

CANDELILLA CAFÉ ENTRÉES

DINNER

APPETIZERS

FRIED CHEESE CURDS **v**

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

ROASTED JALAPENO & CILANTRO **v** HUMMUS

House Made Pita

CRAB CAKE

Roasted Tomato, Corn, Leeks, Avocado,
Lemon Butter

CHARCUTERIE BOARD

Daily selection of one Meat & two Cheeses

CRAB TOWER

Crab Meat, Avocado, Cherry Tomato,
Mango, Chipotle Mayo, Tostada

SALADS

+Chicken Steak Shrimp
Salmon

HOUSE SALAD

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

CAESAR

Romaine Lettuce, Parmesan Cheese,
Croutons, Caesar Dressing

WEDGE **GF**

Iceberg Lettuce, Bacon, Cherry Tomato,
Crumbled Blue Cheese, Chives

DESERT SALAD

Spring Mix, Blueberries, Blackberries,
Strawberries, Candied Pecans, Prickly Pear,
Feta Cheese, Pomegranate Seeds

DRESSINGS

+ Balsamic Vinaigrette, Italian,
Blue Cheese, Ranch, Prickly Pear
Vinaigrette, Caesar

CHILEAN SEA BASS **GF**

Pan Seared Sea Bass, Mushroom Risotto,
Sautéed Broccolini, Lemon Butter Sauce

SHRIMP SCAMPI

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

8OZ PRIME FILET MIGNON **GF**

Mashed Potatoes, Grilled Asparagus, Black
Truffle Butter

ALASKAN SALMON **GF**

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

16OZ PRIME RIBEYE **GF**

Mashed Potatoes, Grilled Asparagus, Black
Truffle Butter

16OZ BONE-IN PORK CHOP **GF**

Wild Mushrooms, Mashed Potatoes, Grilled
Asparagus

CHICKEN PICCATA

Chicken Breast, Lemon, Capers, Bucatini
Pasta, Grilled Asparagus

BUTTERNUT SQUASH RAVIOLI **v**

Butternut Squash Ravioli, Brown Butter,
Walnuts, Sage

+ Chicken Steak Shrimp
Salmon

GRAIN BOWL **v GF**

Tri-Color Quinoa, Market Vegetables,
Mushrooms, Sweet Potato, Seeds, Fried Egg,

Jalapeno Cream, Harissa Sauce

+ Chicken Steak Shrimp
Salmon

SIDES

MASHED POTATOES

GRILLED ASPARAGUS

SAUTÉED MUSHROOMS

SAUTÉED BROCCOLINI

MUSHROOM RISOTTO

20% gratuity added to parties of 6 or more
(V) Vegetarian (GF) Gluten Free