

CANDELILLA CAFÉ

DINNER

APPETIZERS

FRIED CHEESE CURDS v

Jalapeno Cheddar Cheese Curds, Pickled Jalapenos, Buttermilk Ranch, Raspberry Jelly

ROASTED JALAPENO & CILANTRO HUMMUS v

House Made Pita

CRAB CAKE

Roasted Tomato, Corn, Leeks, Avocado, Lemon Butter

CHARCUTERIE BOARD

Daily selection of one Meat & two Cheeses

CRAB FINGERS

Crab Fingers, Garlic, Lemon Butter, French Baguette

SALADS

+Chicken 6 Steak 8 Shrimp 10 Salmon 12

HOUSE SALAD v

Spring Mix, Cucumber, Tomato, Pickled Red Onion, Croutons, Parmesan

BURRATA CHEESE SALAD GF

Arugula, Prosciutto, Pistachio

LAJITAS COBB GF

Romaine Spring Mix, Roasted Cherry Tomato, Caramelized Onion, Bacon, Soft Boiled Fried Egg

SUMMER SALAD v GF

Spring Mix, Blueberries, Blackberries, Strawberries, Candied Pecans, Crispy Apples, Feta Cheese

DRESSINGS

+ Balsamic Vinaigrette, Peach Vinaigrette, Bleu Cheese, Ranch, Caesar

ENTRÉES

PAN SEARED SALMON GF

Crispy Seared Salmon, Blue Cheese Cream, Mushroom Risotto, Sautéed Broccolini

PAN SEARED HALIBUT

Crispy Seared Halibut, Capellini Pasta, Lemon, Herb Butter, Sautéed Broccolini

SHRIMP SCAMPI

Squid Ink Fettuccini, Crab Meat, Leeks, Butter Sauce, Sautéed Broccolini

16OZ PRIME RIBEYE GF

Mashed Potatoes, Grilled Asparagus, Black Truffle Butter

8OZ PRIME FILET MIGNON GF

Mashed Potatoes, Grilled Asparagus, Black Truffle Butter

16OZ BONE-IN PORK CHOP GF

Wild Mushrooms, Mashed Potatoes, Grilled Asparagus

CHICKEN PARMESAN

Tomato Fonduta, Bucatini, Sautéed Broccolini

PASTA NORMA v

Capellini Pasta, Grilled Eggplant, Black Olives, Capers, Marinara, Ricotta Salata, Basil
+ Chicken 6 Steak 8 Shrimp 10 Salmon 12

GRAIN BOWL v GF

Tri-Color Quinoa, Market Vegetables, Mushrooms, Sweet Potato, Seeds, Fried Egg, Jalapeno Cream, Harissa Sauce
+ Chicken 6 Steak 8 Shrimp 10 Salmon 12

SIDES

MASHED POTATOES

GRILLED ASPARAGUS

SAUTÉED MUSHROOMS

SAUTÉED BROCCOLINI

MUSHROOM RISOTTO

[20% gratuity added to parties of 8 or more
(V) Vegetarian (GF) Gluten Free]