



EST. 1969

179 Paterson Avenue
East Rutherford, NJ 07073
(corner of Hackensack Street)

**WE SPECIALIZE IN
ON OR OFF PREMISE
CATERING**

Private & Corporate Parties • Full Bar
In-House Bakery • Brick Oven Pizza

P 201-933-4446 • F 201-933-2668

www.candlewyckdiner.com

**OUR ENTIRE MENU & ALL OF OUR BAKED GOODS
ARE AVAILABLE FOR TAKE-OUT**

THINGS TO SHARE

NACHOS SUPREME 14.

Crisp Tortilla Chips, Melted Cheeses, Chili Con Carne, Pico de Gallo, Green Onions, Chipotle Cream and Sour Cream

SUPER SAMPLER 19.

Chicken Fingers, Fried Mozzarella Sticks, Buffalo Chicken Wings & Loaded Potato Skins, Served with Your Favorite Dipping Sauces

ULTIMATE SAMPLER 19.

Nachos Supreme, Chicken Quesadillas, Fried Mozzarella Sticks, & Onion Rings, Served with Your Favorite Dipping Sauces

CRISPY CALAMARI 16.5

Golden Fried Calamari with Baby Arugula, Pepperoncini, Served with Three Sauces

CANDLEWYCK'S SIGNATURE CRAB "TOTS" 15.5

Maryland Jumbo Lump Crabmeat Tots Served with Green Goddess, Honey Mustard & Chipotle Sauces

SPINACH, ARTICHOKE & ROASTED GARLIC DIP 9.5

Spinach, Artichoke Hearts, Garlic & a Mixture of Cheeses Served Bubbly with Tortilla Chips

PHILLY CHEESESTEAK EGG ROLLS 12.5

Sautéed Top Round, Mushrooms, Onions, Peppers, Wrapped in a Crispy Eggroll Wrapper with American Cheese

ARANCINI "RICE BALLS" 10.

Arborio Rice, Peas, Prosciutto & Parmesan Served with Marinara Sauce

HOMEMADE VIDALIA ONION RINGS 9.5

Hand Battered & Served with Buttermilk Ranch Dip

POTSTICKERS 11.

Wonton Wrappers Stuffed with Ginger Pork & Fried Served in a Spicy Hoisin Dipping Sauce

BANGKOK CHICKEN EGGROLLS 10.

Thai Inspired, Served with a Sweet Chili Sauce

AHI TUNA TARTARE 16.5

Asian inspired Fresh Wild Ahi Tuna, Avocado, Crispy Rice Paper

CLAMS CASINO 13.5

Homemade Stuffing of Fresh Clams, Bell Peppers, Green Onion, Garlic, Herbs, Lemon & Bacon Finished with a White Wine Lemon Sauce

HOMEMADE HUMMUS & GRILLED PITA 11.5

Marinated Fennel, Tomato, Cucumber & Black Olives

THREE BEAN CHILI CON CARNE 9.5

Custom Ground Beef, Topped with a Wisconsin Cheddar, Scallions & Cilantro Crema, Served with Crunchy Nachos

LONG ISLAND CLAMS ON A HALF SHELL 14.

One Dozen Raw Clams Served with Lemon & Homemade Cocktail Sauce

STUFFED MUSHROOMS 11.

Crabmeat Stuffing Basted in Roasted Garlic Butter, Finished with Lemon Beurre Blanc

FRIED CHICKEN TENDERS 11.5

Crisp Golden Brown Fried Chicken Strips with Honey Mustard

WINGS YOUR WAY 14.

Choose from Buffalo, Sweet Red Chili, BBQ, Thai Peanut, Citrus Teriyaki, or Hot Honey

PARMESAN CRUSTED ZUCCHINI STRAWS 11.5

Served with Horseradish Aioli

ALE STEAMED PRINCE EDWARD

MUSSELS 14.5

P.E.I. Mussels, Tomato, Fresh Fennel, Thyme and Garlic

MINI BEEF CHEESEBURGER SLIDERS 9.

LOADED POTATO SKINS 9.5

Cheddar & Monterey Jack Cheese, Crisp Bacon, Green Onions, Sour Cream & Chives

FRIED MOZZARELLA STICKS 12.

Crisp & Golden Brown, Served with Marinara Sauce

JUMBO SHRIMP COCKTAIL 16.

Served with Lemon & Cocktail Sauce

MEATBALL SLIDERS 10.5

Marinara Sauce & Melted Mozzarella Cheese

PULLED PORK SLIDERS 10.5

Barbeque Sauce & Homemade Slaw

PORTUGUESE STYLE SHRIMP 12.

Spicy Shrimp Sautéed in a Zesty Garlic Sauce with a Touch of Tomato Sauce, Served with Homemade Crostini

COCONUT SRIRACHA MUSSELS 14.5

P.E.I. Mussels Steamed In Coconut Milk, Lime Cilantro Broth, Garlic, Fresh Green Onions, Julienne Red Peppers, Served with Crostini for Dipping

KING TAOS CAULIFLOWER 10.5

Tempura Cauliflower Bites Tossed in a Sweet & Spicy Sauce, Sesame Seeds, Green Onions, Served with our House Made Buttermilk Ranch Dressing and Lime Wedges

ASIAN NACHOS 14.

Wonton Chips, Chopped Chicken in our Signature Spicy Peanut Sauce, Melted Cheese, Grilled Corn, Toasted Peanuts Topped with Wasabi Cream, Chili Sauce & Green Onions

DOUBLE STUFFED POTATO SPRING ROLLS 13.

Creamy Mashed Potatoes, Green Onions, Applewood Bacon, Monterey Jack & Cheddar Cheese, Served with Sour Cream

FRIED MAC & CHEESE BALLS 10.

Crispy On The Outside & Cheesy on the Inside Served with Marinara Sauce

CHIPOTLE SHRIMP TEMPURA 14.5

Spicy Chipotle Aioli Shrimp Tempura, Served with Asian Slaw

REUBEN EGG ROLLS 12.

Corned Beef, Imported Swiss Cheese & Sauerkraut, Served with our Homemade Russian Dressing for Dipping

PULLED PORK BAO BUNS 12.

Carrots, Cucumber, Cabbage, Green Onions, Cilantro, Sesame Seeds, Teriyaki

MIKE'S HOT HONEY FRIED CHICKEN & WAFFLE SLIDERS 13.

Mike's Hot Honey, Cheddar Cheese & Bacon on Two Mini Waffles

BREAKFAST ROLLZ 11.5

Taylor Ham, Egg & Cheese Egg Rolls, Served with our Secret Sauce

MOZZARELLA CAPRESA 10.5

Ripe Tomatoes, Basil, Drizzled with E.V.O.O. & Balsamic Glaze, Homemade Fresh Mozzarella

SOUPS

SOUP OF THE DAY BOWL 4.

Made Fresh From Scratch Everyday

FRENCH ONION CROCK 7.5

With Mozzarella & Croutons

MAMAS STYLE CHICKEN SOUP BOWL 4.

SOUP & SALAD COMBO 11.5

Bowl of Soup & Baby Green Salad With Your Choice of Dressing

FOOD ALLERGY NOTICE:

Before placing your order inform your server if any persons in your party have food allergies. Please be aware that many of our products (even those considered to be gluten-free friendly) may contain or contact allergens, including but not limited to, wheat, soy, fish, shellfish, eggs, peanuts, tree nuts, dairy/milk. All ingredients may not be printed on the menu.

JUST SANDWICHES

Your choice of Country White, Rye or Wheat Bread
Served with Pickle & our Homemade Coleslaw

BLT	8.5	TAYLOR HAM, EGG & CHEESE	8.5
GRILLED AMERICAN CHEESE	7.5	WESTERN.....	7.5
GRILLED SWISS CHEESE	8.	MAMA’S MEATLOAF	11.5
GRILLED CHEDDAR.....	7.5	LONDON BROIL	16.5
TUNA SALAD	10.	ROAST BEEF	11.5
CHICKEN SALAD	9.5	ROAST TURKEY	11.5
SHRIMP SALAD	11.	BLACK FOREST HAM	10.
FRIED FILET OF SOLE.....	16.	CORNE D BEEF.....	12.5
TAYLOR HAM.....	8.5	PASTRAMI.....	12.5

MULTIGRAIN BREAD Add 1.5 • HARD ROLL Add 1.

GOURMET SALADS

BABY MARKET GREENS 12.

Cherry Tomatoes, Cucumbers, Red Onions,
Carrots with our Balsamic Vinaigrette

CLASSIC CAESAR 12.

Romaine Lettuce, Ciabatta Croutons, Shaved Parmesan Cheese
Tossed in our Homemade Anchovy Dressing

PECAN CRUSTED CHICKEN 16.5

Chopped Romaine Lettuce, Dried Cranberries,
Mandarin Oranges, Red Onion, Granny Smith Apples,
Crumbled Bleu Cheese, Tossed in our Balsamic Vinaigrette

PRIMAVERA 16.5

Crisp Romaine Lettuce, Artichoke Hearts, Fresh Asparagus,
Roasted Red Peppers, Grilled Zucchini, Sun-dried Tomatoes
& Avocado, Tossed in our Homemade Dijon Balsamic Vinaigrette

WALDORF CHICKEN SALAD 17.

Grilled Chicken Breast Atop Mixed Baby Greens, Grapes,
Granny Smith Apples, Candied Walnuts & Crisp Celery
Tossed in our Homemade White Balsamic Vinaigrette

CANDLEWYCK “MISTICANZA” 16.5

Mixed Baby Greens, Strawberries, Jicama, Red Onions,
Endives, Candied Pecans & Goat Cheese
Tossed in our White Balsamic Vinaigrette

SALAD TRIO 16.

Our Homemade Tuna, Chicken & Shrimp Salads atop a Bed
of Mixed Greens with Tomatoes, Cucumbers & Hardboiled Egg

CALIFORNIA COBB 18.5

Grilled Chicken Breast atop Mixed Baby Greens,
Applewood Bacon, Chopped Egg, Roasted Fresh Beets &
Crumbled Bleu Cheese, Tossed in our Homemade Ranch Dressing

SLOW ROASTED BEETS

& GOAT CHEESE 15.5

Slow Roasted Beets, Baby Arugula, Grapefruit,
Shaved Fennel, Pistachio, & Goat Cheese Tossed in our
Homemade White Balsamic Vinaigrette

CHEF SALAD 17.5

Crisp Iceberg Lettuce with Turkey, Roast Beef, Ham, Swiss &
American Cheese, Hard Boiled Egg, Tomatoes, Cucumbers,
Red Onions & Kalamata Olives with Your Choice of Dressing

CRISPY ASIAN CHICKEN SALAD 18.

Grilled Teriyaki Chicken atop Chopped Lettuce
& Cabbage, Mandarin Oranges, Crispy Wontons,
Green Onions, Peppers, Carrots, Roasted Peanuts & Sesame
Tossed with our Ginger & Garlic Soy Dressing

THAI CALAMARI 19.5

Golden Fried & Tender Calamari, Mixed Baby Greens, Cabbage,
Cucumbers, Snow Peas, Green Onions, Red Peppers, Julienne
Carrots & Cashews, Tossed in our Homemade Spicy Thai Dressing

MEDITERRANEAN CHOPPED

TUNA SALAD 16.5

Tuna Salad, Chickpeas, Cucumbers, Tomatoes,
Kalamata Olives, Red Onions, Bell Peppers, Green Beans &
Mixed Greens Tossed in our Homemade Lemon Mint Dressing
& Served with Toasted Pita Bread

BLACK & BLUE 22.5

Sliced Hanger Steak, Arugula, Romaine Lettuce,
Cherry Tomatoes, Roasted Peppers & Gorgonzola Cheese
Tossed in our Homemade Balsamic Vinaigrette

GREEK COUNTRYSIDE 15.5

Romaine, Feta Cheese, Kalamata Olives, Tomatoes,
Cucumbers, Red Onions, Bell Peppers, Grape Leaves & Anchovies,
Tossed in our Homemade Greek Vinaigrette &
Served with Toasted Pita

BUFFALO CHICKEN &

ICEBERG WEDGE 17.5

Buffalo Chicken, Applewood Bacon, Cherry Tomatoes &
our Homemade Blue Cheese Dressing (Spicy)

SALMON FRESCA 18.5

Grilled Salmon, Pesto, Organic Baby Spinach, Grilled Asparagus,
Fire Roasted Red Peppers, Grape Tomatoes, Feta Cheese
Tossed in our Homemade White Balsamic Vinaigrette

MARKET CHOPPED SALAD 17.

Romaine Lettuce, Sundried Tomatoes, Garbanzo Beans,
Red Onions, Pepperoncini, Bacon, Pepperoni, Kalamata Olives,
Roasted Red Peppers, tossed in our Italian Vinaigrette
& Drizzled with Balsamic Glaze

MIGHTY KALE 17.

Chopped Organic Baby Kale, Fresh Beets, Avocado,
Hearts Of Palm, Toasted Pepitas, Radicchio,
Red Onion, Quinoa, Carrots, Dried Cranberries,
Tossed in our Poppy Seed Dressing

POACHED PEAR WITH GRILLED SHRIMP 19.5

Perfectly Poached Pears, Organic Baby Greens, Radicchio,
Endives, Imported Goat Cheese, Candied Pecans,
Tossed in our Balsamic Cherry Vinaigrette

SOUTHWEST TORTILLA BOWL 18.5

Blackened Grilled Chicken, Chopped Romaine & Baby Greens, Grape
Tomatoes, Red Onions, Peppers, Grilled Corn, Black Beans, Avocado,
Cilantro, with Avocado Lime Dressing, Served in a Tortilla Bowl

MEDITTEREAN LENTIL SALAD 16.

Grape Tomatoes, English Cucumbers, Brown Lentils, Radishes,
Sundried Tomatoes, Kalamata Olives, Imported Feta Cheese,
Sweet Peppers, Red Onions, Fresh Mint, over Organic
Baby Kale, Red Wine Vinaigrette

Extra Dressing .75

ADD TO ANY SALAD

GRILLED CHICKEN 6. SLICED STEAK 10. GRILLED SHRIMP 10. GRILLED SALMON 9.5

LIGHT DIET MENU

COLD JUMBO SHRIMP 17.

On a Bed of Lettuce, Sliced Tomatoes & Cucumbers served with Cocktail Sauce

HAMBURGER PATTY 15.

½ Pound of Certified Angus Beef
Served with Steamed Vegetables or Baby Green Salad

SLICED ROAST TURKEY 15.

Served with Steamed Vegetables or Baby Green Salad

TURKEY BURGER PATTY 15.

Served with Steamed Vegetables or Baby Green Salad

GRILLED CHICKEN BREAST 16.5

Served with Steamed Vegetables or Baby Green Salad

BLACK BEAN & ROASTED SWEET POTATO VEGGIE PATTY 16.5

with Hummus & Sliced Beets,
Served with Baby Green Salad

SUPER SATISFYING & LOW CARB

VEGETABLE TERIYAKI 16.5

Asian Flavored Stir-Fry Vegetables & Jasmine Rice

with Grilled Chicken 20.

with Grilled Shrimp 23.

GET FIT 18.

Grilled Chicken Breast & Broccoli Sautéed in Garlic & Olive Oil with Glazed Sweet Potatoes

ENERGIZE 22.

Broiled Atlantic Salmon with Lemon Caper Sauce, Baby Spinach Sautéed in Garlic & Olive Oil & Glazed Sweet Potatoes

POWER PASTA 16.5

Whole Wheat Organic Pasta, Grilled Chicken, Baby Spinach Sautéed in Garlic & Olive Oil

EATING LEAN 27.

Marinated & Grilled Hanger Steak with Chimichurri Sauce, Grilled Asparagus & Glazed Sweet Potatoes

BURGER BAR

½ Pound of CAB - Certified Angus Beef. Fresh Ground Blend of Chuck, Brisket & Short Rib.

Served on a Toasted Brioche Bun with Lettuce, Tomato, Onions, Pickle & Coleslaw.

Served with French Fries or Baby Green Salad

Substitute Sweet Potato Fries 3.5 • Waffle Fries 3.5 • Disco Fries 4.75 • Onion Rings 4.75

HAMBURGER DELUXE 15.

Lettuce, Tomato & Red Onion
with Cheese Add 2.

THE JERSEY BURGER 17.5

Taylor Ham & American Cheese

PHILLY CHEESE BURGER 17.5

Caramelized Onions,
Peppers, Mushrooms & American Cheese

THREE CHEESE BURGER 17.5

Pepper Jack, Cheddar & American Cheese

PATTIE MELT 17.

Swiss Cheese & Caramelized Onions on Grilled Rye Bread

MONTREAL BURGER 16.5

Swiss Cheese & Grilled Portobello Mushrooms

THE “MEXICAN FIESTA” 17.5

Avocado, Salsa, Iceberg Lettuce,
Grilled Red Onions, Jack Cheese & Chipotle Aioli

FRENCH BISTRO 16.5

Carmelized Onions, Applewood Bacon,
Gruyère Cheese & a Fried Egg

ARTHUR AVENUE BRONX 17.5

Sautéed Broccoli Rabe, Garlic,
Roasted Peppers & our
Homemade Mozzarella Cheese

PIZZA BURGER 17.

Mozzarella Cheese & Marinara Sauce

NAPA VALLEY BURGER 17.

Goat Cheese, Arugula & Dijon Honey Mustard

BLACK & BLEU BURGER 17.

Seasoned Cajun Burger with Bleu Cheese Crumbles
Served on a Pretzel Bun

EL DIABLO BURGER 17.

Fire Roasted Jalapeños, Pepper Jack Cheese,
Caramelized Onions & Chipotle Mayo

MEMPHIS BURGER 17.5

Cheddar Cheese, Slow Roasted Pulled Pork
& Coleslaw served on a Pretzel Bun

BULLS EYE BARBEQUE BURGER 17.

Crispy Onion Straws, Bacon, Cheddar Cheese
& our BBQ Sauce, Served on a Pretzel Bun

THE “SMOKEHOUSE” 17.5

Applewood Bacon, Caramelized Onions,
Cheddar Cheese & BBQ Sauce

GRASS FED LAMB BURGER 18.

Our Housemade Tzatziki Sauce, Imported Feta Cheese,
Pickled Onions, Fresh Mint Pesto & Arugula

BLACK BEAN BURGER VEGETABLES & BROWN RICE 15.5

Homemade Veggie Burger, Tomato, Hummus,
Baby Greens & Tzatziki Sauce

AVOCADO TURKEY BURGER 17.

Monterey Jack Cheese, Vine-Ripened Tomato,
Romaine Lettuce, Red Onions, Cilantro Lime Mayonnaise

Consuming raw or undercooked food increases your chance of food borne illness.

SPECIALTY BURGERS

½ Pound of CAB - Certified Angus Beef. Fresh Ground Blend of Chuck, Brisket & Short Rib.
Served on a Toasted Brioche Bun with Lettuce, Tomato, Onions, Pickle & Coleslaw.
Served with French Fries or Baby Green Salad
Substitute Sweet Potato Fries 3.5 • Waffle Fries 3.5 • Disco Fries 4.75 • Onion Rings 4.75

OFF THE HOOK SALMON BURGER 18.5
Pickled Onions, Avocado, Cucumber,
Red Lettuce Leaves

SMASH BURGER 16.5
Double 1/2 Pound Patties, American Cheese,
Italian Cherry Peppers, Chipotle Mayo

BELLY BUSTER BURGER 21.
Double 1/2 Pound Angus Burgers, Romaine Lettuce,
Tomato, Bacon, Cheddar Cheese, BBQ Sauce &
Homemade Onion Rings on a Pretzel Bun

PASTRA-ME BURGER 18.5
Beef Patty and House Cooked Pastrami,
Imported Swiss Cheese, Sauerkraut, Pickles,
Horseradish, Mustard & Thousand Island Dressing

HANGOVER BURGER 18.5
Pepper Jack Cheese, Taylor Ham,
Smashed Tator Tots, Crispy Onions, Fried Egg,
& our Hangover Burger Sauce

**STUFFED WISCONSIN CHEDDAR
TURKEY BURGER 17.**
Avocado, Lettuce, Tomato, Red Onion

OVER THE TOP FRIES

AMERICAN FRIES 7.
DISCO FRIES 10.
Piled High with Mozzarella Cheese & Brown Gravy

SWEET POTATO FRIES 8.
Served with Chipotle Aioli
SEASONED WAFFLE FRIES 8.
Served with Ranch Dressing

CARNITA FRIES 11.5
House Roasted Pulled Pork, Melted Cheddar
& Pepper Jack Cheese, Jalapeño, Guacamole,
Pico De Gallo, Sour Cream
HANDCUT OLD BAY POTATO CHIPS 7.5
Fresh Cut Chips With Our Spicy Seasoning
& Served with Bleu Cheese & Bacon Dipping Sauce

CHILI CHEESE FRIES 10.5
NY Sharp Cheddar Cheese,
Homemade Chili, Sour Cream & Green Onions

**HANDCUT TRUFFLE
& PARMESAN POTATO CHIPS 9.5**
Fresh Cut Chips
Served with Truffle & Parmesan Aioli

BUFFALO CHICKEN WACHOS 12.5
Waffle Fries Topped With Cheddar,
Monterey Jack & Bleu Cheese, Crispy Buffalo Chicken,
Bacon & Green Onions, Served with Ranch Dressing

TEXAS BBQ FRIES 10.
Topped with NY Sharp Cheddar Cheese,
Crispy Bacon, Green Onions & Bacon Dipping Sauce

LOADED TATER TACHOS 12.
Crispy Tater Tots, Cheddar,
Chili, Pico De Gallo, Jalepeños, Guacamole, Chipotle,
Aioli, Bacon, Green Onions & Sour Cream

MEDITTEREAN GYRO FRIES 13.
Herb Seasoned Fries, Topped With Chopped Tomatoes,
Cucumbers, Red Onions, Gyro Meat, Imported Feta Cheese,
Parsley & our Homemade Tzatziki Sauce

CHICKEN SANDWICHES

Served with French Fries or Baby Green Salad.
Substitute Sweet Potato Fries Add 3.5 Onion Rings Add 4.75 Disco Fries Add 4.75 Waffle Fries Add 3.5

GRILLED CHICKEN BREAST 15.5
Tender Marinated Chicken Breast
Lettuce, Tomato & Onion on a Kaiser Roll

SPICY BUFFALO CHICKEN SANDWICH 16.
Lightly Breaded Chicken Breast, Spicy Buffalo Sauce,
Melted Cheddar Cheese, Lettuce & Tomato on a Kaiser Roll

BUTTERMILK BRINED FRIED CHICKEN 16.5
Crispy Coated Chicken Breast, Jalapeño Slaw,
Spicy Mayo on a Toasted Ciabatta Roll

CHICKEN PARMESAN HERO 16.5
Tender Chicken lightly coated in Seasoned Breadcrumbs
with Marinara Sauce & Melted Mozzarella Cheese
on a Toasted Ciabatta Roll

TUSCANY CHICKEN 16.
Grilled Marinated Chicken Breast, Roasted Red Peppers,
Sun-Dried Tomatoes, Fresh Homemade Mozzarella Cheese
& Basil Pesto on a Toasted Ciabatta Roll

NASHVILLE HOT HONEY FRIED CHICKEN 16.5
Mike's Hot Honey, Pepper Jack Cheese, Brioche Bun,
Pickles & Lettuce

RAJUN CAJUN CHICKEN 16.
Blackened Chicken Breast, Lettuce, Tomato, Red Onion
on a Toasted Round Roll

CHICKEN MILANESE 17.
Breaded Chicken Breast, Baby Arugula, Vine-Ripened
Tomatoes, Fresh Mozzarella & Basil Mayonnaise
on a Toasted Ciabatta Roll

GRILLED CHICKEN BLT 15.5
Tender Marinated Chicken Breast, Avocado
& Romaine Lettuce with Black Pepper Mayonnaise
on Seven Grain Toast

**SPICY VODKA
CHICKEN PARMESAN 17.**
Crispy Chicken Cutlet, Mozzarella Sticks, Spicy Vodka Sauce,
& Basil Pesto on a Toasted Ciabatta Roll

THE CHICKWYCK SANDWICH 17.
Grilled Chicken Breast, Fire Roasted Red Peppers, Panko Crusted
Eggplant, Fresh Mozzarella & Pesto on Artisan Olive Bread

PREMIUM SANDWICHES

Served with French Fries or Baby Green Salad.
Substitute Sweet Potato Fries Add 3.5 Onion Rings Add 4.75 Disco Fries Add 4.75 Waffle Fries Add 4.75

ROAST BEEF & BRIE CIABATTA 14.5

Slow Roasted Top Round of Beef, topped with warm Melted Brie, Roasted Peppers & Onion Strings with Garlic Mayonnaise

PHILADELPHIA SIRLOIN CHEESE STEAK 16.5

Thinly Sliced Angus Sirloin, Peppers, Onions, Mushrooms & American Cheese on a Toasted Ciabatta Roll

MEATBALL PARMESAN SANDWICH 14.

Our Homemade Meatballs with melted Provolone Cheese & Marinara Sauce on a Toasted Ciabatta Roll

FISH FILET SANDWICH 17.5

Lightly Battered Filet of Flounder fried until crisp with Lettuce, Tomato, Red Onion & our Cilantro Lime Tartar Sauce on a Toasted Ciabatta Roll

THE REUBEN 18.

Your choice of Corned Beef or Pastrami on grilled Rye Bread with Sauerkraut & Imported Melted Swiss Cheese

THE MAN-WICH 16.5

Slow Roasted BBQ Pulled Pork, Wisconsin Sharp Cheddar, Mac & Cheese, Carmelized Onions

MARYLAND STYLE CRAB CAKE 17.

Fresh Jumbo Lump Crabmeat, Sprouts & Tomato with our Remoulade Sauce on a Brioche Bun

CHAR-GRILLED HANGER STEAK 19.5

Angus Hanger Steak, Roasted Red Peppers, Gorgonzola Cheese on a Toasted Ciabatta Roll with Balsamic Vinaigrette

TUNA MELT 15.

Solid White Albacore Tuna Salad with Grilled Tomato & Melted American Cheese

FRIED SHRIMP PO BOY 15.5

Ale Battered Shrimp, Homemade Slaw, Chipotle Remoulade on a Toasted Ciabatta Roll

“SUSHI” ON A SUB 17.

Sesame Crusted Ahi Tuna, Avocado, Asian Slaw with our Wasabi Dressing on a Toasted Ciabatta Roll

FRENCH DIP 15.5

Thinly Sliced Angus Roast Beef with Melted Provolone Cheese on a toasted Ciabatta Roll Served with Au Jus

CALIFORNIA CHEESE STEAK 24.

10 oz. sliced Angus Rib-Eye Melted Provolone Cheese, Mushrooms & Onions on a Toasted Ciabatta Roll

GRILLED SALMON 20.

Atlantic Grilled Salmon, Romaine Lettuce, Tomato, Applewood Bacon & Citrus Mayo on a Toasted Ciabatta Roll

THE BUSINESSMAN 15.5

Thinly Sliced Roast Beef Topped with Brown Gravy & Melted Cheddar Cheese on a Toasted Ciabatta Roll

HERO COMBO 14.5

Roast Beef, Turkey, Ham, Provolone Cheese, Lettuce, Tomato, Red Onion, Pepperoncini & Balsamic Vinaigrette on a Toasted Ciabatta Roll

CAROLINA STYLED

PULLED PORK 15.5

Slow Roasted Pork basted with BBQ Sauce & Cole Slaw, Served on a Brioche Bun

HOT OPEN-FACED SANDWICHES

Served with Soup of the Day or Baby Green Salad

ROAST TURKEY 20.

Sliced & Topped with Turkey Gravy, Served on Artisan White Bread, with Mashed Potatoes & Vegetable of the Day

ROAST SIRLOIN OF BEEF 20.

Sliced & Topped with Brown Gravy, Served on Artisan White Bread with Mashed Potatoes & Vegetable of the Day

OLD FASHIONED MEATLOAF 20.

Mashed Potatoes, Brown Gravy, & Crispy Onion Strings on Artisan Rye

TRIPLE DECKER SANDWICHES

Served with Pickle & Coleslaw. French Fries or Baby Green Salad.

ROAST TURKEY 16.

Applewood Bacon, Lettuce, Tomato with Black Pepper Honey Mayo on Multigrain Bread

ROAST BEEF & CHEDDAR 16.

Romaine Lettuce, Tomato, Red Onion, Wisconsin Cheddar with Horseradish Aioli on Multigrain Bread

GRILLED CHICKEN BLT 16.

Grilled Chicken Breast, Romaine Lettuce, Tomato, Bacon, Avocado with Black Pepper Honey Mayo on Multigrain Bread

TUNA SALAD 16.

Solid White Albacore Tuna Salad, Sliced Eggs, Lettuce, Tomato & Mayo on Multigrain Bread

HAM & SWISS 15.

Black Forest Virginia Ham with Swiss Cheese, Romaine Lettuce, Tomato, Bacon & Honey Pepper Mayo on Multigrain Bread

COUNTRY CHICKEN SALAD WITH TARRAGON 15.5

Chunky Chicken Salad with Avocado, Romaine Lettuce & Tomato on Multigrain Bread

MELTS

Served with French Fries or Baby Green Salad.
Substitute Sweet Potato Fries Add 3.5
Onion Rings Add 4.75 Disco Fries Add 4.75

FRENCH ONION 14.

Gruyère, Carmelized Onions, Chives, & Fresh Thyme
Served with Au Jus on Sourdough Bread

BACON BRIE APRICOT 13.5

Grilled Sourdough With Bacon, Brie, Apricot Jam,
Carmelized Onion on a Croissant.

PERFECT GRILLED CHEESE WITH TOMATOES & BACON 12.5

Choice of American, Cheddar, Mozzarella or Provolone
on white bread pressed

GREEN GODDESS GRILLED CHEESE 14.

Baby Spinach, Avocado, Imported Goat Cheese, Homemade
Fresh Mozzarella & Basil Pesto on Seven Grain Bread

PASTRAMI & SWISS 17.5

House Cooked Pastrami, Swiss Cheese,
our House Russian Dressing on Grilled Rye

TURKEY, BRIE & CRANBERRY 15.5

Sliced Roast Turkey, Brie & Cranberry Jam
on Seven Grain Bread

PERFECTLY PRESSED PANINI'S

Served with French Fries or Baby Green Salad.
Substitute Sweet Potato Fries Add 3.5
Onion Rings Add 4.75 Disco Fries Add 4.75

PRIMA PESTO CHICKEN 15.

Grilled Chicken Breast with Baby Spinach,
Fire Roasted Red Peppers, Portobello Mushrooms,
Fresh Mozzarella Cheese & Pesto on Ciabatta Bread

GRILLED VEGETABLES & GOAT CHEESE 15.

Roasted Peppers, Zucchini, Eggplant, Baby Spinach
& Sun-Dried Tomato Tapenade with Pesto on Ciabatta Bread

CUBANO 16.5

Ham, Melted Swiss Cheese, Pulled Pork,
Pickles & Mustard on Toasted Ciabatta Bread

GRILLED CHICKEN & GOAT CHEESE 15.5

Grilled Chicken, Imported Goat Cheese, Vine-Ripened Tomatoes,
Red Onion, Arugula & Pesto on Ciabatta Bread

CHICKEN CORDON BLEU 15.5

Lightly Breaded Chicken Breast, Grilled Ham & Melted
Swiss Cheese with Honey Mustard on Ciabatta Bread

WRAPS

Choice of Spinach or Wheat Flour Tortilla
or Gluten Free Wraps Add .75
served with French Fries or Baby Green Salad.
Substitute
Sweet Potato Fries Add 3.5 Onion Rings Add 4.75
Disco Fries Add 4.75 Waffle Fries 3.5

ROAST TURKEY

WHOLE WHEAT WRAP 15.5

Sliced Roasted Turkey, Brie Cheese,
Arugula & Cranberry Citrus Mayo

BUFFALO CHICKEN WRAP 15.5

Lightly Breaded Chicken with our Buffalo Sauce,
Cheddar & Jack Cheese, Lettuce & Tomato

CHICKEN FIESTA BURRITO 15.5

Pepper Jack Cheese, Avocado, Salsa, Black Beans
with Cilantro Lime Rice

THE LAWRENCE WRAP 15.5

Lightly Breaded Chicken Tenders, Grilled Onions,
Romaine Lettuce, Cheddar & Jack Cheese, Jalapeños
with Mayonnaise & Honey Mustard

BALSAMIC CHICKEN &

PORTOBELLO WRAP 15.5

Grilled Chicken Breast, Grilled Portobello Mushrooms,
Fresh Homemade Mozzarella Cheese, Baby Spinach,
Red Onion with Balsamic Vinaigrette

GRILLED CHICKEN

CAESAR WRAP 15.5

Romaine Lettuce, Vine-Ripened
Tomatoes, Red Onion,
with our Homemade Caesar Dressing
Substitute Grilled Shrimp Add 5.

SOUTHWEST WRAP 15.5

Grilled Chicken, Cheddar & Jack Cheese, Bacon,
Jalapeños, Ranch & Chipotle Sauce

VEGGIE HUMMUS WRAP 15.

Grilled Zucchini, Grilled Eggplant, Roasted Red Peppers,
Vine-Ripened Tomatoes, Baby Spinach &
our Homemade Hummus Spread

PHILLY CHEESE STEAK WRAP 15.5

Thinly Sliced Certified Angus Sirloin Steak
with Grilled Onions, Peppers & melted American Cheese

GREEK GYRO 15.

Grilled Chicken or Beef Gyro, Romaine Lettuce,
Vine-Ripened Tomatoes, Red Onion with
our Yogurt Cucumber Garlic Sauce
Served in a Toasted Pita &
Served with French Fries

BOWLS

QUINOA CHICKEN 22.

Grilled Chicken, Mushrooms, Baby Kale, Roasted Sweet Potato, Garlic,
Herbs, Touch of White Wine, Parmigiano Reggiano, Tri-Color Quinoa

PESTO ZUCCHINI NOODLES WITH GRILLED SHRIMP 25.

Fresh Spiral Noodles, Sundried Tomatoes, Kalamata Olives, E.V.O.O.
Garlic, Grape Tomatoes, Pesto & Fresh Basil

THAI PEANUT CHICKEN 22.

Grilled Chicken, Peppers, String Beans, Toasted Peanuts, in our
Spicy Peanut Coconut Curry Sauce, Over Jasmine Rice

SPICY TUNA POKE BOWL 24.

Sushi Grade Tuna Chunks Marinated in our
Spicy Tamarind Sauce, Avocado, Peppers, Mango,
Pineapple, Toasted Sesame Over Jasmine Rice

GREEK TZATZIKI BOWL 21.

Marinated Pork Skewers, Grape Tomatoes, Cucumbers,
Red Onions, Greek Seasoning, Imported Feta Cheese,
Tzatziki Sauce, Fresh Mint, Pita over Quinoa

LENTIL & WILD RICE 22.

Roasted Califlower, Baby Spinach,
Glazed Sweet Potato & Grilled Chicken

TERIYAKI SALMON BOWL 24.

Glazed & Grilled Wild Salmon, Avocado, Edamame,
Cucumbers, Red Pepper, Cauliflower Rice

CHICKEN FAJITA BURRITO BOWL 22.

Blackened Chicken, Peppers, Onions, Cilantro, Grilled Corn,
Peppers, Avocado, Black Beans, Roamaine Lettuce,
Cilantro Lime Rice & a Cilantro Mint Lime Dressing

FISH & SEAFOOD

Served with Soup of the Day or Baby Green Salad

SURF & TURF STIR FRY 26.

Tri Tip Steak, Shrimp, Snow Peas, Peppers, Onions, Broccoli, Carrots, Green Onions in a Spicy Orange Sesame Sauce

SEAFOOD CANDLEWYCK 30.

Two Stuffed Shrimp & One Stuffed Filet Florentine in a Lemon Wine Sauce Served with a Choice of Potato & Chef's Vegetables

SHRIMP SCAMPI 26.

Shrimp Sautéed with Garlic, White Wine, Lemon Butter
Served with Angel Hair

FRIED FISHERMANS PLATTER 29.5

Shrimp, Scallops, Flounder Served with French Fries, Coleslaw & Tartar Sauce

TILAPIA PROVENCAL 22.5

Sautéed Tilapia Filet with Black Olives, Tomatoes, Capers & Onion in a Garlic White Wine Sauce, Choice of Potato & Chef's Vegetables

FRESH STUFFED ATLANTIC SALMON 30.

Lump Crabmeat with Lemon Sauce, Choice of Potato & Chef's Vegetables

SESAME CRUSTED & SEARED AHI TUNA 26.5

Seared over Soba Buckwheat Noodles with Stir Fry Vegetables (Served Rare)

TILAPIA & SHRIMP A LA SCAMPI 24.

Zucchini, Asparagus, Cherry Tomatoes, Garlic, Parsley & Lemon over Angel Hair Pasta

SHRIMP FRANCESE 26.

Sautéed Butterflied Shrimp in a Lemon Wine Sauce
Served over Angel Hair

BAKED STUFFED SHRIMP 31.

Jumbo Shrimp with our Maryland Crabmeat Stuffing
Served with Choice of Potato & Chef's Vegetables

GRILLED SALMON WITH BEET RISOTTO 26.5

Wild Atlantic Salmon, Creamy Beet Risotto, Apple Fennel Salad

STUFFED TILAPIA 28.

Jumbo Lump Crabmeat Stuffing with Lemon Sauce, Choice of Potato & Chef's Vegetables

MARYLAND STYLE CRABCAKES 29.

Jumbo Lump Crabmeat Served with Sweet Corn Relish, Cilantro Rice & Chipotle Remoulade

GRILLED SHRIMP 26.

Jumbo Shrimp Grilled with Garlic, Olive Oil, Parsley & Lemon, Served with Potato & Chef's Vegetables

FRIED FILET OF FLOUNDER 25.

Lightly Battered Flounder,
Served with French Fries & Chef's Vegetables

THAI GLAZED SALMON 26.5

Spicy Coconut Chili Sauce, Snow Peas, Carrots, Cashews, Peppers, Jasmine Rice

JUMBO FRIED SHRIMP 26.

Five Jumbo Shrimp with French Fries, Coleslaw & Tartar Sauce

**PAN-SEARED SCALLOPS
OVER WILD MUSHROOM RISOTTO 33.**

Fresh Scallops with Mushroom Truffle Risotto

BROILED FILET OF FLOUNDER 26.

Fresh Flounder with Lemon Sauce, Choice of Potato & Chef's Vegetables

**BROILED STUFFED FILET
OF FLOUNDER 31.**

Maryland Jumbo Crabmeat Stuffing with Lemon Sauce, Choice of Potato & Chef's Vegetables

SEAFOOD FRA DIAVOLO 30.

Shrimp, Scallops, Calamari, Clams & Mussels Simmered in a Spicy Tomato Sauce, Served with Linguini

GUINNESS FISH & CHIPS 22.

Beer Battered Cod, Lightly Fried until Crisp,
Served with French Fries & Coleslaw

GRILLED ATLANTIC SALMON 26.

In a Dill Caper Cream Sauce, Asparagus & Roasted Potatoes

MIXED SEAFOOD GRILL 30.

Grilled Shrimp, Scallops, & Tilapia
in a Lemon Butter Wine Sauce, Served
with Choice of Potato & Chef's Vegetables

DIJON CRUSTED SALMON 27.

Stewed French Lentils, Melted Leeks
& Red Wine Beurre Blanc,
Served with Roasted Potatoes

BLUE PLATE SPECIALS

MONDAY

**STUFFED CABBAGE OR
STUFFED PEPPERS**

Served with Potato & Vegetable of the Day

BEEF GOULASH

Over Buttered Egg Noodles

TUESDAY

YANKEE POT ROAST

Home-style Slow Roast Pot Roast
Served with Potato Pancake & Vegetables

PEPPER STEAK OVER RICE

WEDNESDAY

**LEMON CHICKEN WITH POTATO
HUNTER STYLE**

BEEF STEW WITH ASSORTED VEGETABLES

THURSDAY

CHICKEN POT PIE OR

**CORNED BEEF & CABBAGE
WITH BOILED POTATO, PEAS & CARROTS**

FRIDAY

**GUINNESS FISH & CHIPS
CHEFS CHOICE CATCH OF THE DAY**

SATURDAY

**HERB CRUSTED PRIME RIB
Served with Potato & Vegetable of the Day
STUFFED BREAST OF CHICKEN
Wild Rice & Vegetable of the Day**

SUNDAY

**SLOW ROASTED LEG OF LAMB
Served with Oven Roasted Potatoes & Vegetable of the Day**

EARLY BIRD DINNER SPECIALS

Dine-In Only - Monday-Thursday (Holidays Excluded) 3pm-6pm

Includes Soup of the Day or Baby Green Salad & Cup of Coffee or Soda

Dessert: Choice of Rice or Chocolate Pudding or Giant Cookie

CHICKEN ENTREES

Served with Soup of the Day or Baby Green Salad

GRILLED CHICKEN 22.

Seasoned & Grilled Chicken Breast with choice of Potato & Today’s Vegetables. Choose from Traditional, BBQ or Blackened

CHICKEN FRANCESE 24.

Sautéed Chicken Breast in a Lemon Wine Sauce
Served with Angel Hair Pasta

CHICKEN PARMESAN 24.

Tender Chicken Breast, Lightly Coated in Seasoned Bread Crumbs
Baked with Mozzarella Cheese & Marinara Sauce,
Served over Spaghetti

CHICKEN MADEIRA 24.5

Fresh Asparagus, Mozzarella Cheese, Mushrooms
in a Madeira Wine Sauce, Served over Spaghetti

**IRON SKILLET ROASTED
FREE RANGE CHICKEN 25.**

Served with Grilled Asparagus & Wild Mushroom Risotto
Finished in a Lemon Wine Sauce

HAWAIIAN CHICKEN 25.5

Tender Chicken Breast, Snow Peas, Red Peppers, Onions,
Broccoli, Carrots & Pineapples in our Asian Teriyaki Sauce
with Jasmine Rice, Served in a Pineapple Shell

CHICKEN CACCIATORE 24.5

Boneless Chicken Breast Pieces Breaded & Sautéed
in Peppers, Onions, Garlic & E.V.O.O. in a Red Sauce
Served over Linguini

CHICKEN MURPHY 24.5

Chicken Breast, Sautéed with Potatoes, Mushrooms,
Bell Peppers, Hot Cherry Peppers & Garlic in a
Zesty Marinara Sauce, Served over Linguini

CHICKEN SCAMPI 24.5

Sautéed Chicken Breast with Garlic, White Wine Lemon
Butter Sauce & a touch of Tomato, Served over Angel Hair

CHICKEN KEOBOB 24.5

Grilled & Marinated Chicken Breast Skewered
with Bell Peppers, Mushrooms, Tomatoes & Onions
Served over Rice Pilaf

**PAN SEARED CHICKEN
WITH ASPARAGUS 24.5**

Tender Chicken Breast Seasoned & Seared
with Melted Mozzarella in a White Wine Sauce
Served with Asparagus & Roasted Potatoes

CHICKEN TERIYAKI 24.

Sautéed Chicken with Fresh Vegetables in a
light Teriyaki Sauce, Served with Jasmine Rice

CHICKEN MILANESE 23.

Chicken Breast Lightly Breaded & Pan Fried, Arugula,
Vine-Ripened Tomato & Feta Cheese, Salad
Served with Roasted Potatoes

CHICKEN MARSALA 24.5

Sautéed Chicken Breast in a Mushroom &
Marsala Wine Sauce, Served with Linguini

CHICKEN PICCATA 24.5

Sautéed Chicken Breast in a
Lemon & Caper Sauce, Served over Linguini

SOUTHERN FRIED CHICKEN 22.

Creamy Mashed Potatoes, Gravy & Buttered Corn

CHICKEN ALMALFI 24.5

Breaded Chicken Cutlet, Imported Proscuitto de Parma,
Sundried Tomatoes over Basil Pesto Pasta

CHICKEN ABRUZZI 24.5

Seasoned Grilled Chicken, Sauteed Kale,
Cannelini Beans, Roasted Red Peppers, String Beans,
Zucchini, Garlic, Parsley & E.V.O.O.

QUESADILLAS

Grilled Flour Tortillas stuffed with
Melted Cheese & Pico de Gallo
Sour Cream, Salsa & Guacamole.

CHEESE..... 10.

PULLED PORK 13.

VEGETARIAN11.

GRILLED CHICKEN..... 13.

BLACKENED CHICKEN 13.5

FLANK STEAK 15.5

GRILLED SHRIMP 15.5

TACOS

FISH TACOS 15.

Battered Filet of Flounder,
Shredded Cabbage, Pineapple, Tomatillo Salsa
with Cilantro Lime Dressing

CARNITAS 14.5

Slow Roasted Pork, Shredded Lettuce,
Red Onions, Guacamole, Cheddar Cheese
& Chipotle Cream

CARNE ASADA 15.5

Mojo Marinated Flank Steak Shredded Lettuce, Monterey
Jack Cheese, Pico de Gallo

THE “CARIBBEAN” CHICKEN 14.5

Marinated Chicken, Shredded Cabbage, Red Onions,
Cilantro, Jalapeño Mango Salsa

FAJITAS

Grilled Flour Tortillas , Sour Cream,
Salsa, Rice & Beans

CHICKEN 22.

Spiced Grilled Chicken
with Bell Peppers & Onions

STEAK 25.

Marinated Steak
with Bell Peppers & Onions

SHRIMP 27.

Seasonal Grilled Shrimp
with Bell Peppers & Onions

FOOD ALLERGY NOTICE:

Before placing your order inform your server if any persons in our party have food allergies. Please be aware that many of our products (even those considered to be gluten-free friendly) may contain or contact allergens, including but not limited to, wheat, soy, fish, shellfish, eggs, peanuts, tree nuts, dairy/milk. All ingredients may not be printed on the menu.

STEAKS, CHOPS & RIBS

Served with Soup of the Day or Baby Green Salad

CANDLEWYCK’S STEAK FRITES

12 oz. or 16 oz. Certified Angus New York Strip,
French Fries & Peppercorn Sauce

12 oz. /32. 16 oz. /37.

GRILLED FLAT IRON STEAK & PORTUGUESE STYLE SHRIMP 33.

Sliced Angus Steak, Spicy Garlic Shrimp,
Served with Paprika Spiced Homemade Potato Chips
& Chef’s Vegetables

HAWAIIAN RIB-EYE STEAK 36.

Pineapple Soy Marinade served with a
Loaded Baked Potato & Chef’s Vegetables

ARGENTINIAN STYLE HANGER STEAK 34.

Sliced Angus Hanger Steak, Roasted New Potatoes,
Arugula Salad, Chimichurri Sauce

BLACKENED RIB-EYE STEAK 37.

16 oz. Well Marbled Juicy & Savory, Served with
Scallion Lime Butter, Sautéed Green Beans,
Maple Glazed Sweet Potato

GRILLED THICK CUT PORK CHOPS 27.

Berkshire Pork Chops Served with Potato & Chef’s Vegetables

RIBEYE STEAK 37.

16 oz. Cut Ribeye, with our Homemade Onion Rings
Served with Potato & Chef’s Vegetables

MIXED GRILL 38.

12 oz. NY Strip Steak, Grilled Chicken Breast
& Jumbo Shrimp, Served with Choice
of Potato & Chef’s Vegetables

PORK CHOPS A LA MURPHY 27.5

Broiled Center Cut Chops Tossed with Onions, Garlic, Peppers
Potatoes & Spicy Special Sauce, Served with
Choice of Potato & Chef’s Vegetables

MAMAS MEATLOAF 20.

Old Fashioned Meatloaf Served with Gravy,
Fresh Mashed Potatoes & Chef’s Vegetables

BERKSHIRE PORK CHOPS 27.

Sage Cider Cream Sauce, Fresh Apples, Creamy
Garlic Mashed Potatoes, Grilled Asparagus

PHILADELPHIA STYLE

STRIP STEAK 35.

Spice Rubbed Steak, Hot & Sweet Peppers,
Caramelized Onions, Provolone Cream Sauce,
Grilled Asparagus & Roasted Potatoes

WOOD GRILLED

HANGER STEAK 35.

Chipotle Mashed Potatoes, Creamed Kale,
Crispy Shoestring Onions

SLICED LONDON BROIL 32.

Marinated Flank Steak sliced &
Served with Mushroom Gravy &
Choice of Potato & Chef’s Vegetables

VEAL MARSALA 29.

Milk-Fed Veal with Mushrooms in
a Rich Marsala Wine Sauce Served over Linguini

VEAL FRANCESE OR PICATTA 29.

Milk-Fed Veal covered in a Lemon Wine
or Caper Sauce, Served over Linguini

SHISH KEBOB 26.

Angus Sirloin Steak Marinated & Skewered
with Bell Peppers, Onions & Tomatoes,
Served over Rice Pilaf

VEAL SALTIMBOCA 29.

Milk-Fed Veal topped with Fresh Spinach,
Prosciutto & Mozzarella in a Rich Marsala Wine Sauce,
Served with Linguini

CAMP FIRE BARBEQUE RIBS 24.

Spice Rubbed, Slow Smoked Pork Spare Ribs Basted
with BBQ Sauce, Served with Homemade Iron Skillet
Cornbread & Summer Cabbage Slaw

CUBAN STYLE PULLED PORK 22.

Mojo Roasted Pork Shoulder in BBQ Sauce
Served with Black Beans & Cilantro Lime Rice

GROUND CHOPPED STEAK 22.

Certified Angus Ground Beef Topped with
Caramelized Onions, Brown Gravy, Served with
Mashed Potatoes & Chef’s Vegetables

SIDES

IDAHO MASHED POTATOES 5.

(MADE EVERY DAY FROM SCRATCH)

MAPLE GLAZED SWEET POTATO 5.

RICE PILAF 4.

STEAMED JASMINE RICE 5.

IDAHO BAKED POTATO WITH SOUR CREAM & BUTTER (AFTER 5PM) 4. 5

ULTIMATE BAKED POTATO (AFTER 5PM) 6.5

CHEDDAR CHEESE, BACON, GREEN ONIONS & SOUR CREAM

OVEN ROASTED POTATOES 5.5

SAUTÉED BROCCOLI RABE 10.5

GARLIC & OLIVE OIL

SAUTÉED BROCCOLI 9.5

GARLIC & OLIVE OIL

SAUTÉED BABY SPINACH 9.5

GARLIC & OLIVE OIL

SAUTÉED BABY KALE 7.5

GARLIC & OLIVE OIL

STEAMED MIXED VEGETABLES 5.

STEAMED ASPARAGUS 9.5

VEGETABLE RICE PILAF 7.5

RISOTTO WITH PANCETTA & SPINACH 10.

BUTTERED CORN NIBLETS 5.

BABY GREEN SALAD 7.5

CREAMY COLESLAW 4.5

SLICED AVOCADO 4.5

ESCAROLE & BEANS 14.

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ALL DAY

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BREAKFAST

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FARM FRESH FREE RANGE ORGANIC EGGS

Served with Home Fries & Choice of Whole Wheat, White or Rye Toast
Substitute English Muffin Add 2.5 Multigrain Toast Add 1.5

TWO LARGE EGGS 8.
EGGS WITH BACON, PORK SAUSAGE
OR TAYLOR HAM 12.75
EGGS WITH TURKEY BACON 13.

EGGS WITH CANADIAN BACON 13.5
CORNED BEEF HASH & EGGS 16.5
GRILLED CHICKEN BREAST & EGGS 14.
LOX & EGGS 17.

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OMELETTE FEAST

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Served with Home Fries & Choice of Whole Wheat, White, or Rye Toast. Multigrain 1.5

FARMSTEAD OMELETTE 13.5
A Meat Lover's Delight - Ham, Bacon, Sausage,
Caramelized Onion & Wisconsin Cheddar

CARNEGIE DELI OMELETTE 14.5
Corned Beef, Pastrami & Imported Swiss Cheese

ITALIAN OMELETTE 12.5
Italian Sausage, Peppers, Onions & Mozzarella Cheese

GARDEN STATE 12.
Fresh Grilled Eggplant, Zucchini, Broccoli Rabe,
Portobello Mushrooms & Fresh Mozzarella

SAY "CHEESE" 12.
American, Swiss, Provolone or Mozzarella Cheese
Choice of One Cheese

FIELD & STREAM 17.5
Smoked Salmon Lox, Fresh Baby Spinach,
Cream Cheese, Tomatoes & Capers

WESTERN OMELETTE 12.5
Smoked Ham, Peppers & Onions

PROTEIN OMELETTE 14.
Chopped Grilled Chicken, Egg Whites, Tomatoes & Mushrooms

STEAK FAJITA OMELETTE 16.
Grilled Steak, Peppers, Onions, Monterey Jack & Cheddar Cheese

GREEK OMELETTE 12.5
Tomatoes, Imported Feta Cheese, Peppers & Onions

RED PEPPER, PESTO
& FETA CHEESE OMELETTE 13.
Fire Roasted Red Peppers,
Greek Feta Cheese & Homemade Basil Pesto

BRONX TALE OMELETTE 14.
Grilled Portobello Mushrooms, Baby Spinach,
Pork Sausage & Mozzarella Cheese

FLORENTINE OMELETTE 12.
Fresh Baby Spinach, Tomatoes, Onions & Fresh Mozzarella Cheese

SPUDS DELUXE 15.
Creamy Mashed Potatoes, Cheddar & Jack Cheese, Bacon,
Green Onions, Topped with Sour Cream & Chives

GARDEN HARVEST 15.
Asparagus, Mushrooms, Zucchini, Roasted Red Peppers
Topped with Chili-Lime Avocado & Goat Cheese

CHEESY MUSHROOM & SPINACH 15.5
Mozzarella, Portobello & Button Mushrooms, Fresh Baby Spinach

CREATE YOUR BEST OMELETTE

START WITH OUR FLUFFY
3 EGG OMELETTE 8.5

ADD YOUR CHOICE OF INGREDIENTS:

Peppers 2.5 Mushrooms 2.5
Broccoli or Fresh Spinach 3.25 Sun-Dried Tomato 2.5
or Roasted Peppers 2.5 Avocado 3.
Bacon or Pork Sausage 4. Chopped Chicken or Turkey 4.
Choice of Cheese 4. (American, Cheddar, Swiss, Provolone, Monterey
Jack, Fresh Mozzarella or Feta Cheese)

FRITTATA FIXATIONS

ITALIANO FRITTATA 13.5
Broccoli Rabe, Italian Sausage, Ricotta Salata,
Pecorino & White Truffle Oil

RUSTICA FRITTATA 13.5
Potatoes, Onions, Peppers, Smoked Ham,
Scallions & Farmstead Cheddar

SAVORY BACON &
KALE FRITTATA 13.5
Baby Kale, Bacon, Cherry Tomatoes, Mozzarella Cheese

EGG WHITE OMELETTES

Made with Five Egg Whites,
served with Sliced Tomatoes & Wheat Toast

ENERGY BREAKFAST 14.5
Grilled Chicken, Mushrooms, Tomatoes, Baby Spinach

HEALTHY START 14.
Fresh Roasted Turkey, Baby Spinach,
Chopped Tomatoes & Mushrooms

POWER BREAKFAST 14.5
Grilled Chicken, Baby Spinach, Tomatoes, Avocado

VEGGIE 14.
Mushrooms, Broccoli, Tomatoes, Peppers & Onions

THE SKINNY OMELET 15.
Kale, Mushrooms, Turkey Bacon,
Avocado, Caramelized Onions

MORNING FAVORITES

Served with Home Fries

BREAKFAST DUO 15.5
Two Buttermilk Pancakes,
Two Eggs & Bacon Strips

BREAKFAST SAMPLER 15.5
Two Eggs Any Style,
One Slice French Toast
One Buttermilk Pancake & Bacon Strips

JIMMY SPECIAL 15.5
Two Eggs Any Style, Pork Sausage
& Two Buttermilk Pancakes

TEQUILA SUNRISE 15. 5
Cheese Omelette with your choice of
Ham, Bacon or Pork Sausage
& Two Buttermilk Pancakes

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ALL DAY

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BREAKFAST

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STEAK & EGGS

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Certified Black Angus Beef & USDA Inspected, Served with Home Fries & Choice of Whole Wheat, White or Rye Toast

- ANGUS HANGER STEAK & EGGS 23.

Two Eggs Any Style
- RIB-EYE STEAK & EGGS 24.

12 oz. Rib-Eye & Two Eggs Any Style
- HAM STEAK & EGGS 17.

Thick CutVirginia Ham & Two Eggs Any Style
- LONDON BROIL 22.

Two Eggs Any Style

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PANCAKES

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Our Buttermilk Pancakes are always made from scratch, served with Butter & Warm Syrup, Dusted with Powdered Sugar

- ORIGINAL PANCAKES 9.5

Light & Fluffy, Three Buttermilk Pancakes
- ORIGINAL PANCAKES WITH MEAT 14.

Choice of Bacon, Pork, Sausage, Ham or Canadian Bacon
- SHORT STACK ORIGINAL 8.5

Light & Fluffy, Two Buttermilk Pancakes
- CHUNKY MONKEY 13.5

Filled with Peanut Butter
& Chocolate Chips, Sliced Bananas
- SILVER DOLLAR PANCAKES 9.5

A Timeless Classic of our Famous Pancakes
- APPLES & CINNAMON 12.5

Spiced Caramelized Granny Smith Apples
with Cinnamon, Raisins & Walnuts
- CHOCOLATE CHIP 12.5

Filled with Chocolate Chips,
Topped with Powdered Sugar
- GEORGIA PECAN &
BANANA CHOCOLATE CHIP 14.

Filled with Pecans, Banana &
Chocolate Chips
- PANCAKE TACOS 13.5

3 Savory Tacos, Scrambled Eggs,
Sharp Cheddar Cheese & Pork Sausage
- COOKIES & CREAM 12.

Crumbled Oreo Cookies,Folded into Batter,
Topped with Whipped Cream
- MULTIGRAIN PANCAKES 11.

Our Multigrain Pancake Batter is
Made with Special Multigrain Flour
& Full of Whole Grain Goodness
- MULTIGRAIN
SHORT STACK 10.

Two Wholesome Multigrain Pancakes
- BLUEBERRY & QUINOA
PANCAKES 17.

Quinoa & Fresh Blueberries Folded
into Our Fluffy Pancakes,
Topped with Housemade Granola
& Meyers Lemon Crema
- CINNA-ROLL PANCAKES 13.5

Our Buttermilk Pancakes with
Brown Sugar & Cinnamon Swirl Filling
& Drizzled with Icing
- BROWNIE TURTLE
PANCAKES 14.

Chocolate Cake Brownie Bits, Peacans
& Caramel, Served with Ice Cream

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WAFFLES

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Light & Airy Belgium Waffle Served with Butter and Warm Syrup, Dusted with Powdered Sugar

- ORIGINAL 9.5

STRAWBERRY
WAFFLE 14.

Served with Fresh Strawberries
- BANANAS FOSTER 14.5

Caramelized Bananas, Pecans,
Brown Sugar Rum Glaze
Topped with Whipped Cream
- WAFFLE & MEAT 14.

Choice of Ham, Bacon, Pork Sausage,
Canadian Bacon or Taylor Ham
- WAFFLE A LA MODE 14.5

Topped with Two Scoops of your Favorite Ice Cream,
Whipped Cream & Chocolate Sauce
- MULTIGRAIN WAFFLE 10.

Our Multigrain Waffle is Nutritious & Wholesome
with Just a Touch of Sweetness

TOPPINGS

Chocolate Chips Add 3.

Pecans or Walnuts Add 3.5

Raisins or Dried Cranberries Add 3.5

Fresh Berries Add 4.5

Seasonal Fruit Add 4.5

Banana Add 3.

100% Pure Maple Syrup Add 3.5

→ ALL DAY ←

≡ BREAKFAST ≡

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FRENCH
TOAST

Made with our delicious thick Brioche Bread & smothered in Egg Batter, served with Butter & Warm Syrup, Dusted with Powdered Sugar

CLASSIC FRENCH TOAST 9.5

Three Slices of Brioche Bread

CRISPY FRENCH TOAST 14.

Topped with Crunchy Cornflakes,
Stuffed with Nutella, Strawberries, Chocolate Chips
& Topped with Whipped Cream

FRENCH TOAST & MEAT 14.

Choice of Bacon, Pork Sausage, Ham or Canadian Bacon

FRENCH TOAST

BANANAS FOSTER 14.5

Caramelized Bananas, Brown Sugar Rum Glaze, Pecans,
Topped with Whipped Cream

CROISSANT FRENCH TOAST 16.5

Chantilly Cream & Raspberries, Pecan Rum Sauce

CANNOLI FRENCH TOAST 18.

A Decadent Indulgence! Creamy Ricotta Filling & Ghiradelli
Chocolate Chips on our Signature Brioche

RASPBERRY CHEESECAKE

FRENCH TOAST 16.5

Our Famous Cheesecake Served Between
our Signature Brioche, Drizzled with
Raspberry Sauce & Fresh Berries

**CRUNCHY CHURRO FRENCH TOAST
WITH ICE CREAM 15.**

Covered in Cinnamon & Strawberries

TIRAMISU FRENCH TOAST 15.5

Mascarpone Cream, Espresso Cocoa Powder, Strawberries

CREPES

Dusted with Powdered Sugar

STRAWBERRIES & CREAM 10.

Fresh Strawberries, Topped with Vanilla Ice Cream
Served with Strawberry Sauce & Whipped Cream

NUTELLA & BANANA 9.5

Sliced Bananas, Nutella, Whipped Cream

APPLE PIE 10.

Spiced Caramelized Granny Smith Apples & Vanilla Ice
Cream, Topped with Whipped Cream & Cinnamon

SAVORY 17.

Baby Spinach, Mushrooms, Eggs,
Carmelized Onions, Applewood Bacon,
Creamy Ricotta & Imported Feta, Chives

≡≡≡ THE BENNY'S ≡≡≡

Open Face English Muffin & Two Poached Eggs,
Served with Home Fries

CLASSIC EGGS BENEDICT 14.5

Canadian Ham & Hollandaise Sauce

BENNY FLORENTINE 14.5

Fresh Baby Spinach & Hollandaise Sauce

STEAK BENNY 21.

Rib-Eye Steak & Hollandaise Sauce

MEAT LOVERS BENNY 14.

Bacon, Pork Sausage, Ham & Hollandaise Sauce

CRAB CAKE BENNY 17.5

Maryland Style Crabmeat, Canadian Bacon,
& Hollandaise Sauce

PULLED PORK BENNY 18.5

A Southern Twist of Slow Roasted
BBQ Pulled Pork & Sweet Potato Hash

BREAKFAST SANDWICHES

Served with Home Fries

THE “MANHATTAN BISTRO” 10.

Eggs Over Medium, Applewood Bacon, Tomatoes, Gorgonzola
Cheese & Fresh Thyme on a Toasted Ciabatta

NONA’S SPECIAL 10.

Potatoes, Peppers & Egg on a Kaiser Roll

CANDLEWYCK SPECIAL 9.5

Broccoli Rabe, Pork Sausage, Scrambled Egg
& Provolone Cheese on Ciabatta

EGG & CHEESE PANINI 9.

On a Ciabatta with Caramelized Onions

BREAKFAST PANINI 10.

Fried Egg, Bacon, American Cheese
& Tomatoes on a Multigrain Panini

SMOKED SALMON TOAST 19.

Norwegian Salmon, Avocado, Dill, Two Poached Eggs,
Pecorino, Red Onion, on Artisan Multigrain
& Sliced Beefsteak Tomatoes

THE JERSEY FARMER SANDWICH 12.

Taylor Ham, Scrambled Eggs & American Cheese
on our French Toast Bread

THE WILD WESTERN 10.

Bell Peppers, Onions, Ham & Cheddar on a Kaiser Roll

THE “RED-EYE” CLUB SANDWICH 10.5

Fried Egg, Taylor Ham,
American Cheese, Lettuce & Tomatoes

MONTE CRISTO TEA SANDWICH 15.

French Toast Sandwich with Roast Turkey,
Smoked Ham & Swiss

CROISSANT BREAKFAST SANDWICH 12.

Scrambled Egg, Grilled Ham & Cheese

AVOCADO TOAST 16.

Sliced Avocado, Dill, Pecorino Cheese, Red Onions, 2 Poached
Eggs on Artisan Multigrain, Sliced Beefsteak Tomatoes

EGG SALAD AVOCADO 16.

Bacon, Gorgonzola, Toast or Multigrain

GREEK TOAST 16.

Hummus, Cucumbers, Tomato, Red Onion, Imported Feta
with Poached Eggs on Artisan Olive Bread

SMOKED SALMON & BAGEL PLATTER 18.

Toasted Plain Bagel, Lox, Cream Cheese, Capers,
Red Onions, Sprouts, Lettuce & Tomatoes (Home Fries not included)

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ALL DAY

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BREAKFAST

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YOGURT BOWL

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HONEY & WALNUTS 9.

GRANOLA, BERRIES, BANANAS & CHIA, HONEY 9.5

SEASONAL FRUIT & GRANOLA 9.5

FRESH BERRIES & FRESH MINT 9.5

BLACK CHERRY COMPOTE 9.5

PINEAPPLE-MANGO COCONUT CHIA 9.5

SEASONAL POMEGRANITE PISTACHIO WITH FRESH MINT 10.

MORNING BOWL

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HOT OATMEAL 5.
With Fresh Apples & Cinnamon 6.5
Choice of Bananas, Raisins or Cranberries 6.5
With Strawberries 7.

FRESH FRUIT BOWL 7.
Medley of Strawberries, Honey Dew, Cantelope, Blueberries, Grapes.

HOUSEMADE GRANOLA 14.
Served with Almond Milk and Fresh Berries

OATMEAL BOWL

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PEANUT BUTTER 10.
Bananas, Peanut Butter, Almonds, Chia, Chocolate Chips

APPLE CINNAMON 10.
with Toasted Pecans

FRESH BERRIES, GRANOLA, CHIA, CRANBERRIES & WALNUTS 10.5

BREAKFAST WRAPS

Served with Home Fries, Choice of Wheat or Spinach Tortillas. Gluten Free Wrap Add .75

COUNTRY SKILLET WRAP 11.
Scrambled Eggs, Sausage & Wisconsin Cheddar

THE “BUTCHER” 12.
Applewood Bacon, Sausage, Smoked Ham & Scrambled Eggs

SPICY ITALIAN STEAK WRAP 13.5
Cherry Peppers, Onions, Mushrooms, Scrambled Eggs & Mozzarella Cheese

BREAKFAST BURRITO 12.
Scrambled Eggs, Salsa, Sausage, Peppers, Jalapeños, Onions & Cheeses

MORNING QUESADILLA 12.
Scrambled Eggs, Salsa, Cheddar & Jack Cheeses, Avocado & Bacon

PROTEIN WRAP 12.5
Egg Whites, Spinach & Grilled Chicken

TEX-MEX WRAP 12.
Bacon, Jalapeño, Scrambled Eggs, Onion, Jack & Cheddar Cheese

GARDEN WRAP 12.
Fresh Baby Spinach, Tomato, Mushrooms, Peppers, Caramelized Onions & Scrambled Eggs

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BREAKFAST SIDES

- HAM, BACON OR SAUSAGE 5.

TAYLOR HAM 6.

TURKEY BACON 5.5

CANADIAN BACON 6.

CORNED BEEF HASH 11.

CHICKEN & APPLE SAUSAGE 6.

SLICED AVOCADO 4.

PEANUT BUTTER 3.

100% VERMONT MAPLE SYRUP 3 OZ. 3.5

ITALIAN HOME FRIES WITH HOT PEPPERS 5.

BUTTERED ROLL OR TOAST 2.5

MULTIGRAIN BREAD 2.

ITALIAN CIABATTA ROLL 2.5

BAGEL OR ENGLISH MUFFIN 3.

BAGEL WITH CREAM CHEESE 4.5

FRESH FRUIT SALAD 6.5

HOMEMADE MUFFINS 4.

HOT OATMEAL (AVAILABLE UNTIL 11AM) 4.5

FRESH BERRIES 7.

HALF GRAPEFRUIT 4.5

DESSERTS

Check out our bakery display for more freshly baked cakes and pastries. All of our desserts are made from our in-house bakery.

- STRAWBERRY & CREAM CHEESECAKE 8.5
- NY STYLE CHEESECAKE 7.
- CHOCOLATE ESPRESSO CHEESECAKE 7.5
- TURTLE CHEESECAKE 7.5
- OREO CHEESECAKE 7.5
- STRAWBERRY SHORT CAKE 6.5
- GERMAN CHOCOLATE CAKE 6.5
- CITRUS CARROT 6.5
- LEMON BLUEBERRY MERINGUE PIE 5.5
- MILE HIGH APPLE PIE 5.5
- BANANA CREAM PIE 5.5
- CHOCOLATE CARAMEL TART 5.5
- NEW ORLEANS STYLE BREAD PUDDING 5.5
- OUR FAMOUS RICE PUDDING 5.
- TIRAMISU 6.5
- NAPOLEON 6.5
- CHOCOLATE MOUSSE 6.5

GELATOS

- ONE SCOOP 4.5
- TWO SCOOPS 6.75
- THREE SCOOPS 7.75

ICE CREAM

- ICE CREAM SUNDAE 7.
- BANANA SPLIT 11.5
- Vanilla, Chocolate & Strawberry Ice Cream, Bananas, Chocolate Syrup, Whipped Cream and a Cherry on Top
- HOMEMADE COOKIES & CREAM 7.5
- BROWNIE SUNDAE 11.5
- Vanilla Ice Cream, Warm Brownie, Hot Fudge, Caramel, Chopped Walnuts, Sliced Strawberries, Whipped Cream and a Cherry on Top
- MINI WAFFLE ICE CREAM SANDWICH 13.5
- Topped with Bananas, Chocolate and Caramel Sauce, Oreo Crumbles, Strawberries and Whipped Cream

CREAMY MILKSHAKES

- VANILLA, STRAWBERRY, CHOCOLATE OR BANANA 9.5
- RASPBERRY & CHOCOLATE 9.5
- Chocolate Ice Cream & Raspberry
- COOKIES & CREAM 9.5
- Vanilla Shake with Oreo Cookies
- DULCE DE LECHE 9.5
- Vanilla Shake with Caramel
- BLACK & WHITE 9.5
- Vanilla Ice Cream & lots of Chocolate Syrup
- COCO CRAZE 10.
- Vanilla Ice Cream, Pineapple, Coconut & Mango
- RICE PUDDING 10.
- Vanilla Ice Cream, Cinnamon
- NUTELLA BANANA 10.
- Chocolate Ice Cream, Nutella, Bananas

BOOZY MILKSHAKES

- 21 OR OLDER
- STRAWBERRY SHORTCAKE BOOZY MILKSHAKE 14.5
- Strawberry Vodka, Fresh Strawberries, Strawberry Ice Cream, Whipped Cream
- SPIKED ESPRESSO 14.5
- Mr. Black Coffee Liquor, Espresso, Chocolate Ice Cream, Whipped Cream
- PINA COLADA 14.5
- Coconut Milk, Vanilla Ice Cream, Bacardi White Rum, Whipped Cream, Pineapple Garnish
- SPIKED ALMOND JOY MILKSHAKE 14.5
- Ameretto Liquor, Rum, Cream de Coco, Chocolate Ice Cream, Whipped Cream, Coconut Flakes, Caramel Syrup

CAFÉ BARISTA

- HAZELNUT, CARAMEL, CHOCOLATE, IRISH CREAM, FRENCH VANILLA 4.
- ESPRESSO 4.
- CAPPUCCINO 5.
- FREDO CAPPUCCINO 5.5
- MOCHACCINO 5.5
- FREDO MACHACCINO 5.5
- CAFE LATTE 5.
- CARAMEL MACCHIATO 5.
- CAFE MOCHA 5.
- SKINNY LATTE 5.
- DOUBLE ESPRESSO 5.
- MATCHA LATTE 5.5
- PISTACHIO & WHITE CHOCOLATE LATTE 5.5
- MATCHA LAVENDER 5.5
- OAT MILK LATTE 5.5
- ENGLISH TOFFEE WHITE CHOCOLATE 5.5
- LAVENDER VANILLA LATTE 5.5

BEVERAGES

- BLACK CEYLON TEA 3.75
- CHAI LATTE 4.5
- ASSORTED ARTISAN CRAFTED TEAS 3.5
- Ask your Server for our selection
- HOT CHOCOLATE WITH WHIPPED CREAM 3.5
- ASSORTED SOFT DRINKS - REFILLS COMPLIMENTARY 3.75
- LEMONADE 3.75
- CLUB SODA 2.5
- FRESHLY BREWED UNSWEETENED TEA WITH FRESH MINT 3.5
- ASSORTED JUICES
- SMALL 4. LARGE 4.5
- PELLEGRINO 9.
- BOTTLED SPRING WATER 3.5
- FRESH MILK SMALL 3.5 LARGE 4.5
- FRESHLY SQUEEZED ORANGE JUICE 7.
- FRESH BREWED ICED COFFEE 3.75
- FRESHLY BREWED BOTTOMLESS COFFEE 3.5
- THE TOGO COFFEE 12 OZ 2.75 16 OZ 3.

SMOOTHIES 8.

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| COCONUT | STRAWBERRY |
| TROPICAL | RASPBERRY |
| MANGO BANANA | BANANA BERRY |

20% Gratuity will be added to parties of 8 or more. Prices, items & ingredients are subject to change without notice. Plate Sharing charge 3.5. No Outside Food or Beverages. All Substitutions are charged ala carte. Management is not responsible for lost, forgotten or stolen goods.