



- EST. 1969 -

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

FREE DELIVERY

\$15 Minimum

CALL AHEAD FOR QUICK PICK-UP

We specialize in On or Off Premise Catering

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

P 201-933-4446 • F 201-933-2668

Sunday - Wednesday • 6:00 am - 3:00 am

Thursday - Saturday • OPEN 24 HOURS

www.candlewyckdiner.com



The Candlewyck



@ The Candlewyck



Candlewyck Diner

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

THINGS TO SHARE

NACHOS SUPREME 10.

Crisp Tortilla Chips covered with melted Cheeses, Chili, Fresh Pico de Gallo, Green Onions, Chipotle Cream & Sour Cream

SUPER SAMPLER 14.

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

ULTIMATE SAMPLER 13.

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

SPICY "FIRECRACKER" SHRIMP 10.

Marinated & wrapped in Wonton then fried till crispy served with a Sweet Chili Dipping Sauce

CRISPY CALAMARI 10.

Golden Fried Calamari with Baby Arugula, Pepperoncini, served with three Sauces

CANDLEWYCK'S SIGNATURE CRAB "TOTS" 12.

Maryland Crabmeat Tots served with Green Goodness, Maryland Mustard & Chipotle Sauces

SPINACH, ARTICHOKE & ROASTED GARLIC DIP 9.

Spinach, Artichoke Hearts, Garlic & a Mixture of Cheese served Bubbly with toasted Spiced Pita Chips

HAND CUT OLD BAY POTATO CHIPS 5.50

Fresh Cut Chips served with a Bleu Cheese Bacon Dip

HAND CUT TRUFFLE OIL AND PARMESAN POTATO CHIPS 7.

Parmesan & Truffle Aioli

PHILLY CHEESESTEAK EGG ROLLS 10.

Sautéed Top Round, Mushrooms, Onions, Peppers, wrapped in a Crispy Eggroll Wrapper with Provolone Cheese

ARANCINI "RICE BALLS" 7.50

Arborio Rice Balls cooked with Peas, Prosciutto & Parmesan

HOMEMADE VIDALIA ONION RINGS 6.

Hand Battered & served with Buttermilk Ranch Dip

POTSTICKERS 9.

Ginger-Pork Filling served with a Spicy Hoisin Dipping Sauce, steamed & then sautéed until Crisp

BANGKOK CHICKEN EGGROLLS 9.50

Thai inspired, served with a Sweet Chili Sauce

AHI TUNA CEVICHE 13.

Asian inspired Cure, Avocado, Crispy Rice Paper

CLAMS CASINO 10.

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

HOME MADE HUMMUS AND GRILLED PITA 8.

Marinated Fennel, Tomato, Cucumber & Black Olives

PRETZEL CRUSTED CHICKEN 8.

Served with Homemade Honey Dijon Sauce

THREE BEAN CHILI con CARNE 6.50

Our Secret Recipe with Custom Ground Beef, topped with a Wisconsin Cheddar, Scallions & Cilantro Crema served with Crunchy Nachos

LONG ISLAND CLAMS ON A HALF SHELL 11.

One Dozen Clams served with Lemon & Homemade Cocktail Sauce

STUFFED MUSHROOMS 8.

Wild Mushroom Herb Stuffing basted in Roasted Garlic Butter, finished with Lemon Beurre Blanc

FRIED CHICKEN TENDERS 9.

Crisp Golden Brown Fried Chicken Strips with Honey Mustard

WINGS YOUR WAY 9.50

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

NAKED CHICKEN TENDERS 10.

Juicy Grilled Chicken Tenders seasoned to perfection. Choose from: Buffalo, Sweet Red Chili, BBQ, Thai Peanut or Citrus Teriyaki

PARMESAN CRUSTED ZUCCHINI STRAWS 7.

Served with Horseradish Tartar Sauce

LOADED POTATO SKINS 8.

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

SPICY BUFFALO FRIED SHRIMP 9.

Bite Sized Shrimp deep fried in a Spicy Batter & served with Bleu Cheese Dressing, Celery & Carrot Sticks

SPICED CHICKEN SAMOSAS 8.

Seasoned Ground Chicken wrapped in Phyllo Dough served with Chilled Cilantro Yogurt

FRIED MOZZARELLA STICKS 8.

Crisp & Golden Brown served with Marinara Sauce

JUMBO SHRIMP COCKTAIL 12.

Jumbo Shrimp served with Lemon & Cocktail Sauce

MEATBALL SLIDERS 8.

Served with Fresh Marinara Sauce & Melted Mozzarella Cheese

PULLED PORK SLIDERS 8.

Served with Barbeque Sauce & Homemade Slaw

MINI BEEF CHEESEBURGER SLIDERS 8.

BEER STEAMED PRINCE EDWARD ISLAND MUSSELS 9.50

Tomato, Fennel, Thyme & Garlic

PORTUGUESE STYLE SHRIMP 10.

Spicy Shrimp sautéed in a Zesty Garlic Sauce with a touch of Tomato Sauce served with Homemade Crostini

SPANISH STYLE MEATBALLS 9.

Pork, Chorizo, Manchego Cheese, Rice & Herbs braised in Tomato Sauce

SOUPS

SOUP OF THE DAY CUP 2.50 BOWL 3.50

Made Fresh From Scratch Everyday

FRENCH ONION CROCK 4.50 WITH MOZZARELLA & CROUTONS

MAMAS STYLE CHICKEN SOUP CUP 2.50 BOWL 3.50

SOUP & SALAD COMBO 10.

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

JUST SANDWICHES

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

BLT.....	5.50	SHRIMP SALAD.....	7.50	LONDON BROIL.....	11.
GRILLED AMERICAN CHEESE.....	4.50	FRIED FILET OF SOLE.....	10.	ROAST BEEF.....	8.
GRILLED SWISS CHEESE.....	4.75	TAYLOR HAM.....	5.25	ROAST TURKEY.....	8.
GRILLED CHEDDAR.....	4.50	TAYLOR HAM, EGG AND CHEESE.....	6.50	BLACK FOREST HAM.....	7.
TUNA SALAD.....	6.50	WESTERN.....	6.	CORNED BEEF.....	8.
CHICKEN SALAD.....	6.50	MAMA'S MEATLOAF.....	8.	PASTRAMI.....	8.

MAKE YOUR SANDWICH A WRAP Add .75 • MULTIGRAIN BREAD Add .90 • HARD ROLL Add .35

GOURMET SALADS

Add a Cup of Soup 2.50

BABY MARKET GREENS 9.

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

CLASSIC CAESAR 9.

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

PECAN CRUSTED CHICKEN 14.

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

PRIMAVERA 12.

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 14.

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

CANDLEWYCK "MISTICANZA" 12.

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

SALAD TRIO 12.

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

CALIFORNIA COBB 13.

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

TAMARIND GLAZED ATLANTIC SALMON 16.

Broiled Salmon atop Baby Greens, Snow Peas, Red Peppers, Edamame Cucumbers, Red Onion, Toasted Sesame Seeds & Peanuts, Tossed in our Homemade Citrus Vinaigrette

SLOW ROASTED BEETS AND GOAT CHEESE 12.

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

CHEF SALAD 13.

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 14.

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

VASILIA'S SIGNATURE SALAD 12.

Mixed Baby Greens, Grilled Pineapple, Toasted Coconut, Golden Raisins, Fresh Mozzarella, Sliced & Toasted Almonds, tossed in our Pineapple Vinaigrette

GARDEN SPINACH SALAD 10.

Fresh Baby Spinach, Sliced Mushrooms, Hardboiled Egg, Red Onions, Crumbled Bacon & Bleu Cheese tossed in our Red Wine Vinaigrette

WHEAT BERRIES & KALE 13.

Roasted Apples, Marinated Beets, Hearts of Palm, Red Onion, Celery, Goat Cheese & Candied Bacon, tossed in our White Balsamic Vinaigrette

THAI CALAMARI 14.

Golden Fried & Tender Calamari, Baby Mixed Greens, Cabbage, Cucumbers, Snow Peas, Green Onions, Red Peppers, Shredded Carrots & Cashews, tossed in our Homemade Spicy Thai Dressing Served in a Wonton Bowl

MEDITERRANEAN CHOPPED TUNA SALAD 11.

Tuna Salad, Chickpeas, Cucumbers, Tomatoes, Kalamata Olives, Red Onion, Bell Peppers, Green Beans & Market Greens tossed in our Homemade Lemon Mint Dressing & served with Toasted Pita Bread

BLACK AND BLUE 15.

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

GREEK COUNTRYSIDE 10.

Mixed Lettuce, Feta Cheese, Kalamata Olives, Tomatoes, Cucumbers, Red Onion, Bell Peppers, Grape Leaves & Anchovies, tossed in our Homemade Greek Vinaigrette & served with Toasted Pita

BUFFALO CHICKEN AND ICEBERG WEDGE 12.

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

SESAME CRUSTED AHI TUNA BOWL 17.

Soba Noodles, Baby Shrimp, Vegetables Julienne & Garlic Soy Dressing

ADD TO ANY SALAD

GRILLED CHICKEN 5. SLICED STEAK 8. GRILLED SHRIMP 8. GRILLED SALMON 8.

LIGHT DIET MENU

COLD JUMBO SHRIMP 13.

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

HAMBURGER PATTY 10.

Served with Steamed Vegetables or Baby Green Salad

SLICED TURKEY 11.

Served with Steamed Vegetables or Baby Green Salad

VEGGIE OR TURKEY BURGER PATTY 11.

Served with Steamed Vegetables or Baby Green Salad

FRESH SEASONAL FRUIT SALAD WITH GREEK YOGURT AND HONEY 9.

GRILLED CHICKEN BREAST 11.

Served with Steamed Vegetables or Baby Green Salad

SUPER SATISFYING AND LOW CARB

VEGETABLE TERIYAKI 12.

Asian Flavored Stir-Fry Vegetables & Jasmine Rice

with Grilled Chicken 15. with Grilled Shrimp 17.

GET FIT 13.

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

ENERGIZE 17.

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

POWER PASTA 14.

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

SAVORY BACON & KALE FRITTATA 14.

Fresh Kale, Bacon, Sliced Cherry Tomatoes & Mozzarella Cheese served with Whole Wheat Bread

EATING LEAN 18.

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

BURGERS

1/2 Pound of Custom Angus Beef USDA Inspected and Prepared Daily.

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

Served with your choice of French Fries or Baby Green Salad.

HAMBURGER DELUXE 8.50

Angus Beef Burger served with Lettuce, Tomato & Red Onion with Cheese Add 1.

THE JERSEY BURGER 11.

Angus Beef Burger topped with Taylor Ham & American Cheese

EL DIABLO BURGER 11.

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

NACHO CRUNCH BURGER 11.

Angus Beef Burger with Chili, Cheddar Cheese, Chipotle Sauce & Crunchy Nachos

PHILLY CHEESE BURGER 11.

Angus Beef Burger topped with Caramelized Onions, Peppers, Mushrooms & American Cheese

THREE CHEESE BURGER 10.

Angus Beef Burger topped with Pepper Jack, Cheddar & American Cheese

NAPA VALLEY BURGER 12.

Angus Beef Burger topped with Goat Cheese, Arugula & Dijon Honey Mustard

PATTIE MELT 10.

Angus Beef Burger topped with Swiss Cheese, Caramelized Onions on Grilled Rye Bread

MONTREAL BURGER 10.

Seasoned Angus Beef Burger, Swiss Cheese & Grilled Portobello Mushrooms

GARDEN STATE BURGER 11.

Angus Beef Burger, Grilled Vegetables & Goat Cheese with Basil Mayonnaise

BELLY BUSTER BURGER 14.

Double 1/2 Pound Angus Burgers cooked to your specifications on our grill with Romaine Lettuce, Tomato, Bacon, Cheddar Cheese, our Homemade BBQ Sauce & Homemade Onion Rings on a Pretzel Bun

THE "MEXICAN FIESTA" 10.

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

FRENCH BISTRO 10.

Angus Beef Burger, Caramelized Onions, Applewood Bacon, Gruyere Cheese & A Fried Egg

ARTHUR AVENUE BRONX 11.

Angus Beef Burger, sautéed Broccoli Rabe, Garlic, Roasted Peppers & our Homemade Mozzarella Cheese

AU POIVRE BURGER 11.

Peppercorn Crusted Angus Beef Burger, Maple Glazed Bacon, Blue Cheese & our Sweet Chili Glaze

ORGANIC LAMB BURGER 13.

Mediterranean Lamb Burger with Cucumber, Tomato, Spinach, Feta Cheese & Harissa Aioli

BLACK BEAN AND ROASTED SWEET POTATO BURGER 11.

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

GRILLED AHI TUNA BURGER 14.

Seared Ahi Tuna (Medium Rare) Lettuce, Tomato, Red Onions & Wasabi Mayo

AVOCADO TURKEY BURGER 10.

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

PIZZA BURGER 10.

Angus Beef Burger topped with Mozzarella Cheese & Pizza Sauce

BLACK AND BLEU BURGER 11.

Seasoned Cajun Burger with Bleu Cheese served on a Pretzel Bun

MEMPHIS BURGER 11.

Angus Beef Burger topped with Cheddar Cheese, Slow Roasted Pulled Pork & Coleslaw served on a Pretzel Bun

BULLS EYE BARBEQUE BURGER 11.

Angus Beef Burger topped with Crispy Onion Straws, Bacon, Cheddar Cheese & our Homemade BBQ Sauce served on a Pretzel Bun

THE "SMOKEHOUSE" 10.

Angus Beef Burger, Applewood Bacon, Caramelized Onions, Cheddar Cheese & our Homemade BBQ Sauce

OVER THE TOP FRIES

AMERICAN FRIES 4.50

Served with Heinz Ketchup

DISCO FRIES 6.

Piled High with Mozzarella Cheese & Gravy

SWEET POTATO FRIES 5.

Served with Chipotle Aioli

LOADED FRIES 7.50

Crisp Bacon, Melted Cheddar Cheese, Homemade Chili, Sour Cream & Chives

SEASONED WAFFLE FRIES 5.

Served with Ranch Dressing

TEXAS BBQ FRIES 6.50

Topped with NY Sharp Cheddar Cheese, Crispy Bacon and our Homemade BBQ Sauce

STICKY FRIES 7.

Our Sweet Potato Fries topped with Maple Syrup, Pecans, Cinnamon & Powdered Sugar

HAND CUT OLD BAY POTATO CHIPS 5.50

Fresh Cut Chips served with Bacon Dip

CHILI CHEESE FRIES 6.50

Melted Cheddar Cheese, Homemade Chili, Sour Cream & Chives

HAND CUT

TRUFFLE AND PARMESAN POTATO CHIPS 6.50

Fresh Cut Chips Served with Truffle and Parmesan Aioli

PREMIUM SANDWICHES

Served with your Choice of French Fries or Baby Green Salad.
Substitute Sweet Potato Fries Add . . . 1.50 Onion Rings Add . . . 2.

ROAST BEEF & BRIE CIABATTA 10.

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

PHILADELPHIA CHEESE STEAK 10.

Thinly Sliced Angus Roast Beef, Peppers, Onions, Mushrooms & American Cheese on a toasted Ciabatta Roll

MEATBALL PARMESAN SANDWICH 9.50

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

ROASTED PEPPERS & HOMEMADE MOZZARELLA 9.

Basil & Extra Virgin Olive Oil on Focaccia

FISH FILET SANDWICH 12.

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

THE REUBEN 11.

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

MARYLAND STYLE CRAB CAKE 13.

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

CHAR-GRILLED HANGER STEAK 12.

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

TUNA MELT 10.

Solid White Albacore Tuna with Grilled Tomato & Melted American Cheese

"SUSHI" ON A SUB 13.

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

MORE PREMIUM SANDWICHES

Served with your choice of French Fries or Baby Green Salad.

FRENCH DIP 12.

Thinly Sliced Angus Roast Beef with melted Provolone Cheese on a toasted Ciabatta Roll

CALIFORNIA CHEESE STEAK 16.50

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

GRILLED SALMON 16.

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

CHARBROILED 10oz

ANGUS RIB-EYE STEAK SANDWICH 16.50

Tender Rib-Eye Served on a Ciabatta Roll

THE BUSINESSMAN 11.

Thinly sliced Roast Beef topped with Brown Gravy & melted Cheddar Cheese on a toasted Ciabatta Roll

CAROLINA STYLED PULLED PORK 12.

Slow Roasted Pork basted with our Homemade Barbeque Sauce served on a Brioche Bun

FRIED SHRIMP PO BOY 11.

Beer Battered Shrimp, Homemade Slaw, Chipotle Remoulade on a toasted Ciabatta Roll

MAMAS MEATLOAF 11.

Old Fashioned Meatloaf, served with Brown Gravy on a Round Roll

HERO COMBO 12.

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

PASTRAMI OR CORNED BEEF 10.

On Rye with Imported Swiss Cheese

HOT OPEN-FACED SANDWICHES

Served with Cup of Soup or Baby Green Salad.

ROAST TURKEY 13.

Sliced and topped with Turkey Gravy, served on Premium White Bread, with Mashed Potatoes and Vegetable of the Day

ROAST SIRLOIN OF BEEF 13.

Sliced and topped with Brown Gravy, served on Premium White Bread with Mashed Potatoes & Vegetable of the Day

CHICKEN SANDWICHES

Served with your Choice of French Fries or Baby Green Salad.
Substitute Sweet Potato Fries Add 1.50 Onion Rings Add 2.

GRILLED CHICKEN BREAST 11.

Tender Marinated Chicken Breast with Lettuce, Tomato & Onion on a Kaiser Roll

SPICY BUFFALO CHICKEN SANDWICH 12.

Lightly Breaded Chicken Breast with our Spicy Buffalo Sauce, melted Cheddar Cheese, Lettuce & Tomato on a Kaiser Roll

BUTTER MILK BRINED FRIED CHICKEN 12.

Crispy Coated Chicken Breast, Jalapeño Slaw, Spicy Mayo on a toasted Ciabatta Roll

CHICKEN MILANESE 11.

Lightly Breaded Chicken Breast, Baby Arugula, Vine-Ripened Tomatoes, Fresh Mozzarella & Basil Mayonnaise on a toasted Ciabatta Roll

CHICKEN PARMESAN HERO 11.

Tender Chicken lightly coated in Seasoned Breadcrumbs with Tomato Sauce & melted Mozzarella Cheese on a toasted Ciabatta Roll

TUSCANY CHICKEN 12.

Grilled Marinated Chicken Breast, Roasted Red Peppers, Sun-Dried Tomatoes, Fresh Homemade Mozzarella Cheese & Basil Pesto on a toasted Ciabatta Roll

BALSAMIC CHICKEN AND PORTOBELLO 12.

Grilled Marinated Chicken Breast topped with Portobello Mushrooms, Roasted Red Peppers, Mozzarella Cheese & Basil Mayo on a toasted Ciabatta Roll

RAJUN CAJUN CHICKEN 11.

Blackened Chicken with Lettuce, Tomato & Onion on a toasted Round Roll

GRILLED CHICKEN BLT 10.

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

TRIPLE DECKER SANDWICHES

Served with Pickle and Coleslaw
Choice of French Fries or Baby Green Salad.

ROAST TURKEY 11.

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

ROAST BEEF AND CHEDDAR 11.

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

TUNA SALAD 10.

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

GRILLED CHICKEN BLT 11.

Grilled Chicken Breast, Romaine Lettuce, Tomato, Bacon, Avocado
with Black Pepper Honey Mayo on Seven Grain Toast

HAM AND SWISS 10.

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

COUNTRY CHICKEN SALAD WITH TARAGON 10.

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

PERFECTLY PRESSED PANINI'S

Served with French Fries or Baby Green Salad.

PERFECT GRILLED CHEESE WITH TOMATOES & BACON 8.

Choice of American, Cheddar, Mozzarella or Provolone Cheese

GRILLED FARMSTEAD & GREEN APPLE 8.

Served on Multigrain Bread

PRIMA PESTO CHICKEN 12.

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

GREEN GODDESS GRILLED CHEESE 10.

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

GRILLED VEGETABLE 10.

Goat Cheese, Basil & Mayonnaise

CUBANO 11.

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

PROSCUITTO AND PROVOLONE MELT 11.

Imported Prosciutto, Fire Roasted Red Peppers,
Broccoli Rabe & Basil Pesto on Ciabatta Bread

PASTRAMI & SWISS 11.

Fresh Lean Pastrami, Swiss Cheese &
Russian Dressing on Rye Bread

GRILLED CHICKEN AND GOAT CHEESE 11.

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

TURKEY, BRIE AND CRANBERRY 11.

Roast Turkey, warm Brie & Cranberry Sauce
on Multigrain Bread

CHICKEN CORDON BLEU 11.

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

WRAPS

Choice of Spinach or Wheat Flour Tortilla served with French Fries or Baby Green Salad.

Substitute Sweet Potato Fries Add 1.50 Onion Rings Add 2.

ROAST TURKEY WHOLE WHEAT WRAP 10.

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

BUFFALO CHICKEN WRAP 12.

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

GREEK GYRO 10.

Grilled Chicken or Beef Gyro, Romaine Lettuce, Vine-Ripened
Tomatoes, Red Onion with our Yogurt Cucumber Garlic Sauce

CHICKEN FIESTA BURRITO 10.

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

GRILLED VEGETABLE WRAP 10.

Mixed Greens, Portobello Mushrooms, Red Peppers,
Zucchini, Eggplant, Vine-Ripened Tomatoes,
Fresh Mozzarella & Basil Pesto

THE LAWRENCE WRAP 12.

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

BALSAMIC CHICKEN AND PORTOBELLO WRAP 12.

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

WALDORF CHICKEN SALAD WRAP 11.

Chunky Chicken Salad, Granny Smith Apples,
Raisins, Romaine Lettuce, Vine-Ripened Tomatoes,
Crumbled Blue Cheese & Walnuts

GRILLED CHICKEN CAESAR WRAP 10.

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

MORE WRAPS

Served with your choice of French Fries or Baby Green Salad.

SOUTHWEST WRAP 12.

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

ASIAN CHICKEN WRAP 12.

Grilled Teriyaki Chicken, Mixed Greens, Vine-Ripened Tomatoes, Avocado, Asian Slaw with Wasabi Mayo & Teriyaki Sauce

VEGGIE HUMMUS WRAP 11.

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

PHILLY CHEESE STEAK WRAP 11.

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

FRESH ROASTED TURKEY "COBB" WRAP 11.

Sliced Roasted Turkey, Bacon, Sliced Egg, Avocado, Crumbled Bleu Cheese, Romaine Lettuce, Vine-Ripened Tomatoes & Blue Cheese Dressing

QUESADILLAS

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

CHEESE.....8.	VEGETARIAN..... 10.	STEAK..... 12.
PULLED PORK..... 10.	GRILLED CHICKEN..... 11.	GRILLED SHRIMP..... 13.
	BLACKENED CHICKEN.....12	

FAJITAS

CHICKEN 16.

Marinated Grilled Chicken with Bell Peppers & Onions, served with warm Tortillas, Sour Cream, Salsa, Fresh Pico de Gallo, Rice & Beans

SHRIMP 18.

Marinated Grilled Shrimp with Bell Peppers & Onions, served with warm Tortillas, Sour Cream, Salsa, Fresh Pico de Gallo, Rice & Beans

STEAK 18.

Marinated Steak with Bell Peppers & Onions, served with warm Tortillas, Sour Cream, Salsa, Fresh Pico de Gallo, Rice & Beans

TACOS

MAUI FISH TACOS 14.

Marinated Grilled Mahi Mahi, Shredded Cabbage, Pineapple, Tomatillo Salsa with Cilantro Lime Dressing

CARNE ASADA 12.

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

CARNITAS 10.

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

THE "CARIBBEAN" CHICKEN 12.

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

FISH AND SEAFOOD

Served with Cup of Soup or Baby Green Salad.

SURF AND TURF STIR FRY 19.

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

NEW ORLEANS SHRIMP 18.

Sautéed Shrimp, Tomatoes, Peppers, Mushrooms, Onions & Garlic in a Spicy Jambalaya Sauce served with White Rice

GRILLED MAHI MAHI 20.

Caribbean Rice, Black Beans, Pineapple Tomatillo Salsa

SHRIMP SCAMPI 18.

Shrimp Sautéed with Garlic, White Wine, Lemon Butter served with Angel Hair Pasta

SEAFOOD CANDLEWYCK 22.

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

FRIED FISHERMANS PLATTER 23.

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

TILAPIA PROVENCAL 17.

Sautéed Tilapia Filet with Black Olives, Tomatoes, Capers & Onions in a Garlic White Wine Sauce, choice of Potato & Today's Vegetables

FRESH STUFFED ATLANTIC SALMON 22.

Lump Crabmeat with Lemon Sauce, choice of Potato & Today's Vegetables

GRILLED AHI TUNA 20.

Pan Seared (Medium Rare) served with Wasabi Mashed Potatoes & Sautéed Kale with Garlic & Olive Oil

TALAPIA & SHRIMP A LA SCAMPI 18.

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

SHRIMP FRANCESE 18.

Sautéed Butterflied Shrimp in a Lemon Wine Sauce served over Angel Hair Pasta

BAKED STUFFED SHRIMP 23.

Jumbo Shrimp Baked with our Maryland Crabmeat served with choice of Potato & Today's Vegetables

STUFFED TALAPIA 20.

Jumbo Lump Crabmeat Stuffing with Lemon Sauce, choice of Potato & Today's Vegetables

MARYLAND STYLE CRABCAKES 22.

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

GRILLED SHRIMP 18.

Jumbo Shrimp Grilled with Garlic, Olive Oil, Parsley & Lemon served with Potato & Today's Vegetables

FRIED FILET OF FLOUNDER 17.

Lightly Battered Flounder, served with choice of Potato & Today's Vegetables

JUMBO FRIED SHRIMP 18.

Five Jumbo Shrimp with French Fries, Coleslaw & Tartar Sauce

PAN-SEARED SCALLOPS OVER WILD MUSHROOM RISOTTO 21.

Fresh Scallops with Mushroom & Truffle Oil Risotto

GRILLED SHRIMP IN BACON 20.

Jumbo Shrimp Wrapped in Bacon served over Rice Pilaf & Today's Vegetables

BROILED FILET OF FLOUNDER 18.

Fresh Flounder with Lemon Sauce, choice of Potato & Today's Vegetables

BROILED STUFFED FILET OF FLOUNDER 23.

Maryland Jumbo Crabmeat Center with Lemon Sauce, choice of Potato & Today's Vegetables

SEAFOOD FRA DIAVOLO 22.

Shrimp, Scallops, Calamari, Clams & Mussels simmered in a Spicy Tomato Sauce served with Linguini Pasta

GUINNESS FISH AND CHIPS 16.

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

GRILLED ATLANTIC SALMON 18.

In a Dill Caper Cream Sauce, Asparagus & Roasted Potatoes

MIXED SEAFOOD GRILL 23.

Grilled Shrimp, Scallops, and Tilapia in a Lemon Butter Wine Sauce, served with choice of Potato & Today's Vegetables

DIJON CRUSTED SALMON 19.

Stewed French Lentils, Melted Leeks & Red Wine Beurre Blanc served with Potato

BLUE PLATE SPECIALS

MONDAY**STUFFED CABBAGE**

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****WILD MUSHROOM AND BEEF STROGANOFF****CHICKEN OREGANATA**

Served with Lemon Roasted Potatoes & Vegetable of the Day

THURSDAY**CHICKEN POT PIE****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 Cup of Soup or Baby Green Salad & Cup of Coffee or Soda
Dessert: Choice of Rice or Chocolate Pudding or Giant Cookie

CHICKEN ENTREES

Served with Cup of Soup or Baby Green Salad.

GRILLED CHICKEN 15.

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

CHICKEN FRANCESE 17.

Sautéed Chicken Breast covered with Mushrooms in a Lemon Wine Sauce served with Angel Hair Pasta

CHICKEN PARMESAN 17.

Tender Chicken, Lightly Coated in Seasoned Bread Crumbs baked with Mozzarella Cheese & Marinara Sauce, served over Spaghetti

CHICKEN MADEIRA 18.

Topped with Fresh Asparagus, melted Mozzarella Cheese, covered with Mushrooms in a Madeira Wine Sauce served over Spaghetti

IRON SKILLET ROASTED FREE RANGE CHICKEN 18.

Served with Fresh Asparagus & Wild Mushroom Risotto

HAWAIIAN CHICKEN 18.

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 18.

Boneless Breast of Chicken Pieces Breaded & Sautéed in Peppers, Onions, Garlic & Extra Virgin Olive Oil in a Red Sauce served over Linguini Pasta

CHICKEN MURPHY 18.

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

CHICKEN SCAMPI 18.

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

CHICKEN KABOBS 18.

Grilled & Marinated Chicken Breast Skewered with Bell Peppers, Mushrooms, Tomato & Onions served with Rice Pilaf

PAN SEARED CHICKEN WITH ASPARAGUS 18.

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

CHICKEN TERIYAKI 18.

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

RIGATONI AND CHICKEN ALA VODKA SAUCE 14.

Grilled Chicken & Rigatoni Pasta in a Light Tomato Cream Sauce with a touch of Vodka

CHICKEN MILANESE 17.

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

CHICKEN MARSALA 17.

Sautéed Chicken Breast covered with Mushrooms & Marsala Wine, served with Linguini Pasta

CHICKEN PICCATTA 17.

Sautéed Chicken Breast covered in a Lemon & Caper Sauce served over Linguini Pasta

STEAKS, CHOPS AND RIBS

Served with a Cup of Soup or Baby Green Salad, Potato & Today's Vegetables Unless Specified.

CANDLEWYCK'S STEAK FRITES

12 oz. or 16 oz. Certified Angus New York Strip, French Fries & Peppercorn Sauce
12 oz. /20. 16 oz. /24.

GRILLED FLAT IRON STEAK & PORTUGUESE STYLE SHRIMP 25.

Sliced Angus Steak, Spicy Garlic Shrimp, served with Paprika Spiced Homemade Potato Chips & Today's Vegetables

HAWAIIAN RIB-EYE STEAK 25.

Pineapple Soy Marinade served with a Loaded Baked Potato & Today's Vegetables

ARGENTINIAN STYLE HANGER STEAK 23.

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

BLACKENED RIB-EYE STEAK 25.

Well Marbled Juicy & Savory Rib-Eye served with Scallion Lime Butter, Sautéed Green Beans, Maple Glazed Sweet Potato

GRILLED THICK CUT PORK CHOPS 18.

Center Cut Pork Chops served with Potato & Today's Vegetables

RIB-EYE STEAK 25.

Thick Cut Steak topped with our Homemade Onion Rings served with Potato & Today's Vegetables

MIXED GRILL 24.

12 oz. NY Strip Steak, Grilled Chicken Breast, Jumbo Shrimp, served with your choice of Potato & Today's Vegetables

PORK CHOPS A LA MURPHY 18.

Broiled Center Cut Chops tossed with Onions, Garlic, Peppers, Potatoes & Spicy Special Sauce, served with choice of Potato & Today's Vegetables

MAMAS MEATLOAF 11.

Old Fashioned Meatloaf served with Gravy, Fresh Mashed Potatoes & Today's Vegetables

WOOD GRILLED HANGER STEAK 22.

Chipotle Mashed Potatoes, Creamed Kale, Crispy Shoestring Onions

SLICED LONDON BROIL 19.

Marinated Flank Steak sliced and served with Mushrooms, Gravy & your choice of Potato & Today's Vegetables

VEAL MARSALA 18.

Sautéed Veal with Mushrooms in a Rich Marsala Wine Sauce served over Linguini Pasta

VEAL FRANCESE OR PICATTA 18.

Sautéed Veal covered in a Lemon Wine or Caper Sauce, served over Linguini Pasta

SHISH KEBOB 18.

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

VEAL SALTIMBOCA 18.

Sautéed Veal topped with Fresh Spinach, Prosciutto & Mozzarella in a Rich Marsala Wine Sauce, served with Linguini Pasta

CAMPFIRE BARBEQUE RIBS 19.

Spice Rubbed, Slow Smoked Pork Spare Ribs basted with our Chefs secret Barbeque Sauce, served with Homemade Iron Skillet Cornbread & Summer Slaw

CHULETTA A LA GREECHIA 18.

Spicy Sofrito Pork Chops, Spanish Style Rice & Sweet Plantain

CUBAN STYLE PULLED PORK 16.

Mojo Roasted Pork Shoulder, Black Beans, Cilantro Lime Rice

CHOPPED STEAK 14.

Old Fashioned Certified Angus Chuck prepared on a red hot grill, topped with Caramelized Onions, Brown Gravy, served with Mashed Potatoes & Today's Vegetables

SIDE SELECTIONS

French Fries, Mashed Potato, Baked Potato, Glazed Sweet Potato, Rice Pilaf, Fresh Vegetables of the Day.

SIDES

**IDAHO MASHED POTATOES 4.
(MADE EVERY DAY FROM SCRATCH)**

IDAHO BAKED POTATO WITH SOUR CREAM AND BUTTER 3.50

MAPLE GLAZED SWEET POTATO 4.**VEGETABLE RICE PILAF 3.50**

SAUTÉED BROCCOLI WITH GARLIC & OLIVE OIL 7.

SAUTÉED BROCCOLI RABE WITH GARLIC & OIL 8.

SAUTÉED SPINACH WITH GARLIC & OLIVE OIL 7.

STEAMED ASPARAGUS 8.

RISOTTO WITH PANCETTA & SPINACH 9.

CREAMY COLESLAW 3.50

STEAMED MIXED VEGETABLES 4.50

OVEN ROASTED POTATOES 4.50

PASTA

Served with Cup of Soup or Baby Green Salad.
Gluten-Free and Whole Wheat Pasta Available.

CHICKEN & FETTUCINI ALFREDO 14.

Fresh Baby Spinach, Wild Mushrooms, Roasted Garlic, Peppered Alfredo Sauce Add Shrimp 6.

PENNE ALTA CUCINA 12.

Roasted Red Peppers, Kalamata Olives, Baby Arugula, Filetto Di Pomodoro & Gorgonzola Cheese

GNOCCHI AL FORNO 14.

Potato Pillows, Grated Imported Italian Cheeses, Veal, Pork & Beef Bolognese Sauce baked to perfection in our hearth stone oven

CAVATELLI AND BROCCOLI RABE 13.

Crumbled Fennel Sausage Roasted Garlic, Extra Virgin Olive Oil & Ricotta Salata

IRON SKILLET BAKED LOBSTER MAC & 3 CHEESES 16.

Tomato, Truffle Butter Crumb Crust

CHICKEN PARMESAN 17.

Chicken Breast Lightly Breaded & Fried with Mozzarella Cheese & Marinara, served with Linguini Pasta

EGGPLANT PARMESAN 15.

Sliced Eggplant Breaded & Fried, Baked with Mozzarella Cheese & Marinara Sauce, served over Linguini

LINGUINI CARBONARA 14.

Linguini Pasta tossed with Peas, Mushrooms, Pancetta, Garlic & Parmesan Cream Sauce

SPAGHETTI BOLOGNESE 14.

Our Homemade Italian Meat Sauce

PENNE VODKA 12.

Penne Pasta simmered in a Tomato Cream Sauce finished with Vodka Add Chicken 4. Add Shrimp 6.

LINGUINI & LONG ISLAND LITTLE NECK CLAMS 14.

Fresh Thyme, Cherry Tomatoes, Pancetta, White Wine Clam Sauce

SPAGHETTI & MEATBALLS 14.

Spaghetti topped with our Homemade Meatballs, served in our Marinara Sauce

SHRIMP PARMESAN 18.

Jumbo Shrimp Breaded & Fried, Baked with Mozzarella Cheese & Marinara Sauce, served with Linguini Pasta

ESCAROLE AND BEANS 12.

with Grilled Chicken 15. with Grilled Shrimp 17.

PASTA MARINARA 10.

Penne served with our classic blend of Tomatoes, Basil, Oregano & Olive Oil

WHOLE WHEAT PASTA & GRILLED SHRIMP 17.

Organic Whole Wheat Pasta tossed with Grilled Shrimp, Cherry Tomatoes, Escarole, Cannellini Beans, Italian Sausage in a Garlic Lemon Oil

PASTA TUSCANO 14.

Sautéed Chicken, Italian Sausage, Mushrooms, Garlic, Shallots & Parmesan Cheese in a delicious Maderia Wine Sauce tossed with Penne Pasta

THIN CRUST FLATBREADS & BRICK OVEN PIZZA

MARGHERITA

Individual Flatbread 10. 12" Round 12.
Fresh Pomodoro Sauce, Basil & Fresh Mozzarella

OVEN ROASTED ARTICHOKE

Individual Flatbread 11. 12" Round 13.
Sautéed Garlic, Mozzarella & Parmesan

BRUSCHETTA

Individual Flatbread 10. 12" Round 12.
Baby Arugula, Tomato Bruschetta & Gorgonzola Cheese

BARBACOA

Individual Flatbread 13. 12" Round 15.
Grilled Steak, Three Cheeses, Roasted Red Peppers,
Tomato, Green Onions & Chipotle Aioli

GRILLED VEGETABLES & GOAT CHEESE

Individual Flatbread 12. 12" Round 14.
Pomodoro Sauce, Goat Cheese & Basil Pesto

SAUSAGE & BROCCOLI RABE

Individual Flatbread 12. 12" Round 14.

GRILLED CHICKEN & FIRE ROASTED PEPPERS

Individual Flatbread 12. 12" Round 14.
Fresh Ricotta, Spinach, Roasted Garlic, Shaved Parmesan Cheese

PEAR & GORGONZOLA

Individual Flatbread 12. 12" Round 14.
Baby Arugula & 25 year Balsamic

BIANCO

Individual Flatbread 11. 12" Round 13.
Fresh Ricotta, Parmesan, Homemade Mozzarella,
Garlicky Spinach, White Truffle Oil

SAUSAGE & BROCCOLI RABE

Individual Flatbread 12. 12" Round 14.
Wild Mushrooms, Fresh Ricotta,
Roasted Garlic, Shaved Parmesan

ALL DAY BREAKFAST CREATE YOUR OWN OMELETTE

START WITH OUR FLUFFY 3 EGG OMELETTE 4.75

ADD YOUR CHOICE OF INGREDIENTS: Peppers, Tomato or Onions .60 • Mushrooms 1. • Broccoli or Fresh Spinach 1.50
Sun-Dried Tomato or Roasted Peppers 1. • Avocado 1.50 • Portobello Mushroom 1.50 • Diced Ham, Bacon or Sausage 2.75
Diced Chicken or Turkey 4. • Choice of Cheese 1.50 (American, Cheddar, Swiss, Provolone, Monterey Jack, Fresh Mozzarella or Feta Cheese)

OMELETTE FEAST

Served with Home Fries & Toast.

FARMSTEAD OMELETTE 11.

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

CARNEGIE DELI OMELETTE 11.

Corned Beef, Pastrami & Imported Swiss Cheese

ITALIAN OMELETTE 9.

Italian Sausage, Peppers, Onions & Mozzarella Cheese

FLORENTINE OMELETTE 9.

Fresh Baby Spinach, Tomatoes, Onions & Fresh Mozzarella Cheese

GARDEN STATE 9.

Fresh Grilled Vegetables, Portobello Mushrooms & Fresh Mozzarella

SAY "CHEESE" 7.

American, Swiss, Provolone or Mozzarella Cheese
Choice of one cheese

FIELD & STREAM 11.

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

BRONX TALE OMELETTE 11.

Grilled Portobello Mushrooms, Fresh Spinach,
Sausage & Mozzarella Cheese

PROTEIN OMELETTE 11.

Diced Grilled Chicken, Egg Whites, Tomatoes & Mushrooms

STEAK FAJITA OMELETTE 12.

Grilled Steak, Peppers, Onions, Monterey Jack & Cheddar Cheese

WESTERN OMELETTE 8.

Smoked Ham, Peppers & Onions

GREEK OMELETTE 9.

Fresh Diced Tomato, Imported Feta Cheese, Peppers & Onions

RED PEPPER, PESTO & FETA CHEESE OMELETTE 9.

Fire Roasted Red Peppers,
Greek Feta Cheese & Homemade Pesto

ITALIANO FRITTATA 10.

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

RUSTICA FRITTATA 10.

Potatoes, Onions, Peppers, Smoked Ham,
Scallions & Farmstead Cheddar

EGG WHITE OMELETTES

Made with Five Egg Whites, served with Sliced Tomatoes and Wheat Toast.

ENERGY BREAKFAST 11.

Egg White Omelette filled with Grilled Chicken,
Mushrooms, Tomato, Spinach & side of Sliced Tomatoes

HEALTHY START 11.

Egg White Omelette filled with Fresh Roast Turkey, Fresh Spinach,
Chopped Tomatoes & Mushrooms, served with side of Sliced Tomatoes

POWER BREAKFAST 12.

Egg White Omelette filled with Grilled Chicken, Spinach,
Diced Tomatoes, Avocado & served with side of Sliced Tomatoes

VEGGIE 10.

Egg White Omelette filled with Mushrooms, Broccoli, Tomatoes,
Peppers & Onions, served with a side of Sliced Tomatoes

ALL DAY BREAKFAST FARM FRESH EGGS

Served with Home Fries & Toast.

TWO LARGE EGGS 5.
EGGS WITH BACON, SAUSAGE OR TAYLOR HAM 7.50
EGGS WITH TURKEY BACON OR CANADIAN BACON 8.

CORNED BEEF HASH & EGGS 9.
GRILLED CHICKEN BREAST & EGGS 9.
LOX & EGGS 12.

MORNING FAVORITES

BREAKFAST DUO 8.50
Two Pancakes, Two Eggs & Bacon
BREAKFAST SAMPLER 8.50
Two Eggs Any Style, One Slice French Toast,
One Pancake & Bacon Strips, served with Home Fries

JIMMY SPECIAL 10.
Two Eggs Any Style, Bacon Strips, Sausage & Two Buttermilk
Pancakes, served with Home Fries
TEQUILA SUNRISE 11.
Cheese Omelette with your choice of Ham, Bacon or Sausage &
Two Buttermilk Pancakes, served with Home Fries

STEAK AND EGGS

Certified Black Angus Beef & USDA Inspected, Served with Home Fries & Toast.

ANGUS HANGER STEAK & EGGS 18.
Sliced Hanger Steak & Two Eggs Any Style

HAM STEAK & EGGS 13.
Thick Virginia Ham & Two Eggs Any Style

RIB-EYE STEAK & EGGS 16.
12 oz. Rib-Eye & Two Eggs Any Style

LONDON BROIL 16.
Sliced London Broil & Two Eggs Any Style

PANCAKES

Our Buttermilk Pancakes are always made from scratch, served with Butter & Syrup.

ORIGINAL PANCAKES 5.50
Light and Fluffy, three Buttermilk Pancakes

SHORT STACK ORIGINAL 5.
Light and Fluffy, two Buttermilk Pancakes

CHUNKY MONKEY 9.
Our Original Batter Filled with Peanut Butter & Chocolate Chips,
Sliced Bananas & Dusted with Powdered Sugar

SILVER DOLLAR PANCAKES 5.50
A Timeless Classic of our Famous Pancakes

APPLES & CINNAMON 7.50
Spiced Caramelized Granny Smith Apple Filling, Cinnamon,
Raisins, dusted with Cinnamon & Powdered Sugar

CHOCOLATE CHIP 6.50
Our Original Pancake Batter filled with Chocolate Chips,
topped with Powdered Sugar

PECAN PIE 8.
Delicious Pecans mixed in our Original Pancake Batter
topped with a dusting of Cinnamon & Powdered Sugar

GEORGIA PECAN & BANANA CHOCOLATE CHIP 9.
Our Original Pancake Batter, filled
with Pecans, Banana & Chocolate Chips,
dusted with Powdered Sugar

FRESH BLUEBERRY & OATS 8.
Our Multigrain Pancake Batter Filled with
Fresh Blueberries & Wholesome Oats

MULTIGRAIN WITH CRANBERRY MIX 8.
Our Multigrain Batter filled with Dried Cranberries,
Raisins & Wholesome Oats

BANANA BERRY 8.
A great combination of Fresh Strawberries & Bananas
mixed in our Original Pancake Batter

COOKIES & CREAM 8.
Our Buttermilk Batter mix and topped with
Crumbled Oreo Cookies & Whipped Cream

STRAWBERRIES AND CHOCOLATE 9.
Our Buttermilk Batter mixed & topped with Fresh Strawberries,
Chocolate Chips & Chocolate Sauce, dusted with Powdered Sugar

MULTIGRAIN PANCAKES 6.50
Our Multigrain Pancake Batter is made with
Special Multigrain Flour and full of Whole Grain Goodness

MULTIGRAIN SHORT STACK 5.50
Two Wholesome Multigrain Pancakes

BUCKWHEAT PANCAKES 7.50
Chock-Full of Hearty Goodness

TOPPINGS

Chocolate Chips Add 1.25
Pecans or Walnuts Add 2.50

Raisins or Dried Cranberries Add 1.50
Fresh Strawberries or Blueberries Add 3.50

Seasonal Fruit Add 3.50
Banana Add 1.50

ALL DAY BREAKFAST WAFFLES

Light & Airy Belgium Waffle Served with Butter & Syrup.

ORIGINAL 5.50

Topped with Powdered Sugar

STRAWBERRY WAFFLE 8.

Served with Fresh Strawberries
& Powdered Sugar

BANANAS FOSTER 9.

Caramelized Bananas, Pecans,
Brown Sugar Rum Glaze topped with
Whipped Cream & Powdered Sugar

WAFFLE & MEAT

Choice of Ham, Bacon, Sausage 8.
Choice of Canadian Bacon or Taylor Ham 8.50

WAFFLE A LA MODE 8.

Topped with two scoops of your favorite Ice Cream, Whipped
Cream, Chocolate Sauce & Powdered Sugar

MULTIGRAIN WAFFLE 6.50

Our Multigrain Waffle is nutritious and wholesome
with just a touch of sweetness

CREPES

STRAWBERRIES & CREAM CREPES 8.

Filled with Fresh Strawberries, topped with
Vanilla Ice Cream & served with Strawberry Sauce,
Whipped Cream & Powdered Sugar

APPLE PIE CREPES 8.

Spiced Caramelized Granny Smith Apple Filling & Vanilla
Ice Cream, topped with Whipped Cream & Powdered Sugar

OUR FAMOUS NUTELLA & BANANA CREPES 8.

Sliced Bananas, Nutella, Whipped Cream & Powdered Sugar

LINGONBERRY CREPES 8.

A Swedish Favorite...two Delicate Crepes filled with
Sweet-Tart Lingonberry Preserves and dusted with Powdered Sugar

FRENCH TOAST

Made with our delicious thick Brioche Bread & smothered in Egg Batter, served with Butter & Syrup.

CLASSIC FRENCH TOAST 5.50

Three slices of Brioche Bread grilled & topped with Powdered Sugar

CRISPY FRENCH TOAST 9.50

Topped with Crunchy Cornflakes, stuffed with Nutella, Strawberries,
Chocolate Chips & topped with Whipped Cream & Powdered Sugar

FRENCH TOAST & MEAT 8.

Choice of Bacon, Sausage, Ham or Canadian Bacon

FABULOUS FRENCH TOAST TOWER 10.

Layers of Fresh Strawberries, Cream Cheese, Bananas, Walnuts, &
Berry Sauce topped with Whipped Cream & Powdered Sugar

FRENCH TOAST BANANAS FOSTER 9.

Caramelized Bananas, Brown Sugar Rum Glaze, topped with
Whipped Cream & Powdered Sugar

THE BENNY'S

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

CLASSIC EGGS BENEDICT 8.5

Canadian Ham & Hollandaise Sauce

STEAK BENNY 16.

Rib-Eye Steak & Hollandaise Sauce

BENNY FLORENTINE 9.

Fresh Spinach & Hollandaise Sauce

MEAT LOVERS BENNY 11.

Bacon, Sausage, Ham & Hollandaise Sauce

CRAB CAKE BENNY 14.

Maryland Style Crabmeat, Canadian Bacon,
Hollandaise Sauce, served with Home Fries

BREAKFAST SANDWICHES

Served with Home Fries.

THE "MANHATTAN BISTRO" 8.

Eggs over medium, Applewood Bacon, Tomato, Gorgonzola
Cheese & Fresh Thyme on a Toasted Ciabatta

THE WILD WESTERN 7.50

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

NONA'S SPECIAL 8.

Potato, Peppers & Egg on a Kaiser Roll

CANDLEWYCK SPECIAL 8.

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

ALL DAY BREAKFAST MORE BREAKFAST SANDWICHES

Served with Home Fries

EGG & CHEESE PANINI 8.

On a Ciabatta with Caramelized Onions

BREAKFAST PANINI 9.

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

SMOKED SALMON & BACON PLATTER 12.50

Toasted Plain Bagel, Lox, Cream Cheese, Capers, Red Onions, Sprouts, Lettuce & Tomato

THE JERSEY FARMER SANDWICH 9.50

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

THE "RED-EYE" CLUB SANDWICH 8.50

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

MONTE CRISTO TEA SANDWICH 9.50

French Toast Sandwich with Roast Turkey, Smoked Ham & Swiss

BREAKFAST WRAPS

Served with Home Fries, Choice of Wheat or Spinach Tortillas.

COUNTRY SKILLET WRAP 8.50

Scrambled Eggs, Sausage & Wisconsin Cheddar in a Wheat Wrap

THE "BUTCHER" 9.

Applewood Bacon, Sausage, Smoked Ham & Scrambled Eggs

SPICY ITALIAN STEAK WRAP 11.

Cherry Peppers, Onions, Mushrooms, Scrambled Eggs & Mozzarella Cheese

BREAKFAST BURRITO 10.

Scrambled Eggs, Salsa, Sausage, Peppers, Jalapeños, Onions & Cheeses wrapped & grilled in a Tortilla Wrap

MORNING QUESADILLA 9.

Scrambled Eggs, Salsa, Cheddar & Jack Cheeses, Avocado & Bacon stuffed in a Grilled Tortilla

PROTEIN WRAP 10.

Egg Whites, Spinach & Grilled Chicken on a grilled Wheat Wrap

TEX-MEX WRAP 10.

Bacon, Jalapeño, Scrambled Eggs, Onion, Jack & Cheddar Cheese

GARDEN WRAP 10.

Fresh Baby Spinach, Tomato, Mushrooms, Peppers, Caramelized Onions & Scrambled Eggs

BREAKFAST SIDES

HAM, BACON OR SAUSAGE 3.50

TAYLOR HAM 4.

TURKEY BACON 4.50

CANADIAN BACON 3.50

CORNED BEEF HASH 7.50

ITALIAN HOME FRIES WITH HOT PEPPERS 4.50

BUTTERED ROLL OR TOAST 1.50

MULTIGRAIN BREAD 1.50

CIABATTA 2.

BAGEL OR ENGLISH MUFFIN 2.

BAGEL WITH CREAM CHEESE 3.

FRESH FRUIT SALAD 5.

HOMEMADE MUFFINS 2.

IRISH STEEL CUT OATS 4.50

FRESH STRAWBERRIES 5.50

HALF GRAPEFRUIT 4.

GREEK YOGURT

GREEK YOGURT, HONEY & WALNUTS 6.50

GRANOLA & HONEY 6.50

BANANA 6.

SEASONAL FRUIT & GRANOLA 7.

FRESH BERRIES 7.

CEREAL BOWL

KELLOGG'S BRAND CEREAL 3.50

with Banana or Strawberries 5.

IRISH STEEL CUT OATS 4.50

With Fresh Apples & Cinnamon 5.50

Choice of Bananas, Raisins or Cranberries 5.50

With Strawberries 6.50

CONTINENTAL BREAKFAST

SEASONAL FRUIT, GREEK YOGURT WITH HONEY & YOUR CHOICE OF A FRESHLY BAKED MUFFIN 9.

DESSERTS

STRAWBERRY & CREAM CHEESECAKE 5.50
NY STYLE CHEESECAKE 5.
CHOCOLATE ESPRESSO CHEESECAKE 5.25
TURTLE CHEESECAKE 5.25
OREO CHEESECAKE 5.25
STRAWBERRY SHORT CAKE 5.
GERMAN CHOCOLATE CAKE 5.

CITRUS CARROT 5.
LEMON BLUEBERRY MERINGE PIE 5.50
MILE HIGH APPLE PIE 4.
BANANA CREAM PIE 4.
CHOCOLATE CARAMEL TART 5.
NEW ORLEANS STYLE BREAD PUDDING 4.
OUR FAMOUS RICE PUDDING 4.

GELATOS

Assortment of Premium Gelatos

ONE SCOOP 3.
TWO SCOOPS 5.50
THREE SCOOPS 6.50

ICE CREAM

Assortment of Premium Ice Creams

ICE CREAM SUNDAE 5.
BANANA SPLIT 6.50
HOMEMADE COOKIES & CREAM 6.

CAFÉ BARISTA

FRESHLY BREWED COFFEE BOTTOMLESS CUP 1.75
COFFEE TO GO 12oz. 1.80 16oz. 2.

FLAVORED COFFEE

HAZELNUT, CARAMEL, CHOCOLATE, IRISH CREAM, FRENCH VANILLA 2.50

ESPRESSO 3.50
CAPPUCCINO 4.
FREDO CAPPUCCINO 4.
MOCHACCINO 4.
FREDO MACHACCINO 4.
CAFÉ LATTE 3.50
CARAMEL MACCHIATO 4.
CAFÉ MOCHA 4.
SKINNY LATTE 3.50

BEVERAGES

BLACK CEYLON TEA 1.75
CHAI LATTE 2.
ASSORTED ARTISAN CRAFTED TEAS 2.50
Ask your Server for our selection
HOT CHOCOLATE WITH WHIPPED CREAM 2.25
ASSORTED SOFT DRINKS - REFILLS COMPLIMENTARY 2.50
FRESHLY BREWED UNSWEETENED TEA WITH FRESH MINT 2.50
ASSORTED JUICES SMALL 2.50 LARGE 3.50
PELLEGRINO 7.
BOTTLED SPRING WATER 2.50
FRESH MILK SMALL 3. LARGE 3.50
LEMONADE 2.50

CREAMY MILKSHAKES

VANILLA, STRAWBERRY, CHOCOLATE OR BANANA 5.

RASPBERRY & CHOCOLATE 5.50
Chocolate Ice Cream & Raspberry

COOKIES & CREAM 5.50
Vanilla Shake with Oreo Cookies

DULCE DE LECHE 5.50
Vanilla Shake with Caramel

BLACK & WHITE 5.50
Vanilla Ice Cream and lots of Chocolate Syrup

CREAMSICLE 5.50
The Creamy Orange Classic in the Shake

BANANA SPLIT 6.
Chocolate Shake, Bananas, Chocolate Sauce,
Whipped Cream & Maraschino Cherry

SMOOTHIES 6.

MANGO
TROPICAL
MANGO BANANA
PINEAPPLE MANGO PINEAPPLE

STRAWBERRY
PEACH
RASPBERRY

BLUEBERRY
PINEAPPLE
MIXED BERRY
BANANA BERRY