers and onions served with charro beans, sofrito rice, guacamole, shredded cheese, pico de gallo and sour cream — flour or corn tortillas — add shrimp \$8

- *Scotty's Chicken Fried Steak** \$35
hand-cut fried 8 oz prime striploin with ancho andouille cream gravy served with julienned vegetables and butter whipped potatoes

- Chicken Marsala** \$27
8 oz airline chicken breast, roasted bok choy and carrots, caramelized leek risotto, mushroom marasla cream sauce
- Maple Leaf Duck Breast** \$38
pan seared 5 spice duck breast, bok choy and carrots, caramelized leek risotto and a blueberry jalapeno bbq sauce
- Moroccan Spiced Chicken** \$26
aromatic rubbed chicken breast stuffed with feta, baked and topped with a mango chile chardonnay glaze, served with caramelized leek, risotto and julienned vegetables
- Pork Au Poivre** \$34
peppercorn crusted pork tenderloin, julienned vegetables, whipped potatoes and a cognac cream reduction

- Bacon Wrapped Pork Medallions** \$36
5 oz pork medallions wrapped with bacon and pan seared served with butter whipped potatoes, julienned vegetables and an apple bourbon glaze

CHEF CUT USDA PRIME

***Prime Filet**
Market Price

***New York Strip**
Market Price

***Ribeye**
Market Price

Prime Steak Sides
topped with maître d butter served with julienned vegetables and your choice of whipped potatoes or garlic pomme frites

- *Prime Steak & Pomme Frites** Market Price
prime striploin baseball cut topped with a maître d butter and served with garlic pomme frites

- Beef Medallions** ... Market Price
Prime Tenderloin medallions with house seasoning and grilled to your liking. Served with butter whipped potatoes, asparagus and bordelaise sauce

- Rack of Venison** ... Market Price
boned and frenched rack of venison served with butter whipped potatoes, asparagus and a cabernet fig reduction

Sides

- Whipped Potatoes** \$6
garlic and herb infused whipped potatoes
- Sofrito Rice and Charro Beans** \$6
pinto bean slowly steeped in bacon, stock, spanish aromatic rice
- Loaded Jo-Jo Potatoes** \$12
diced potatoes topped with monterey jack cheese, smoked bacon, green onions and served with parmesan peppercorn dressing
- Red Wine Braised Mushrooms** \$7
crimini mushrooms slow cooked in red wine, shallots and butter
- Julienned Vegetable** \$6
chef selection of seasonal vegetables
- Loaded Baked Potato** \$6
cheddar cheese, sour cream, smoked bacon, green onions, whipped butter

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

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